

# 1617

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## TRADITIONAL CUISINE

At 1617 we invite you to get to know Leogang and our home in the most beautiful way:  
over a meal. Here, the classics of the Austrian cuisine are on the menu.

The name 1617 is an homage to the history of the Forsthofgut,  
which we celebrated in 2017 with the 400th anniversary.



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DELIGHT MEETS TRADITION

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## APERITIF

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- Hops Gin** 19  
A flavourful experience with 12 botanicals.  
Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
- Guglhof Wermuth** 9  
Here, wine from the Wachau region is combined with the distinctive character of Alpine vermouth and 13 other carefully selected botanicals.  
Distillery Guglhof, Hallein, Salzburg, Austria
- Perlage** 11  
A fruity, spicy Riesling bouquet in the nose,  
a delicate sweetness and a charming acidity on the tongue.  
Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria  
0.1 l

## DIGESTIF 2 CL

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- Wildshuter Edelbrand** 13  
Carefully handcrafted from the "Wildshuter Sortenspiel".  
The ancient grain varieties, grown organically on our own Stiegl estate in Wildshut, give our first "Wildshuter Edelbrand" its especially fine flavour.
- Herzog service berry** 41  
The service berry is a rarity among berries.  
An aroma of almond and marzipan with a slight acidity characterises the taste.
- Saffron Vodka from Leogang** 25  
An exceptional vodka, crafted in collaboration with the Kuenz artisan distillery in East Tyrol and refined with saffron – the red gold of Leogang.

## NON-ALCOHOLIC

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- Virign Rosemary** 12  
Non alcoholic gin, lemon, orange, cane sugar, rosemary
- Kohl Mountain Apple Juice** 4.80  
A delicate refreshment for any moment in between and a contemporary companion to fine dishes. Apple juice as you have never experienced it before.
- Sparkling pear wine „Champagner Bratbirne“**  
Manufaktur Jörg Geiger  
Schlat, Baden-Württemberg, Germany  
0,1 l 11  
0,75l 77

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**Cover** 5.50  
Obligatory per person

## STARTERS

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**Classic beef tartare prepared at the table** 26,40  
Brioche – butter

**Vitello Forello** 27,80  
Rosé veal – smoked trout cream & trout praline – rhubarb – capers – dill

**Pike dumplings** 29,80  
Wild garlic pesto – asparagus – caviar – radish – toasted hazelnuts

**Curd cheese & nettle dumplings** VEGETARIAN 21.50  
Wild garlic pesto – asparagus – radish – toasted hazelnuts

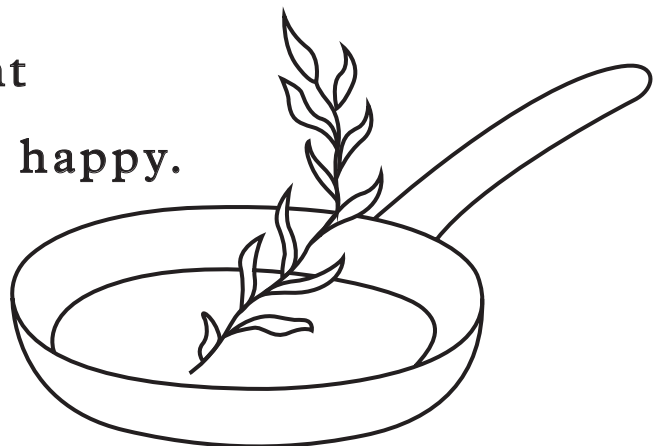
## SOUPS

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**Traditional beef broth** 9.50  
Optionally with: cheese dumplings | semolina dumplings | herb pancake strips

**Spring herb velouté** 13.50  
Crispy calf's head – mustard – green strawberries

“ It's the delight  
that makes us happy.



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## MAIN COURSES

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**Schlutzkrapfen** VEGETARIAN 24.80  
Wild garlic – smoked curd cheese – carrot – organic buckwheat

**Morel risotto** VEGETARIAN 27.50  
Confit egg yolk – green peas – spring onions – preserved lemon

**Dry-aged club steak (approx. 700-800 g)** 56.80  
Café de Paris butter – braised beans with bacon – radishes – green pepper gratin

**Venison cordon bleu** 42  
Truffled wild mushrooms – Alpine cheese and parsley – poppy seed Schupfnudeln

**Herb-grilled corn-fed chicken** 30.80  
Creamy corn polenta – grilled corn – cherry tomatoes – green and red sauces

**Trio of asparagus** 34.80  
Green asparagus / crispy egg & crayfish  
White asparagus / cured ham  
Asparagus orzotto / rosé lamb loin

**Poached pike-perch** 44  
Leogang saffron broth – fresh horseradish – root vegetables  
Sourdough and bone marrow

## DISHES FOR 2 PERSONS

Preparation time 45 minutes

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**Pinzgau ribs** 72  
BBQ beef short ribs – veal ribs – cured pork ribs  
mustard pickles – garlic Buchteln – sour cream – dark beer and onion jus

**Chateaubriand of Pinzgau beef (600 g)** 135  
Herb butter – green peppercorn jus  
Choice of two sides: Rosemary potatoes | Creamy mashed potatoes | Grilled vegetables |  
Bacon beans

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## CHILDREN'S MENU

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<b>Noodle soup</b>	5.40
Clear vegetable broth – organic small noodles	
<b>Grilled turkey steak</b>	12.40
Rice with peas	
<b>Fish fingers</b>	13.60
Mashed potatoes	
<b>Crispy chicken breast</b>	15.80
Butter potatoes	
<b>Spinach spätzle</b>	9.20
Light cream sauce	
<b>Rice pudding</b>	7.60
Cinnamon sugar – raspberry ragout	
<b>Organic penne</b>	9.60
Tomato sauce	
Veal sugo	12.60
<b>Bread dumplings</b>	11.00
Mushroom sauce	

## DESSERTS

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<b>Rhubarb &amp; vanilla strudel</b>	13.80
Strawberries – poppy seed ice cream	
<b>Crêpe Suzette</b>	15.20
Vanilla ice cream	
<b>“1617” ice cream at the table – to share</b>	26
Ziefer Hof organic yoghurt – elderflower – apricot – pumpkin seeds	

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## NON-ALCOHOLIC DRINKS

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<b>Almdudler</b> 0.35 l	5.50
<b>Green Tea Iced Tea</b> Franz Josef Rauch 0,33 l	5.80
<b>Forsthofgut Apple juice</b> Forsthofgut x Winery Rudi Heinisch 0.2 l	6
<b>Forsthofgut Grape juice white   red</b> Forsthofgut x Winery Rudi Heinisch 0.2 l	6
<b>Organic Rhubarb Spritzer</b> Franz Josef Rauch 0,33 l	5.80

## B E E R

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<b>Bio Antique</b> 0.375 l 0,1 l	32 11
<b>Pinzgau Bräu</b> Zwickl   Wheat   Pale Ale 0.33 l	6.20
<b>Stiegl Pils</b> 0.5 l	7
<b>Erdinger Urweisse</b> 0.5 l	7
<b>Stiegl 0,0%</b> 0.33 l	5
<b>Pinzgau Bräu</b> Non Promillo 0.5 l	7,20

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## SPIRITS

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### Herzog Destillate

We are proud to offer you a changing assortment of the regional and multiple gold award-winning master distiller of the year, Siegfried Herzog.

Apricot	8
Williams	8
Wild service berry	41

### Brennerei Guglhof

Fresh, ripened fruits from the basis of the excellent spirits of our long-standing partner Christoph Vogl from the Guglhof distillery.

Wild cherry	10
Rowanberry	10
Wild raspberry	10

## COFFEE

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Small coffee	4.40
Big coffee	6.20
Cafe Americano	5.20
Melange	6.30



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Austria has a long tradition as a wine-growing country. The autochthonous grape varieties give Austria its character and distinctiveness. They are a cultural asset that must be protected and cultivated at all costs.

## WHITE WINE

### GRÜNER VELTLINER

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Grüner Veltliner is Austria's most important indigenous grape variety, covering approximately 14,500 hectares of vineyards. It dominates Austrian wine production and is internationally renowned for its versatility.

<b>2022 Grüner Veltliner „Ungerberg“</b> 	98
Rosi Schuster, St. Margarethen, Leithaberg, Austria	
<b>2023 Grüner Veltliner „Frauengärten“</b>	69
Jamek, Joching, Wachau, Austria	
<b>2021 Grüner Veltliner „Fass 43“</b>	133
Pichler-Krutzler, Dürnstein, Wachau, Austria	
<b>2023 Grüner Veltliner „Schwarze Mauritius“</b> 	122
FJ Gritsch, Spitz, Wachau, Austria	
<b>2024 Grüner Veltliner „Liebe dich“</b>	75
Veyder-Malberg, Spitz, Wachau, Austria	
<b>2023 Grüner Veltliner „Honivogl“</b> 	339
Franz Hirtzberger, Spitz, Wachau, Austria	
<b>2022 Grüner Veltliner „Grub“</b>	99
Schloss Gobelsburg, Langenlois, Kamptal, Austria	
<b>2024 Grüner Veltliner „Kaiserstiege“</b> 	45
Artur Toifl, Rohrendorf, Kremstal, Austria	
<b>2022 Grüner Veltliner „Moosburgerin“</b> 	79
Mantlerhof, Gedersdorf, Kremstal, Austria	
<b>2019 Grüner Veltliner „Urmeer“</b> 	79
Julius Klein, Pernersdorf, Weinviertel, Austria	

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## WELSCHRIESLING

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Welschriesling is Austria's second most widely planted white grape variety and is crafted across the full spectrum of quality – from light, easy-drinking table wines to noble sweet Trockenbeerenauslese wines of exceptional richness.

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| <b>2021 Welschriesling „Czamilionberg“</b>   | 70  |
| Hannes Sabathi, Gamlitz, Südsteiermark, Austria  |     |
| <b>2023 Welschriesling</b>  | 33  |
| Thaller, Maierhofbergen, Vulkanland, Austria   |     |
| <b>2022 Welschriesling „Saurüssel“</b>   | 108 |
| Rosi Schuster, St. Margarethen, Leithaberg, Austria  |     |

## GEMISCHTER SATZ

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The traditional “Gemischter Satz” is defined by the practice of growing different grape varieties side by side in the same vineyard rows, all harvested at the same time.

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| <b>2023 Gemischter Satz „Langteufel-Nussberg“</b>  | 86 |
| Rotes Haus, Wien, Austria   |    |

## MUSKATELLER

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Muskateller is one of the oldest grape varieties in the world, renowned for its distinctive aromatic profile. Despite its relatively limited cultivation, it enjoys great popularity, particularly due to its fragrant, fresh style.

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|---|----|
| <b>2024 Roter Muskateller</b>                                 | 48 |
| Tschermonegg, Glanz an der Weinstraße, Südsteiermark, Austria |    |
| <b>2024 Gelber Muskateller</b>                                | 48 |
| Schauer, Kitzack im Sausal, Südsteiermark, Austria            |    |

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### ROTGIPFLER & ZIERFANDLER

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Rotgipfler was first documented in Styria in 1840. Today, it is almost exclusively found in Austria, particularly in the Thermenregion.

- 2023 Rotgipfler „Mandelhöh“  59  
Alphart am Mühlbach, Traiskirchen, Thermenregion, Austria
- 2022 Rotgipfler „Rodauner Top Selektion“ 95  
Karl Alphart, Traiskirchen, Thermenregion, Austria
- 2018 Zierfandler & Rotgipfler „S“  122  
Johanneshof-Reinisch, Tattendorf, Thermenregion, Austria

### NEUBURGER

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The origin of the Neuburger grape variety is surrounded by numerous legends. The most famous tale recounts how, around 1850, two winemakers near Arnsdorf in the Wachau discovered a vine bundle in the Danube and planted it there.

- 2021 Neuburger „Golden Erd“ 96  
Tinhof, Trausdorf, Leithaberg, Austria
- 2024 Neuburger „Spitzer Graben“ SMARAGD 78  
Christoph Donabaum, Spitz, Wachau, Austria
- 2024 Neuburger „Hommage“  79  
Mantlerhof, Gedersdorf, Kremstal, Austria

### MORILLON / CHARDONNAY

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Although genetically identical to Chardonnay, this grape variety is traditionally known as Morillon in Styria.

- 2020 Morillon „Hoch“  99  
Karl Schnabel, Gleinstätten, Südsteiermark, Austria
- 2019 Morillon „Kranachberg“  69  
Heike Skoff, Gamlitz, Südsteiermark, Austria

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## RED WINE

### BLAUER ZWEIGELT

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Blauer Zweigelt is Austria's most widely planted red grape variety. It was developed in 1922 by Austrian scientist Dr. Fritz Zweigelt at the Klosterneuburg Wine School.

- 2019 Blauer Zweigelt  64  
Heike Skoff, Gamlitz, Südsteiermark, Austria
- 2018 Rotburger „Kreuzegg“  99  
Karl Schnabel, Gleinstätten, Südsteiermark, Austria
- 2018 Blauer Zweigelt „Hallebühl“ 116  
Umathum, Frauenkirchen, Neusiedlersee, Austria

### ST. LAURENT

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The name St. Laurent is derived from Saint Lawrence. In August, around the time of his feast day, the grapes reach full ripeness and begin to develop their characteristic colour.

- 2023 St. Laurent „Herrschaftswald“  68  
Markus Iro, Gols, Neusiedlersee, Austria
- 2020 St. Laurent RESERVE 97  
Schloss Gobelsburg, Langenlois, Kamptal, Austria
- 2019 St. Laurent „Jungle“  59  
Jurtschitsch, Langenlois, Kamptal, Austria

### BLENDS

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A cuvée is crafted by the artful blending of fully matured wines from different grape varieties, creating a harmoniously balanced composition.

- 2023 „Giovanni“ HALBTROCKEN (ZW, ST. L, RÖSLER)  38  
Johann Gisperg, Teesdorf, Thermenregion, Austria
- 2021 „Pannobile“ (ST. L, ZW)  78  
Anita and Hans Nittnaus, Gols, Neusiedlersee, Austria




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### BLAUFRÄNKISCH

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Blaufränkisch is primarily cultivated in Austria's Mittelburgenland. The continental climate of this region provides ideal conditions for the grape variety, allowing it to reach its full potential.

<b>2018 Blaufränkisch „Hoch“</b> 	145
Karl Schnabel, Gleinstätten, Südsteiermark, Austria	
<b>2019 Blaufränkisch „Ratschen“</b> 	99
Wachter-Wiesler, Deutsch-Schützen, Eisenberg, Austria	
<b>2021 Blaufränkisch „Hochberg“</b> 	127
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria	
<b>2013 Blaufränkisch „Mariental“</b> 	202
Ernst Triebaumer, Rust, Leithaberg, Austria	
<b>2022 Blaufränkisch „Pioniergeist“</b> 	81
Georg Prieler, Schützen am Gebirge, Leithaberg, Austria	
<b>2021 Blaufränkisch „Braunstein Brothers“</b>	69
Braunstein Brothers, Purbach, Neusiedlersee, Austria	
<b>2013 Blaufränkisch „Lutzmannsburg“</b>  	229
Moric, Grosshöflein, Mittelburgenland, Austria	
<b>2022 Blaufränkisch „Dry Aged Red“</b>	169
Gebrüder Nittnaus, Gols, Neusiedlersee, Austria	



Natural wines, biodynamic cultivation & wines that are vegan or unfiltered.



Recommendations from our Forsthofgut sommeliers.



Unknown winegrowers & wineries that are close to our hearts.



Outstanding female winemakers & power women in the world of wine.



World of wine rarities: century wines, limited, rare, and old wines as well as unique bottles.