

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.



DELIGHT MEETS TRADITION

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APERITIF

Hopfen Gin 18

A taste experience with 12 botanicals.

Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria

Bio Antique 29.80

Citrus notes and nuances of wild yeast aromatics set the tone.

Honey, dates and spices embellish the sensory perception.

Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
0.375 l

Perlage 10

A fruity, spicy Riesling bouquet on 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

Urbierbrand 8

Vintage 2020 distilled from Wildshut Urbier draff.

Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria

Herzog serviceberry 41

The serviceberry is a rarity among berries.

An aroma of almond and marzipan with a slight acidity characterises the taste.

NON - ALCOHOLIC

Forsthofgut apple juice 5

Forsthofgut x Henndorfer

0.2 l

Forsthofgut grape juice white | red 5

Forsthofgut x Winery Rudi Heinisch

0.2 l

Asitz Red Lemon 9

San Bitter, Bitter Lemon, fresh lemon

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STARTERS

Classic beef tatar prepared at the table 23.50
Brioche – butter

Tyrolean shrimps 26
Black tagliatelle – crustacean sauce – zucchini – tomato

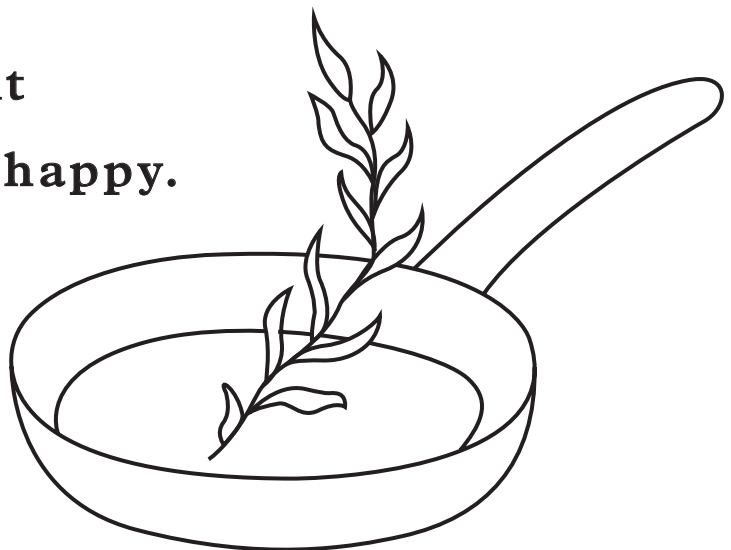
Beetroot stuffed with cream cheese 17.50
Chantarelle – black nuts – organic parsnip

SOUPS

Hearty beef broth 8.50
Optionally with: Kaspressknödel | semolina dumplings | pancake stripes with herbs

Creamy pumpkin soup 10.50
Pike perch fish fingers

“ **It is the delight
that makes us happy.**



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MAIN COURSES

| | |
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| “Schlutzkrapfen“ | 22.80 |
| Dumplings filled with local cream cheese – creamy porcini sauce | |
| Salt-crusted brook trout from Leogang (preparation time 30 minutes) | 29.80 |
| Spinach – potatoes | |
| Venison steak | 42.00 |
| “Schupfnudeln“ (finger-shaped potato dumplings) – organic parsley root – rowan berries – juniper gravy | |
| A variety of cooked beef from the “Pinzgau beef“ | 28.00 |
| Horseradish bread sauce – creamed cabbage – apple purée | |
| Tomahawk steak from the Austrian Hofkultur pig | 36.50 |
| Polenta with greaves – organic vegetables from the Stechaubauer – beer gravy | |
| Baked calf’s liver | 26.80 |
| Potato cucumber salad – sauce remoulade | |

DISHES FOR 2 PERSONS

Preparation time 45 minutes

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|---|----|
| Farmer’s duck | 57 |
| Blue cabbage – bread dumplings – gravy | |
| 1200g dry aged prime rib from butchery Schultes | 80 |
| Creamy pepper sauce – herb butter with two side dishes of your choice: Rosemary potatoes mashed potatoes grilled vegetables green beans wrapped in bacon | |

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CHILDREN'S MENU

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|--|-------|
| Balu's stockpot | 5.40 |
| Clear vegetable soup – organic soup noodles | |
| Roadrunner | 11.40 |
| Grilled turkey steak – peas and rice | |
| Ship ahoy | 11.60 |
| Fish fingers – mashed potatoes | |
| The chatter of the chickens | 14.80 |
| Baked chicken breast – butter potatoes | |
| Popeye's strong hand | 9.20 |
| Spinach spaetzle – light cream sauce | |
| Sweet dream | 7.60 |
| Rice pudding – cinnamon sugar – raspberry ragout | |

DESSERTS

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|---|-------|
| Plum dumplings | 13 |
| Butter crumbs – organic sour cream ice cream | |
| Crêpe Suzette | 15.20 |
| Vanilla ice cream | |
| Forsthofgut Banana Split | 9.80 |
| Discover Austria's world of cheese | 13.50 |
| 6 different varieties | |
| Our specialists are happy to present you the different varieties from our cheese trolley. | |

All our prices include the statutory value added tax.
We charge € 4.50 per person for the place setting.
For information on allergens, do not hesitate to ask our staff.



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NON-ALCOHOLIC DRINKS

Almdudler 4.90
0.35 l

Tirola Kola 5.20
0.33 l

Forsthofgut Apple juice 5
Forsthofgut x Henndorfer
0.2 l

Forsthofgut Grape juice white | red 5
Forsthofgut x Winery Rudi Heinisch
0.2 l

Birch juice 6
0.25 l

B E E R

Bio Antique 29.80
0.375 l

Pinzgau Bräu 6
Zwickl | Wheat | Pale Ale
0.33 l

Stiegl Pils 6.50
0.5 l

Erdinger Urweisse 6.50
0.5 l

Stiegl Freibier 4.50
0.33 l

Erdinger Alkoholfrei 6.50
0.5 l

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SPIRITS

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.

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|--------------|----|
| Apricot | 7 |
| Williams | 6 |
| Serviceberry | 41 |

Brennerei Guglhof

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

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|----------------|------|
| Wild cherry | 9 |
| Rowan | 9.50 |
| Wild raspberry | 9.50 |

COFFEE

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|----------------|------|
| Small coffee | 3.90 |
| Big coffee | 5.60 |
| Cafe Americano | 4.50 |
| Melange | 5 |



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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

Grüner Veltliner is the most important autochthonous grape variety in Austria, with around 14,500 hectares, it dominates the Austrian winegrowing area.

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| 2022 Grüner Veltliner „Frauengärten“ FEDERSPIEL Jamek, Joching, Wachau, Austria | 49 |
| 2018 Grüner Veltliner „Schwarze Mauritius“ FJ Gritsch, Spitz, Wachau, Austria | 122 |
| 2021 Grüner Veltliner „Honivogl“ SMARAGD Franz Hirtzberger, Spitz, Wachau, Austria | 339 |
| 2022 Grüner Veltliner „Der Fuchs“ Sighardt Donabaum, Spitz, Wachau, Austria | 38 |
| 2021 Grüner Veltliner „Zwerithaler Kammergut“ SMARAGD Prager, Weissenkirchen, Wachau, Austria | 164 |
| 2022 Grüner Veltliner Artur Toifl, Rohrendorf, Kremstal, Austria | 42 |
| 2022 Grüner Veltliner „Handwerk“ VEGAN Vintage farm Stågard, Stein an der Donau, Kremstal, Austria | 48 |
| 2019 Grüner Veltliner „Urmeer“ Julius Klein, Pernersdorf, Weinviertel, Austria | 79 |
| 2022 Grüner Veltliner „KTI“ RESERVE Katharina Baumgartner, Untermarkersdorf, Weinviertel, Austria | 36 |

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WELSCHRIESLING

Welschriesling is the second most cultivated white wine grape in Austria. Welchsriesling is available in all quality classifications from table wine to sweet Trockenbeereauslesen.

2021 Welschriesling 33
Thaller, Maierhofbergen, Vulkanland, Austria

2009 Welschriesling “Steinriegel“ 69
Bernhard Ernst, Deutschkreutz, Mittelburgenland, Austria

GEMISCHTER SATZ

The traditional Gemischter Satz is characterised by the interplay of the most diverse grape varieties, which are mixed in the rows of a vineyard and harvested together.

2018 Gemischter Satz “Kaasgraben“ DEMETER 77
Zahel, Vienna, Austria

2022 Wiener Gemischter Satz “Wiesthalen Bisamberg“ 46
Fuchs-Steinklammer, Vienna, Austria

MUSKATELLER

Measured in terms of distribution, the Muskateller is a rarity, but it enjoys great popularity.

2022 Roter Muskateller 46
Tschermonegg, Glanz an der Weinstraße, Southern Styria, Austria

2018 Gelber Muskateller “Witscheiner Herrenberg“ 116
Ewald Zweytick, Ratsch an der Weinstraße, Southern Styria, Austria

2022 Gelber Muskateller 44
Schauer, Kitzack im Sausal, Southern Styria, Austria

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ROTGIPFLER

The first documented reference of the Rotgipfler was in 1840 in Styria. It is found almost exclusively in Austria, and almost only in the Thermenregion.

2021 Rotgipfler “Mandelhöh“ 59
Alphart am Mühlbach, Traiskirchen, Thermenregion, Austria

2021 Rotgipfler “Rodauner Top Selektion“ 95
Karl Alphart, Traiskirchen, Thermenregion, Austria

NEUBURGER

There are numerous stories about the origin of the Neuburger grape variety. Best-known is the tradition according to which two winegrowers fished a bundle of grapes out of the Danube near Arnsdorf in the Wachau around 1850 and planted it there.

2021 Neuburger RESERVE 84
FJ Gritsch, Spitz, Wachau, Austria

2022 Neuburger “Hommage“ VEGAN 79
Mantlerhof, Gedersdorf, Kremstal, Austria

MORILLON

Despite genetic similarity to Chardonnay, this grape variety is called Morillon in Styria.

2020 Morillon “Hohegg“ NATURAL 137
Karl Schnabel, Gleinstätten, Southern Styria, Austria

2015 Morillon “Schusterberg“ 124
Maitz, Ehrenhausen, Southern Styria, Austria

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RED WINE

BLAUER ZWEIGELT

Blauer Zweigelt is the most widespread grape variety in Austria. In 1922, the Austrian scientist Dr. Fritz Zweigelt created it at the Klosterneuburg School of Viticulture.

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| 2018 Blauer Zweigelt “Barrique“ Heike Skoff, Gamlitz, Southern Styria, Austria | 58 |
| 2018 Rotburger “Kreuzegg“ <small>DEMETER</small> Karl Schnabel, Gleinstätten, Southern Styria, Austria | 123 |
| 2019 Blauer Zweigelt “Neufeld“ Andi Kroiss, Illmitz, Neusiedlersee, Austria | 49 |
| 2021 Blauer Zweigelt „Kontrast“ Kellerkünstler, Arbesthal, Carnuntum, Austria | 53 |
| 2019 Blauer Zweigelt „Monografie“ Kellerkünstler, Arbesthal, Carnuntum, Austria | 69 |

ST. LAURENT

The name goes back to Saint Laurentius. In August, the grapes of St. Laurent become ripe and the berries start to change colour.

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| 2021 St. Laurent „Herrschaftswald“ Markus Iro, Gols, Neusiedlersee, Austria | 68 |
| 2017 St. Laurent “Frauenfeld“ Johanneshof Reinisch, Tattendorf, Thermenregion, Austria | 66 |
| 2018 St. Laurent “Jungle“ Jurtschitsch, Langenlois, Kamptal, Austria | 55 |

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BLAUFRÄNKISCH

In Austria, Blaufränkisch is grown almost exclusively in Mittelburgenland. In the continental climate of this region, the Blaufränkisch grapes develop outstandingly.

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| 2018 Blaufränkisch "Hohegg" <small>DEMETER</small> | 209 |
| Karl Schnabel, Gleinstätten, Southern Styria, Austria | |
| 2006 Blaufränkisch "Szapary" | 189 |
| Uwe Schiefer, Welgersdorf, Eisenberg, Austria | |
| 2012 "Bernreiser" | 89 |
| Glatzer, Göttlesbrunn, Carnuntum, Austria | |
| 2008 Blaufränkisch "In Signo Sagittarii" | 98 |
| Kellerei in Signo Leonis, Neckenmarkt, Mittelburgenland, Austria | |
| 2011 Blaufränkisch „Jagini“ | 91 |
| Moric & Schuster, Zagersdorf, Leithaberg, Austria | |
| 2006 Blaufränkisch „Mariental“ | 229 |
| Ernst Triebaumer, Rust, Leithaberg, Austria | |

CUVÉE

By blending finished wines from different grape varieties, a perfectly coordinated combination can be created.

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| 2021 "Giovanni" <small>SEMI DRY (ZW, ST. L., RÖSLER)</small> | 35 |
| Johann Gisperg, Teesdorf, Thermenregion, Austria | |
| 2019 "Opus Eximium" <small>(BF, ST. L., ZW)</small> | 79 |
| Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria | |