

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** 32
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 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

- Urbierbrand** 8
Vintage 2020 distilled from Wildshut Urbier brewers grains.
Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
- 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.

NON - ALCOHOLIC

- waldSPA Refresher** 11
Fresh lime juice, cane sugar, fresh mint, ginger ale
- Pear sparkling wine „Champagner Bratbirne“**
Manufaktur Jörg Geiger
Schlat, Baden-Württemberg, Germany
0,1 l 10,50
0,75 l 74
- Asitz Red Lemon** 10
San Bitter, Bitter lemon, fresh lemon

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Cover 4,50
Obligatory per person

STARTERS

Classic beef tartare prepared at the table 25
Brioche – butter

Pumpkin Ravioli 20,50
Oxtail ragout – black currant – alpine cheese

Pumpkin Ravioli 16,50
Pumpkin ragout – truffle foam – black walnut

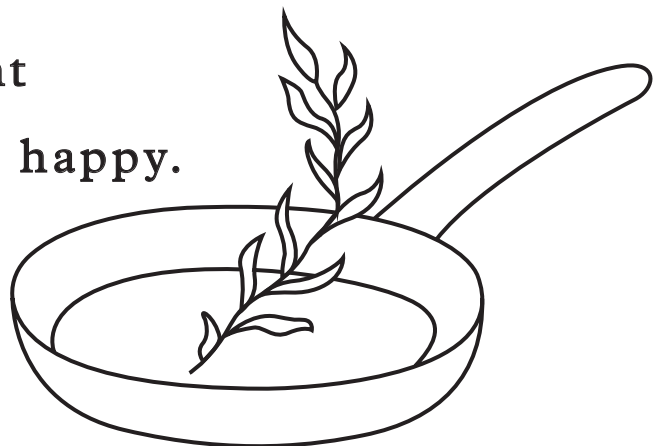
Crispy and Raw Marinated Arctic Char 22,00
Horseradish – sea buckthorn – apple cider

SOUPS

Strong beef broth 9,50
Optionally with: Cheese dumpling | Semolina dumplings | Herb sliced pancakes

Cream soup of Loigom organic Jerusalem artichoke 13,50
Cured venison fillet – chestnuts

“ It’s the delight
that makes us happy.



All our prices include the statutory value added tax.
For information on allergens, do not hesitate to ask our staff.
Control body for our organic product range: AT-Bio-301.



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MAIN COURSES

Rye pappardelle	23,80
Savoy Cabbage – quince – nut – Kracher Grand Cru	
Broadleaf dumplings	22,50
Pickled cabbage – creamed kohlrabi cabbage	
Venison ragout	29,80
Brussels sprouts – spelt spaetzle	
Classic boiled beef from Pinzgau beef	32
Creamed spinach – roasted potatoes – chive sauce – apple horseradish	
“Sauerei“	29,50
Pork cheek – celery cream roasted liver – purée suckling pig crown – “Stöckelkraut“	
Veal Cordon Bleu	36,50
Potato cucumber salad or parsley potatoes	

DISHES FOR 2 PERSONS

Preparation time 45 minutes

Sole Finkenwerder Style	94
Roast potatoes – leaf spinach	
Farmyard Duck	72
Red cabbage – potato dumplings – gravy	
Dry Aged Hochrippe	108
Creamy pepper sauce – Herb butter	
With two side dishes of your choice:	
Rosemary potatoes Mashed potatoes Grilled vegetables Green beans with bacon	

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CHILDREN'S MENU

Balu's stockpot	5,40
Clear vegetable broth – organic soup noodles	
Roadrunner	12,40
Grilled turkey steak – peas and rice	
Ship ahoy	13,60
Fish fingers – mashed potatoes	
The chatter of the chickens	15,80
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

Powidltascherl	13
Plum roaster – ice cream from Zieferhof organic curd cheese	
Crêpe Suzette	15,20
Vanilla ice cream	
„Sacher“ ice cream	15,20

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NON-ALCOHOLIC DRINKS

Almdudler 0.35 l	5.50
Tirola Kola 0.33 l	5.80
Forsthofgut Apple juice Forsthofgut x Winery Rudi Heinisch 0.2 l	5.50
Forsthofgut Grape juice white red Forsthofgut x Winery Rudi Heinisch 0.2 l	5.50
Birch juice 0.25 l	7

B E E R

Bio Antique 0.375 l	32
Pinzgau Bräu Zwickl Wheat Pale Ale 0.33 l	6
Stiegl Pils 0.5 l	7
Erdinger Urweisse 0.5 l	7
Stiegl Freibier 0.33 l	5
Erdinger Alkoholfrei 0.5 l	7

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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.

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

Small coffee	4.10
Big coffee	5.80
Cafe Americano	4.90
Melange	5.20



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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.

2021 Grüner Veltliner “Ungerberg“	98
Rosi Schuster, St. Margarethen, Leithaberg, Austria	
2023 Grüner Veltliner “Frauengärten“ FEDERSPIEL	66
Jamek, Joching, Wachau, Austria	
2018 Grüner Veltliner “Schwarze Mauritius“ 	122
FJ Gritsch, Spitz, Wachau, Austria	
2021 Grüner Veltliner “Honivogl“ SMARAGD 	339
Franz Hirtzberger, Spitz, Wachau, Austria	
2022 Grüner Veltliner “Zwerithaler Kammergut“ SMARAGD	164
Prager, Weissenkirchen, Wachau, Austria	
2022 Grüner Veltliner “Lamm“	89
Steininger, Langenlois, Kamptal, Austria	
2023 Grüner Veltliner 	42
Artur Toifl, Rohrendorf, Kremstal, Austria	
2019 Grüner Veltliner “Urmeer“ 	79
Julius Klein, Pernersdorf, Weinviertel, Austria	
2021 Grüner Veltliner “KTI“ RESERVE	36
Katharina Baumgartner, Untermarkersdorf, Weinviertel, Austria	

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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 wine called Trockenbeerenauslesen.

2022 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.

2019 Gemischter Satz “Kaasgraben“  77
Zahel, Wien, Austria

2022 Wiener Gemischter Satz “Wiesthalen Bisamberg“  46
Fuchs-Steinklammmer, Wien, Austria

MUSKATELLER

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

2023 Roter Muskateller 46
Tschermonegg, Glanz an der Weinstraße, Südsteiermark, Austria

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

2023 Gelber Muskateller 48
Schauer, Kitzreck im Sausal, Südsteiermark, 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.

2022 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.

2020 Neuburger “Golden Erd” 96
Tinhof, Trausdorf, Leithaberg, Austria


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

MORILLON

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

2021 Morillon “Hochegg”  109
Karl Schnabel, Gleinstätten, Südsteiermark, Austria

2015 Morillon “Schusterberg” 124
Maitz, Ehrenhausen, Südsteiermark, Austria

2019 Morillon “Kranachberg”  58
Heike Skoff, Gamlitz, Südsteiermark, 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.

- 2019 Blauer Zweigelt “Barrique“  58
Heike Skoff, Gamlitz, Südsteiermark, Austria
- 2021 Rotburger “Kreuzegg“  99
Karl Schnabel, Gleinstätten, Südsteiermark, Austria
- 2020 Blauer Zweigelt “Neufeld“  51
Andi Kroiss, Illmitz, Neusiedlersee, Austria
- 2015 Blauer Zweigelt “Hallebühl” 116
Umathum, Frauenkirchen, Neusiedlersee, Austria
- 2021 Blauer Zweigelt “Kontrast” 53
Kellerkünstler, Arbesthal, Carnuntum, Austria

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.

- 2022 St. Laurent “Herrschaftswald“  68
Markus Iro, Gols, Neusiedlersee, Austria
- 2017 St. Laurent “Frauenfeld“ 66
Johanneshof Reinisch, Tattendorf, Thermenregion, Austria
- 2018 St. Laurent “Jungle“  59
Jurtschitsch, Langenlois, Kamptal, Austria

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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.

2021 Blaufränkisch “Hochegg“ 🍷	145
Karl Schnabel, Gleinstätten, Südsteiermark, Austria	
2006 Blaufränkisch “Reihburg“ 💎	129
Uwe Schiefer, Welgersdorf, Eisenberg, Austria	
2017 Blaufränkisch “Jagini“	91
Moric & Schuster, Zagersdorf, Leithaberg, Austria	
2013 Blaufränkisch “Mariental“ 💎	202
Ernst Triebaumer, Rust, Leithaberg, Austria	
2019 Blaufränkisch “Dorfkultur“	78
Rosi Schuster, St. Margarethen, Leithaberg, Austria	

BLENDS

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

2021 “Giovanni“ HALBTROCKEN (ZW, ST. L, RÖSLER) 🍷	35
Johann Gisperg, Teesdorf, Thermenregion, Austria	
2020 “Opus Eximium“ (BF, ST. L, ZW)	79
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria	
2020 “Pannobile“ (ST. L, ZW) 🍷	78
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria	



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



Recommendations from our Forstthofgut 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.