

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

1617

—
TRADITIONAL CUISINE

APERITIF

Hops 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 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 2CL

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.

Saffron Vodka from Leogang 25

An exceptional vodka, crafted in collaboration with the Kuenz artisan distillery in East Tyrol and refined with saffron – the red gold of Leogang.

NON-ALCOHOLIC

Virign Rosemary 12

Non alcoholic gin, lemon, orange, cane sugar, rosemary

Kohl Mountain Apple Juice 4,80

A delicate refreshment for any moment in between and a contemporary companion to fine dishes. Apple juice as you have never experienced it before.

Sparkling pear wine „Champagner Bratbirne“

Manufaktur Jörg Geiger

Schlat, Baden-Württemberg, Germany

0,1 l 11

0,75l 77

1617

—
TRADITIONAL CUISINE

Cover 5.50
Obligatory per person

STARTERS

Classic beef tartare prepared at the table 25
Brioche – butter

Local venison carpaccio 28.80
rowanberry – pumpkin – king oyster mushrooms

Confit alpine char 24
Creamed sauerkraut – smoked trout & pork dumpling – watercress

Porcini dumpling with pine nuts VEGETARIAN 19.50
Glazed grapes- creamed sauerkraut- watercress

SOUPS

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

Organic parsnip velouté 13.50
Baked apple – brown butter – smokey beef crunch

“ 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.

1617

—

TRADITIONAL CUISINE

MAIN COURSES

Schlutzkrapfen VEGETARIAN	28.80
Black salsify – winter truffle – walnut – lovage	
Traditional spinach bread dumplings VEGETARIAN	19.50
Brown butter – cottage cheese – leek	
Zillertaler oven-baked liver	29.50
Smoked potato purée – onion sauce – wild herbs	
Venison ragout & haschee dumpling	34
Brussels sprouts – curd spaetzle – rosehip – chestnut dukkah	
Trilogy of duck	38.80
Pink breast/chicory & orange	
Leg confit/red cabbage & bread dumpling	
Liver/apple & onion	
Whole roasted turbot	68
Kohlrabi – mushrooms – "battl'n"	

DISHES FOR 2 PERSONS

Preparation time 45 minutes

Local veal rump steak	92
Root vegetables gratin – wild broccoli – morel cream	
“Gebackenes brettl”	76
Venison schnitzel – fried chicken – pork loin cutlet – veal cordon bleu	
Risi bisi – potato salad – lingonberry	

DISHES FOR 4 PERSONS

48-hour braised beef hammer	148
Including side dishes:	
Rosemary potatoes Potato purée Grilled vegetables Beans with bacon	

1617

—
TRADITIONAL CUISINE

CHILDREN'S MENU

Noodle soup	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	9.20
Light cream sauce	
Rice pudding	7.60
Cinnamon sugar – raspberry ragout	
Organic penne	9.60
Tomato sauce	
Veal sugo	12.60
Bread dumplings	11.00
Mushroom sauce	

DESSERTS

Traditional yeast dumpling with powidl	13.80
Poppy seed – vanilla sauce – plum sorbet	
Crêpe Suzette	15.20
Vanilla ice cream	
“1617” ice cream at the table – to share	26
Baked apple ice cream – caramelized nuts – buckwheat crumble – salted caramel	

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	32
0,1 l	11
Pinzgau Bräu Zwickl Wheat Pale Ale 0.33 l	6.20
Stiegl Pils 0.5 l	7
Erdinger Urweisse 0.5 l	7
Stiegl 0,0% 0.33 l	5
Pinzgau Bräu Non Promillo 0.5 l	7.20

1617

—
TRADITIONAL CUISINE

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



1617

—
TRADITIONAL CUISINE

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	
2024 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	

1617

—
TRADITIONAL CUISINE

W E L S C H R I E S L I N G

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 „Czamilionberg“	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	

G E M I S C H T E R S A T Z

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	

M U S K A T E L L E R

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 Zwegtick, Ratsch an der Weinstraße, Südsteiermark, Austria	
2024 Gelber Muskateller	48
Schauer, Kitzeck im Sausal, Südsteiermark, Austria	

1617

TRADITIONAL CUISINE

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“  | 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 | |

1617

TRADITIONAL CUISINE

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.

2019 Blauer Zweifelt ✨ Heike Skoff, Gamlitz, Südsteiermark, Austria	64
2018 Rotburger „Kreuzegg“ 🍷 Karl Schnabel, Gleinstätten, Südsteiermark, Austria	99
2018 Blauer Zweifelt „Hallebühl“ Umathum, Frauenkirchen, Neusiedlersee, Austria	116

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.

2023 St. Laurent „Herrschaftswald“ 🍷 Markus Iro, Gols, Neusiedlersee, Austria	68
2020 St. Laurent RESERVE Schloss Gobelsburg, Langenlois, Kamptal, Austria	97
2019 St. Laurent „Jungle“ 🍷 Jurtschitsch, Langenlois, Kamptal, Austria	59

BLENDS

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

2023 „Giovanni“ HALBTROCKEN (ZW, ST. L, RÖSLER) 🍷 Johann Gisberg, Teesdorf, Thermenregion, Austria	38
2021 „Pannobile“ (ST. L, ZW) 🍷 Anita and Hans Nittnaus, Gols, Neusiedlersee, Austria	78

1617

—
TRADITIONAL CUISINE

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.

2018 Blaufränkisch „Hoch“ 	145
Karl Schnabel, Gleinstätten, Südsteiermark, Austria	
2019 Blaufränkisch „Ratschen“ 	99
Wachter-Wiesler, Deutsch-Schützen, Eisenberg, Austria	
2020 Blaufränkisch „Hochberc“ 	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	
2013 Blaufränkisch „Lutzmannsburg“ 	229
Moric, Grosshöflein, Mittelburgenland, Austria	



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.



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.