

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 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

- waldSPA Refresher** 10
Fresh lime juice, cane sugar, fresh mint, ginger ale
- Birnenschaumwein „Champagner Bratbirne“**
Manufaktur Jörg Geiger
Schlat, Baden Württemberg, Deutschland
0,1 l 9,50
0,75 l 63
- Asitz Red Lemon** 9,50
San Bitter, Bitter Lemon, frische Zitrone

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Table setting 4,50
obligatory per person

STARTERS

Classic beef tatare prepared at the table 25
Brioche – butter

Savoury dumpling 18.50
Roast filling – Grammeln – kohlrabi-apple salad

Savoury dumpling (vegetarian) 16.50
spinach filling – brown walnut butter – kohlrabi-apple salad

Rollmop from Leogang brooktrout 20.50
Organic beets – toasted brown bread

SOUPS

Hearty beef broth 8.50
Optionally with: Kaspressknödel | semolina dumplings | herb sliced pancakes

Cream of wild garlic soup 10.50
Smoked eel doughnuts

FONDUE only on pre-order (at least 1 day in advance)

	Adults	Children
Chinoise Fondue with white bread, salad, garlic sauce, potatoes, sausages and fondue meat	54	39
Cheese Fondue with white bread and potatoes	44	22.50
Chocolate Fondue with fresh fruits and waffles	30	20

All our prices include the statutory value added tax.
For information on allergens, do not hesitate to ask our staff.



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MAIN COURSES

Spelt Canelloni	22.50
Curd – Schottkas filling – vine tomato ragout – watercress	
Leogang almond trout	29.80
Salted potatoes	
Farmers cordon bleu	26.50
Hofkultur pork – mushroom-cheese filling – chive sauce – apple horse radish	
Classic boiled beef from Pinzgau beef	32
Creamed spinach – roasted potatoes – chive sauce – apple horseradish	
Minced loaf of venison	30.50
Celery mousseline – wild broccoli – juniper juice	
Roasted veal liver	28.60
Mashed potatoes – bacon – apple – onion sauce	

DISHES FOR 2 PERSONS

Preparation time 45 minutes

Two kinds of Tauern lamb	70
Stilt – crown – wild garlic spaetzle – bean cassoulet	
Breast of veal	62
Buttermilk herb dumplings – roots – juice	
1000g Dry Aged T-Bone Steak	98
Creamy pepper sauce – herb butter	
with two side dishes of your choice:	
Rosemary potatoes mashed potatoes grilled vegetables bacon beans	

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CHILDREN'S MENU

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

Dumpling of "Zieferhof" organic curd	13
Butter crumble – strawberry sauce – rhubarb sorbet	
Crepe suzette	15.20
Vanilla ice cream	
"Bienenstich" sundae	9.80
Vanilla ice cream – honey ice cream honey-caramel sauce – yeast dough balls – Florentiner	
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.	

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NON-ALCOHOLIC DRINKS

Almdudler 0.35 l	5.20
Tirola Kola 0.33 l	5.50
Forsthofgut Apple juice Forsthofgut x Henndorfer 0.2 l	5.20
Forsthofgut Grape juice white red Forsthofgut x Winery Rudi Heinisch 0.2 l	5.20
Birch juice 0.25 l	6

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
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.

Wild cherry	10
Rowan	10
Wild raspberry	10

COFFEE

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.

2021 Grüner Veltliner „Ungerberg“	98
Rosi Schuster, St. Margarethen, Leithaberg, Austria	
2022 Grüner Veltliner „Frauengärten“ FEDERSPIEL	49
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	
2021 Grüner Veltliner „Zwerithaler Kammergut“ SMARAGD	164
Prager, Weissenkirchen, Wachau, Austria	
2022 Grüner Veltliner „Lamm“	89
Steininger, Langenlois, Kamptal, Austria	
2022 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. Welschriesling is available in all quality classifications from table wine to sweet Trockenbeereenauslesen.

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.

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.

2021 Roter Muskateller 46
Tschermonegg, Glanz an der Weinstraße, Südsteiermark, Austria

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

2022 Gelber Muskateller 44
Schauer, Kitzack 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.

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

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

MORILLON

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

2020 Morillon „Hochegg“  137
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
- 2018 Rotburger „Kreuzegg“  123
Karl Schnabel, Gleinstätten, Südsteiermark, Austria
- 2020 Blauer Zweigelt „Neufeld“  49
Andi Kroiss, Illmitz, Neusiedlersee, Austria
- 2015 Blauer Zweigelt „Hallebühl“ 116
Umathum, Frauenkirchen, Neusiedlersee, Austria
- 2019 Blauer Zweigelt „Monografie“  69
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“  55
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.


- 2018 Blaufränkisch „Hochegg“  181
Karl Schnabel, Gleinstätten, Südsteiermark, Österreich
- 2006 Blaufränkisch „Reihburg“ 129
Uwe Schiefer, Welgersdorf, Eisenberg, Österreich
- 2013 Blaufränkisch „In Signo Sagittarii“ 98
Kellerei in Signo Leonis, Neckenmarkt, Mittelburgenland, Österreich
- 2017 Blaufränkisch „Jagini“ 91
Moric & Schuster, Zagersdorf, Leithaberg, Österreich
- 2006 Blaufränkisch „Mariental“  238
Ernst Triebaumer, Rust, Leithaberg, Österreich

CUVÉE

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, Österreich
- 2020 „Opus Eximium“ (BF, ST. L., ZW) 79
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Österreich
- 2020 „Pannobile“ (ST. L., ZW)  78
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Österreich

 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.

UNLESS OTHERWISE STATED, THE VOLUME IS 0.75 L.