

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

- Hops Gin** 19
A flavourful experience with 12 botanicals.
Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
- Guglhof Wermuth with Tonic** 14
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

- 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.

NON-ALCOHOLIC

- Virign Rosemary** 12
Non alcoholic gin, lemon, orange, cane sugar, rosemary
- Fresh Herbal Lemonade** 11
Lime, cucumber, fresh mint, elderflower, Mediterranean tonic water
- Sparkling pear wine „Champagner Bratbirne“**
Manufaktur Jörg Geiger
Schlat, Baden-Württemberg, Germany
0,1 l 11
0,75l 77

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Cover 4.50
Obligatory per person

STARTERS

Classic beef tartare prepared at the table 25
Brioche – butter

Savory Yeast Dumpling 18.30
filled with „Erdäpfelkäs“ – radish – Zieferhof organic buttermilk VEGETARIAN

or

with rabbit filling – mushrooms – blueberry 21.80

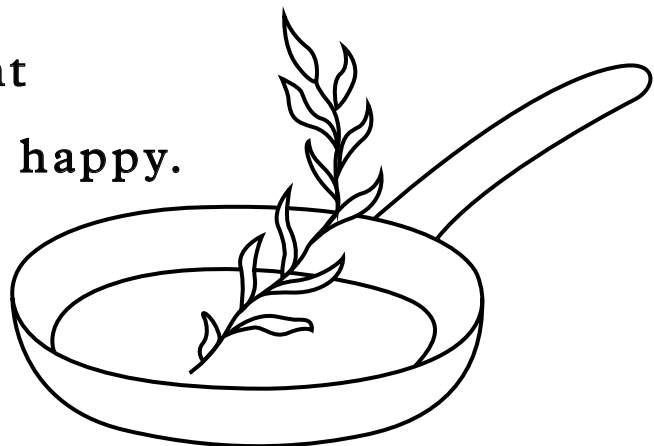
Raw marinated pike-perch 24
Cauliflower – parsley – pear

SOUPS

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

Organic Jerusalem artichoke velouté 13.50
Hazelnut – Viennese escargot

“It’s the delight
that makes us happy.”



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MAIN COURSES

Pumpkin risotto VEGETARIAN 23.80
Baked "Eisl" sheep's cheese – black trumpet mushrooms

Traditional spinach bread dumplings VEGETARIAN 19.50
Brown butter – cottage cheese – leek

Veal cutlet "Milanese style" 38.50
Alpine cheese – homemade spelt noodles – tomato ragout

Viennese Tafelspitz – tender beef from Pinzgau 32
Creamed spinach – roasted potatoes – chive sauce – apple horseradish

Trilogy of duck 35.80
Pink breast/chicory & orange
Leg confit/red cabbage & bread dumpling
Liver/apple & onion

Local venison loin steak 48
Kale – quince – brioche

Crispy fried carp 27.80
Potato salad with cucumber – remoulade sauce

DISHES FOR 2 PERSONS

Preparation time 45 minutes

Variation of local deer 112
Pink loin – braised shoulder – root vegetable –
Wild mushrooms – pommes macaire

Short rib & flank steak 98
Creamy green pepper gravy – 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

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

DESSERTS

Traditional bread pudding VEGETARIAN	13
Cinnamon ice cream – vanilla sauce	
Crêpe Suzette VEGETARIAN	15.20
Vanilla ice cream	
Chocolate sundae VEGETARIAN	9.80
Chestnut – lingonberry	

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NON-ALCOHOLIC DRINKS

Almdudler	5.50
0.35 l	

Tirola Kola	5.80
0.33 l	

Forsthofgut Apple juice	6
Forsthofgut x Winery Rudi Heinisch	
0.2 l	

Forsthofgut Grape juice white red	6
Forsthofgut x Winery Rudi Heinisch	
0.2 l	

Birch juice	7
0.25 l	

B E E R

Bio Antique	
0.375 l	32
0,1 l	11

Pinzgau Bräu	6.20
Zwickl Wheat Pale Ale	
0.33 l	

Stiegl Pils	7
0.5 l	

Erdinger Urweisse	7
0.5 l	

Stiegl Freibier	5
0.33 l	

Erdinger Alkoholfrei	7
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.

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	4.40
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

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.

2022 Grüner Veltliner „Ungerberg“	98
Rosi Schuster, St. Margarethen, Leithaberg, Austria	
2023 Grüner Veltliner „Frauengärten“	69
Jamek, Joching, Wachau, Austria	
2023 Grüner Veltliner „Bergdistel“	72
Tegernseerhof, Dürnstein, Wachau, Austria	
2015 Grüner Veltliner „Fass 43“	133
Pichler-Krutzler, Dürnstein, Wachau, Austria	
2019 Grüner Veltliner „Schwarze Mauritius“ 🌲	122
FJ Gritsch, Spitz, Wachau, Austria	
2023 Grüner Veltliner „Liebe dich“	75
Veyder-Malberg, Spitz, Wachau, Austria	
2023 Grüner Veltliner „Honivogl“ 💎	339
Franz Hirtzberger, Spitz, Wachau, Austria	
2022 Grüner Veltliner „Grub“	99
Schloss Gobelsburg, Langenlois, Kamptal, Austria	
2024 Grüner Veltliner „Kaiserstiege“ 🍷	45
Artur Toifl, Rohrendorf, Kremstal, Austria	
2019 Grüner Veltliner „Urmeer“ 🍷	79
Julius Klein, Pernersdorf, Weinviertel, Austria	

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WELSCHRIESLING

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.

2021 Welschriesling „Czamillonberg“	70
Hannes Sabathi, Gamlitz, Südsteiermark, Austria	
2023 Welschriesling 	33
Thaller, Maierhofbergen, Vulkanland, Austria	
2009 Welschriesling „Steinriegel“ 	69
Bernhard Ernst, Deutschkreutz, Mittelburgenland, Austria	
2022 Welschriesling „Saurüssel“	108
Rosi Schuster, St. Margarethen, Leithaberg, Austria	

GEMISCHTER SATZ

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.

2022 Gemischter Satz „Uralt-Reben“	74
Domäne Wachau, Dürnstein, Wachau, Austria	
2022 Gemischter Satz „Langteufel-Nussberg“ 	86
Rotes Haus, Wien, Austria	

MUSKATELLER

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.

2024 Roter Muskateller	48
Tschermonegg, Glanz an der Weinstraße, Südsteiermark, Austria	
2019 Gelber Muskateller „Witscheiner Herrenberg“ 	116
Ewald Zweytick, Ratsch an der Weinstraße, Südsteiermark, Austria	
2024 Gelber Muskateller	48
Schauer, Kitzeck im Sausal, Südsteiermark, Austria	

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ROTGIPFLER & ZIERFANDLER

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

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|---|-----|
| 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“ | 109 |
| Johanneshof-Reinisch, Tattendorf, Thermenregion, Austria | |

NEUBURGER

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.

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|--|----|
| 2021 Neuburger „Golden Erd“ | 96 |
| Tinhof, Trausdorf, Leithaberg, Austria | |
| 2024 Neuburger „Spitzer Graben“ <small>SMARAGD</small> | 78 |
| Christoph Donabaum, Spitz, Wachau, Austria | |
| 2023 Neuburger „Hommage“  | 79 |
| Mantlerhof, Gedersdorf, Kremstal, Austria | |

MORILLON / CHARDONNAY

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

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|---|-----|
| 2020 Morillon „Hoch“  | 99 |
| Karl Schnabel, Gleinstätten, Südsteiermark, Austria | |
| 2014 Morillon „Schusterberg“ | 114 |
| Maitz, Ehrenhausen, Südsteiermark, Austria | |
| 2019 Morillon „Kranachberg“  | 64 |
| Heike Skoff, Gamlitz, Südsteiermark, Austria | |

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RED WINE

BLAUER ZWEIFELT

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

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|---|-----|
| 2019 Blauer Zweifelt „Barrique“  | 64 |
| Heike Skoff, Gamlitz, Südsteiermark, Austria | |
| 2018 Rotburger „Kreuzegg“  | 99 |
| Karl Schnabel, Gleinstätten, Südsteiermark, Austria | |
| 2018 Blauer Zweifelt „Hallebühl“ | 116 |
| Umatham, Frauenkirchen, Neusiedlersee, Austria | |

ST. LAURENT

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.

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|--|----|
| 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

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

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|--|----|
| 2023 „Giovanni“ HALBTROCKEN (ZW, ST. L., RÖSLER)  | 38 |
| Johann Gisberg, Teesdorf, Thermenregion, Austria | |
| 2021 „Pannobile“ (ST. L., ZW)  | 78 |
| Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria | |

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BLAUFRÄNKISCH

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.

2021 Blaufränkisch „Hochegg“ 	145
Karl Schnabel, Gleinstätten, Südsteiermark, Austria	
2019 Blaufränkisch „Ratschen“ 	99
Wachter-Wiesler, Deutsch-Schützen, Eisenberg, Austria	
2020 Blaufränkisch „Hochberg“ 	127
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria	
2013 Blaufränkisch „Mariental“ 	202
Ernst Triebaumer, Rust, Leithaberg, Austria	
2021 Blaufränkisch „Dorfkultur“	78
Rosi Schuster, St. Margarethen, Leithaberg, Austria	
2022 Blaufränkisch „Pioniergeist“ 	81
Georg Prieler, Schützen am Gebirge, Leithaberg, Austria	
2021 Blaufränkisch „Braunstein Brothers“	69
Braunstein Brothers, Purbach, Neusiedlersee, Austria	
2020 Blaufränkisch „Dry Aged Red“ 	169
Gebrüder Nittnaus, Gols, Neusiedlersee, 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.

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