

1617

—

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 by celebrating its 400th anniversary.



DELIGHT MEETS TRADITION

1617

—
TRADITIONAL CUISINE

APERITIF

Hop 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 0,1 | 11

A fruity, spicy Riesling bouquet in the nose,

a delicate sweetness and a charming acidity on the palate.

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

NON - ALCOHOLIC

Sparkling pear wine „Champagner Bratbirne“ 0,1 | 11

Manufaktur Jörg Geiger

0,75 | 77

Schlat, Baden-Württemberg, Germany

Kohl Mountain Apple Juices

Kohl mountain apple juices from South Tyrol embody premium non-alcoholic enjoyment. Grown at altitudes of over 1,000 metres, these juices are crafted from hand-picked mountain apples. With their delicate aromatics and refreshing character, they are perfectly suited as an aperitif and an elegant accompaniment.

0,2 | 4,80

Mountain Apple Juice „Mandarin“

A composition of sun-ripened mandarins and aromatic mountain apples.

Fruity freshness, delicate sweetness and vibrant citrus notes give this cuvée its elegant and refreshing character.

or

0,2 | 4,80

Mountain Apple Juice „Pear“

The combination of aromatic pears and sun-ripened mountain apples lends this cuvée its harmonious and full-bodied character. Gentle sweetness and a velvety texture create a particularly balanced tasting experience.

0,75 | 39

„Karlo Sparkling“

Karlo delights with its fine perlage and elegant character. Mountain apples and blackcurrants provide fruit and freshness, while elderflower and hops add aromatic depth.

1617

—
TRADITIONAL CUISINE

Cover 5.50
Charge per person

STARTERS

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

Local “fritto misto” 29,80
Alpine prawn – Böhmerwald pike-perch – whitefish – young vegetables – stone pine aioli

Local “fritto misto” VEGETARIAN 19,50
Young vegetables – stone pine aioli

Alpine etagère for two 45.00
Homemade pork crackling spread – Asmonte cheese – cured venison ham – potato and sheep’s cheese spread – buttermilk butter – black cumin grissini – baked smoked trout – pickled farmhouse vegetables

SOUPS

Traditional beef broth 9.50
Optionally with: baked liver dumplings | semolina dumplings | herb pancake strips

Soup of Leogang potatoes & sauerkraut 13.50
Viennese escargots – root vegetables – parsley

“ It is pleasure
that makes us happy.



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

1617

—
TRADITIONAL CUISINE

MAIN COURSES

Baked curd cheese pancakes VEGETARIAN	26.80
Savoy cabbage – chestnut – pear – radicchio – Schottkas	
Cheese dumplings with Sinnlehen cheese VEGETARIAN	24.60
Lamb's lettuce – buttermilk – herbs – pumpkin – horseradish	
Dry-aged rib-eye-steak, approx. 350g	54.80
Café de Paris butter – wild broccoli – Pont Neuf potatoes	
Pinzgau venison „Butterschnitzel“	36.80
Brussels sprouts – black trumpet mushroom pofese – rowan berry	
Butterflied corn-fed chicken with herbs, grilled	30.80
Smoked pepper jus – two preparations of pepper – curd cheese pogatscherl – sour cream	
Breaded Hofkultur-pork	29.80
Grandmother's potato salad – wild herbs – sauce tartare	

DISHES FOR TWO

Preparation time 45 minutes

Roasted char	78
Hay flower – Schlutzkrapfen – artichoke – hazelnut – Riesling velouté	
Hay-cooked veal rump, served pink	78
Alpine XO sauce – garlic butter – Portobello "Rockefeller" – paccheri al limone – watercress	
Surf & Turf with Pinzgau beef, 600g	150
½ lobster tail – herb butter – pepper and cognac cream sauce	

Choice of two sides:

spiced potatoes | potato purée | grilled vegetables | sautéed spinach

1617

—
TRADITIONAL CUISINE

CHILDREN'S MENU

Noodle soup	5.40
Clear vegetable broth – organic small noodles	
Grilled chicken breast	13.40
Rice with peas	
Fish fingers	14.80
Mashed potatoes	
Breaded chicken Schnitzel	16.80
Buttered potatoes	
Spätzle	10.60
Mushroom cream sauce	
Rice pudding	8.60
Cinnamon sugar – raspberry ragout	
Organic penne	
Tomato sauce	9.60
Veal Bolognese	12.60

DESSERTS

Buchteln	14.80
Wild blueberries – rosehip – yoghurt – star anise sorbet	
Crêpe Suzette	15.20
Vanilla ice cream	
“1617” table-side ice cream – to share	26
Ice cream of baked organic Zieferhof curd cheese – butternut squash caramel sauce – spiced almond crumble – curd cheesecake bites – pear ragout	

1617

—
TRADITIONAL CUISINE

NON-ALCOHOLIC DRINKS

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

B E E R

Bio Antique 0.375 l 0,1 l	32 11
Pinzgau Bräu Zwickl Wheat Pale Ale 0.33 l	6.70
Stiegl Pils 0.5 l	7.50
Erdinger Urweisse 0.5 l	7.50
Stiegl 0,0% 0.33 l	5.50
Pinzgau Bräu Non Promillo 0.5 l	7.70

1617

—
TRADITIONAL CUISINE

DIGESTIF

Wildshut Pornstar Martini

23

Vodka, Passoã, Vanilla, passion Fruit, Wildshut Organic Perlage

SPIRITS 2 cl

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	9
Williams	9
Wild service berry	45

Brennerei Guglhof

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

Wild cherry	11
Rowanberry	11
Wild raspberry	11

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.

1617

TRADITIONAL CUISINE

Austria is renowned worldwide for its elegant white wines. Varieties such as Grüner Veltliner and Riesling shape their character with freshness, fine acidity and mineral notes. The diversity of the regions gives rise to a fascinating range of styles.

WHITE WINE

2021 Gelber Muskateller „Witscheiner Herrenberg“	99
Ewald Zwegtick, Ratsch an der Weinstraße, South Styria	
2020 Riesling „Dr. Wunsch“	79
Wohlmuth, Kitzeck im Sausal, South Styria	
2020 Sauvignon Blanc „Legionär“ 	109
Karl Schnabel, Gleinstätten, South Styria	
2024 Grüner Veltliner „Liebe dich“ 	75
Veyder-Malberg, Spitz, Wachau	
2023 Neuburger „aus den Gärten“ 	79
Nikolaihof, Mautern, Wachau	
2022 Grüner Veltliner „Moosburgerin“ 	79
Mantlerhof, Gedersdorf, Kremstal	
2018 Zierfandel & Rotgipfler „S“ 	122
Johanneshof-Reinisch, Tattendorf, Thermenregion	
2019 Chardonnay „Thenau“ 	117
Toni Hartl, Reisenberg, Leithaberg	
2022 Hidden Treasures Nr.2 	87
Tomas Kis/Moric, Somló/Central Burgenland, Hungary/Austria	
2024 Gemischter Satz „Langteufel Nussberg“	86
Rotes Haus, Vienna	

1617

TRADITIONAL CUISINE

Red wine also plays a significant role in Austria. Zweigelt and Blaufränkisch display fruity aromas, spice and structure. Different soils and climates give rise to diverse wines with a distinctive, unmistakable profile.

RED WINE

2021 Blaufränkisch „Hoch“ 	145
Karl Schnabel, Gleinstätten, South Styria	
2019 „Gager Gold“ 	377
Horst Gager, Deutschkreuz, Central Burgenland	
2019 „Elegy“ 	176
Silvia Heinrich, Deutschkreutz, Central Burgenland	
2015 Blaufränkisch „X“	179
Kerschbaum, Horitschon, Central Burgenland	
2016 Blauer Zweigelt „Hallebühl“	116
Umathum, Frauenkirchen, Neusiedlersee	
2024 St. Laurent „Herrschaftswald“ 	68
Markus Iro, Gols, Neusiedlersee	
2023 Cabernet Franc „Kapitel I“ 	90
Christian Tschida, Illmitz, Neusiedlersee	
2022 „Pannobile“ 	78
Anita und Hans Nittnaus, Gols, Neusiedlersee	
2022 Pinot Noir „Grande Select“ 	149
Wieninger, Vienna	

1617

TRADITIONAL CUISINE

Austrian sweet wines are among the true treasures of wine culture. With their delicate balance of fruit, sweetness, and vibrant acidity, they captivate through elegance and depth. Unique climatic conditions and meticulous craftsmanship give them their distinctive character.

SWEET WINE

2025 Weißburgunder „Rockabilly“ SEMI-DRY	43
Pollak Rockabilly Weinkult, Unterretzbach, Weinviertel	
2023 Riesling „Rock'n Riesling“ MEDIUM-SWEET 	0,1 11
Urban Stagård, Krems, Kremstal	0,75 69
2021 Grüner Veltliner EISWEIN	73
Martin Nigl, Senftenberg, Kremstal	
2017 Sauvignon Blanc „Kranachberg“ TROCKENBEERENAUSLESE	0,375 99
Hannes Sabathi, Südsteiermark	
2022 Scheurebe „Sweet Baby“ TROCKENBEERENAUSLESE 	0,06 13
Kracher, Illmitz, Neusiedlersee	0,375 78
1997 Grand Cuvée Nr. 6 TROCKENBEERENAUSLESE 	0,375 149
Kracher, Illmitz, Neusiedlersee	



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 & influential women in wine.



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

UNLESS OTHERWISE STATED, THE VOLUME IS 0.75 L. ALL PRICES ARE STATED IN EUROS.

1617

—

TRADITIONAL CUISINE

“

A tribute to our heritage, our
home, and the simple joy of taking
time to savour what truly matters.

DELIGHT MEETS TRADITION