



Antipasti-plate 	14,80
Antipasti vegetables, baby mozzarella, baguette (4,7,9,10)	
 Venison carpaccio	18,80
with cranberry vinaigrette and Piedmont DOP hazelnuts (8,9)	
Beef Tartare	18,80
with butter and toast 4,7,9,11	26,80
Mixed Salad 	
crisp leaf lettuce, tomatoes, cucumber,	starter 7,90
Peppers, homemade balsamic dressing (9,11)	main 14,90
Pinzgauer bacon	18,80
sliced at the restaurant on the Berkel (4,7,8,12)	
Garlic baguette with bacon	8,80
bread, garlic butter & bacon 4,7,9)	
Burrata & grilled chanterelles 	19,80
on salad (7)	
Grilled melon Melone 	18,80
with sheep's cheese and summery leafy salads (7,9,10)	

Enjoyment is a matter of imagination,
or of the place!

A warm welcome at the Auhof!



 Beef broth	
with cheese dumplings (1,4,7,10)	8,50
with herb fritters (1,4,7,10)	6,50

Auhof Experience!

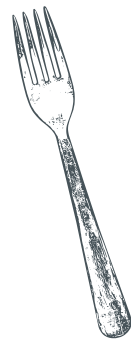
FRIDAY from 6 pm:

 Beef short ribs	23,90
Beef Short ribs with mashed potatoes & cucumber salad	

SUNDAY LUNCH from 12pm:

Roast pork from the oven	16,50
with dumplings & bacon and cabbage salad	

In July and August, we enjoy more family time
Monday, Tuesday and Wednesday closed!
We serve meals from 11.30 am
Hot meals served all day.



M E N U

RESTAURANT | KONDITOREI | SUITES & APARTMENTS

Mains



Roast beef with onions	31,80
made from sirloin, served with roast potatoes & bacon-fried beans (7,10,11)	
Potato and lamb's lettuce salad	20,90
with strips of fried chicken (1,4,8,9,11)	
Leaf salad	19,90
with strips of fried chicken (9,11)	
Wiener Schnitzel	
Pork with pommes frites (1,4)	21,90
Veal with potato salad (1,4,9,11)	26,90
Hand-rolled spinach dumplings 	17,90
with brown butter and Parmesan shavings(1,4,7,9)	
Salzburger bratwurst	17,80
with mashed potatoes & sauerkraut (4,7,11)	
Roasted dumplings 	16,90
with egg, mixed salad leaves & chives (1,4,7,9)	
Salmon trout fillet	26,90
with salad & balsamic vinegar (4,7,9)	
Whole fried trout „cut at the table“	32,80
with parsley potatoes & salad (3,4,7,9,11)	
Pasta with chanterelles 	21,80
with a creamy mushroom sauce(1,4,7)	
 Beef Tagliata	29,80
180g slices of Rauriser beef, seared to medium-rare, rocket, olive oil & Parmesan shavings (7,9)	
K&K farm Goulasch	18,80
made from local beef with butter spaetzle (1,4,7,10)	
Minced Veal	21,80
with mashed potatoes & fried onions(4,7,9)	
 Pinzgauer cheese gnocchi	16,90
with a small salad (1,4,7,9)	
Cesar Salat	
with garlic and Parmesan dressing & croutons (1,3,4,7,9)	15,90
with grilled chicken (1,3,4,7,9)	21,90



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Veal liver	24,90
with braised onions and mashed potatoes(4,7,9)	
 Entrecôte of Rauris beef	32,80
30 days bone-aged, herb butter and salad 1,9,11)	
 Roast beef with onions	28,80
from the sirloin, served with roast potatoes and bacon-and-green-bean salad (7,10,11)	
Tarte flambée antipasti 	16,80
with tomato sauce, rocket and vegetables (1,4,7)	
Tarte flambée with bacon	16,80
with diced bacon, onion and sour cream (1,4,7,11)	
Tarte flambée with burrata 	19,80
with burrata cheese & rocket pesto (1,4,7)	

for the small ones

Kids Wiener Schnitzel	11,90
with Pommes (1,4,7)	
Kidsnoodles 	9,50
with homemade tomatosauce (1,4,9)	
Mini grilled sausages	9,50
with mashed potatoes (4,7)	
Mini tarte flambée 	9,50
with tomato sauce & cheese (1,4,7,9)	
Frankfurter sausages	6,80
with bread (4,9)	

Homemade cakes

from the Auhof patisserie

freshly baked every day

and of course *available to take*



Mushrooms from the region

Cream of mushroom soup (1,7) 	8,80
Roasted chanterelles 	18,80
on a bed of leaf salad (1,4,7,9)	
Mushroom cream sauce 	19,80
with bread dumplings (1,4,7)	
Plain veal schnitzel	26,80
with mushroom sauce and butter spaetzle (1,4,7,9)	
Pasta with chanterelles 	21,80
with mushroom cream sauce(4,7,9)	
Burrata & grilled mushrooms 	19,80
on a bed of leaf salad (7,9)	

NOWI
CONDITOR EIS

*Handgemacht
aus 100% Natur*

Homemade Icecream

Both the preparation and the production are sustainable! 100% of the ingredients are sourced locally. We do not use any artificial flavourings or additives. All our dairy products are supplied by Pinzgau Milch. Ask for the ice cream menu!



AMA GASTROSIEGEL-



Mushrooms
Beef & Pork
Fish
Bacon
Vegetables
Dairy products
Free - range Eggs

Local forests
Rathgeb & Ablinger
Grundner Leogang
Metzgerei Tauernlamm, Taxenbach
LGV, Marchfeld
Pinzgau Milch
Salzburger Landei Annaberg

Allergens: EU Regulation No. 1169/2011 on food information requires us to declare 14 major allergens. Next to each dish, you will find the numbers of the ingredients that may cause allergies:
1 Eggs – 2 Peanuts – 3 Fish – 4 Cereals containing gluten – 5 Crustaceans – 6 Lupins – 7 Milk – 8 nuts – 9 sulphur dioxide and sulphites – 10 celery – 11 mustard – 12 sesame seeds – 13 soya – 14 molluscs