

DEAR GUEST!

For the use of products from near regions in Austria we were distinguished with the „AMA-Gastrosiegel”.

Beef and veal:

Meat from Austria
through butchery Handl, Pians
á la carte, Haiming



Milk and milk products:

From Austria with AMA hallmark of excellence (Vorarlberg Milch)

Cheese:

From the Lech valley,
“Käseladen
Bad Tölz”

Eggs:

Austrian
free – range eggs



Potatoes and Vegetables:

Out of native farming
through „Fruchtexpress Grabher“, Frastanz and
Hartmann, Ludesch (summer)

Fish (sheatfish, char, trout, sturgeon, danube salmon):

Fish farm Mittermayr, Lech

MENU

from 10:00 am to 10:00 pm

STARTERS AND COLD DISHES

Beef tatar with green beans, baked egg yolk and house-made toast / A,C,D,G,M	€ 26,00
Carpaccio of prime boiled beef with horseradish chive sauce, root vegetables, pumpkin seed oil and lamb's lettuce / A,C,G,L,O	€ 14,00
Lukewarm salmon trout from "Zug" with radish, cucumber and wasabi / D,G,M	€ 23,00
Fillet of beef Tataki, young leek, shii take / A,F,L,M,N	€ 26,00
Plate of mixed ham with pickled vegetables and horseradish / O	€ 14,00
Plate of Grison air-dried beef with garnish / O	€ 16,00
Sausage cheese salad with cornichons and onions / G,M,O	€ 13,00
"Weissenbacher" mountain cheese (16 months) with potatoes and butter / G	€ 18,00
"Ländle Tapas" for 2 people per person / A,C,D,F,G,H,L,M,N,O	€ 22,00

MENU

from 10:00 am to 10:00 pm

WARMING FROM THE STOCK POT

Lech barley soup with stripes of Grison air-dried beef / A,G,L,M	€ 10,00
Potato cream soup with mushrooms, croutons and chives / A,G,L,M	€ 10,00
Consommé with sliced pancakes or with semolina dumplings / A,C,G,L,M	€ 10,00

Variation of salads

Char "Nicoise" green beans, cherry tomatoes, anchovies, olives potatoes and quail's egg / C,D,L,M	€ 24,00
Potato cucumber salad with roasted or fried strips of chicken breast / A,C,G,L,M	€ 19,00
Tomato bread salad with cucumbers, olives and regional "Wälder" cheese /A,E,G,H,L,M	€ 14,00
Large mixed salad / C,E,H,L,M	€ 8,00
Small mixed salad / C,E,H,L,M	€ 6,00

MENU

from 10:00 am to 10:00 pm

Roasted king prawns with lemon grass and shiitake, on ginger miso risotto and avocado / B,C,F,L,M,N	€ 28,00
Mittermayr´s salmon trout with grain of pearl barley, mushrooms, lovage / A,D,G,L,M,O	€ 28,00
Chili con carne of “Post” lamb with sweet corn, beans and pita bread /A,G,L,M	€ 17,00
Short roasted sirloin steak with rocket salad pine nuts and parmesan cheese / E,G,H,ML,M	€ 32,00
Veal escalope “Vienna style” with parsley potatoes / A,C,G	€ 30,00
Par boiled beef with creamed spinach roasted potatoes, apple horseradish and chive sauce / A,C,G,L,M,O	€ 30,00
Boiled “Post” lamb sausage with roasted potatoes and “sauerkraut” / O	€ 22,00
Veal ”Goulash” with sour cream and napkin dumplings / A,C,G,L,M	€ 25,00
“Käsespätzle” with roasted onions and green salad / A,C,E,G,H,L,M	€ 14,00
Spaghetti with tomato sauce or Bolognese sauce / A,L,M	€ 14,00
Club sandwich / A,C,E,G,H,L,M,O	€ 21,00

DAILY FRESH FROM THE PASTRY

“Mohr im Hemd” / A,C,G,H		€	9,00
Curd cheese foam in a role of puff pastry with fruits / A,C,G,H		€	8,00
Crème brûlée with white chocolate brownie and elderflower ice cream / A,C,G,H		€	9,50
Apple strudel, apricot strudel, curd cheese strudel / A,C,G,H	each	€	4,80
Chocolate cake “Sacher“, cake of the day / A,C,G,H,O	each	€	4,50
Nut cake Lechtaler style / A,C,G,H		€	4,50
Vanilla sauce / C,G		€	2,00
Whipped cream / G		€	1,50

MILK SHAKES

Strawberry, chocolate or vanilla shake two scoop of ice cream mixed with milk / G,H		€	5,00
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ICE CREAM SPECIALITIES

Vanilla ice cream with hot raspberries	€	8,00
Vanilla ice cream, hot raspberries, wafers / A,C,E,F,G,H		
Viennese ice cream coffee	€	7,00
Vanilla ice cream, cold coffee, wafers / A,C,E,F,G,H		
Stirred Viennese ice cream coffee	€	7,50
Vanilla ice cream stirred with cold coffee, wafers / A,C,E,F,G,H		
Coupe Denmark	€	8,00
3 scoops of vanilla ice cream, hot chocolate sauce, wafers / A,C,E,F,G,H		
Banana Split	€	8,00
3 scoops vanilla ice cream, banana, chocolate sauce, wafers / A,C,E,F,G,H		
Assorted ice cream	€	5,40
3 scoops ice cream of your choice, wafers / A,C,E,F,G,H		
Ice chocolate	€	8,00
Chocolate ice cream with cold cocoa, wafers / A,C,E,F,G,H		
Coupe gourmand “Gasthof Post”	€	9,00
Pistachio-, stracciatella ice cream, homemade berry muffins egg liqueur / A,C,E,F,G,H		
Apricot Melba Coup	€	8,00
Vanilla -, raspberry ice cream with apricots, raspberries / A,C,E,F,G,H		
Coupe “forest and cow“	€	8,00
Yogurt-, raspberry ice cream, cassis sorbet, “Ländle” yogurt, wild berries, honey comb / A,C,E,F,G,H		
Clown ice cream	€	3,60
2 scoops of ice cream of your choice and colorful garnished served in the clowns mug / A,C,E,F,G,H		

BEVERAGES

Mineral water

Römerquelle	0,33 lt	€	4,00
Römerquelle	0,75 lt	€	8,00
Evian	0,33 lt	€	4,40
Evian	0,75 lt	€	8,60
San Pellegrino	0,75 lt	€	8,60
Acqua Panna	0,75 lt	€	8,60

Soft drinks

Fanta, Sprite	0,20 lt	€	4,20
Coca Cola, Coca Cola Light	0,20 lt	€	4,20
Red Bull	0,25 lt	€	4,20
Kombucha Classic	0,25 lt	€	4,20
Fentimans Rose Lemonade	0,275 lt	€	3,50
Fentimans Tonic	0,125 lt	€	3,50
Almdudler	0,33 lt	€	4,20
Schweppes Tonic, Bitter Lemon	0,20 lt	€	4,20
Fever Tree Tonic, Bitter Lemon	0,33 lt	€	5,50
Schweppes Ginger Ale	0,33 lt	€	4,20
Ice tea peach or lemon	0,33 lt	€	4,20
Milk	0,20 lt	€	3,00
Ski water	0,20 lt	€	4,00

Fruit juices

Apple juice, orange juice	0,20 lt	€	4,40
Black currant juice	0,20 lt	€	4,40
Mango juice, peach juice	0,20 lt	€	4,40
Tomato juice	0,20 lt	€	4,40
Freshly squeezed orange juice	0,20 lt	€	6,50

Warm beverages

Nespresso	€	5,00
Cup of Coffee, Espresso	€	4,40
Cappuccino	€	4,60
Latte Macchiato	€	4,80
Portion coffee, Portion coffee Hag (decaf)	€	7,00
Hot lemon drink	€	5,00
Portion hot chocolate	€	6,00
Mulled wine	€	7,00
Irish Coffee	€	12,50

Black teas

Darjeeling Himalaya A light Second Flush with a fine nutmeg aroma	€	7,00
Assam Herrentee Full-bodied Assam	€	7,00
Ceylon Nuwara Eliya Highlandtea fine and spicy	€	7,00

Aromated black teas

Earl Grey Royal First class Ceylon Tea with bergamot and jasmine flowers	€	7,00
Mango Indica Ceylon tea aromated with sun flower	€	7,00

Green teas

Japan Sencha € 7,00
Green tea with the typical Sencha character

China Gunpowder „Temple of Heaven“ € 7,00
Rolled China green tea, fine and bitter

Fruit teas

“Gasthof Post” fruit mixture € 7,00
Fruity, with peach and apricot flavour

Orangeberry € 7,00
Apple, citrus fruits, rose hip

Wild berries € 7,00
Black current, apple, rose hip and elderflower

“Original Kaminfeuer” € 7,00
Apple, rose hip, rooibos, cinnamon, almonds

Herbal teas

“Gasthof Post” herb mixture € 7,00
An aromatic and healthy tea for the whole family

Rose Hip, Camomile, Peppermint € 7,00

“Kräuterhexchens Liebster“ € 7,00
Rose hip, lemongrass, apple blossom

Rooibos Tea € 7,00
soft and enjoyable in taste

Verbena, lime blossom € 7,00

Fennel, stinging nettle € 7,00

White wines

Grüner Veltliner house wine Vineyard Schloss Gobelsburg, Langenlois	0,25 lt	€	8,00
2013 Morillon "Muschelkalk" Vineyard Manfred Tement, Berghausen	0,10 lt	€	8,00
2013 Sauvignon Blanc „STK“ Vineyard Aubell, Rebenhof, Ratsch	0,10 lt	€	8,00

Red wines

Zweigelt house wine Vineyard Schloss Gobelsburg, Langenlois	0,25 lt	€	8,00
2013 Cuvée "Pannobile" Vineyard Hans & Anita Nittnaus, Gols	0,10 lt	€	11,00
2012 Chianti Classico Riserva "Stella" Borgo la Stella	0,10 lt	€	10,00

Beer

Frastanzer Gold on tap	0,20 lt	€	3,90
Frastanzer Gold on tap	0,40 lt	€	6,80
Frastanzer Craft Beer Hoppy Hoppy/Hornet/Dark	0,33 lt	€	7,80
Stiegl Pils on tap	0,20 lt	€	4,20
Erdinger Ur Hefe	0,30 lt	€	4,20
Erdinger Ur Hefe	0,50 lt	€	5,80
Erdinger Hefe white bottle	0,33 lt	€	4,20
Erdinger Hefe white bottle	0,50 lt	€	5,80
Schloss Eggenberg bottle	0,33 lt	€	4,00
Null Komma Josef alcohol free	0,33 lt	€	4,00
Erdinger Weissbier alcohol free	0,33 lt	€	4,00

SPARKLING WINE / CHAMPAGNE

Sparkling wine by glass

Glas Prosecco	0,10 lt	€	6,00
Glas Gobelsburg Brut	0,10 lt	€	9,00
Bründlmayer Brut Rosé	0,10 lt	€	9,00
Glas Champagne Brut	0,10 lt	€	15,00

Sparkling wines

Schloss Gobelsburg Brut	€	60,00
Bründlmayer Rosé	€	60,00

Champagne Brut

Bollinger Brut Spécial	€	102,00
Laurent Perrier Ultra Brut	€	125,00
Moët & Chandon Brut	€	102,00
Pommery Brut Apanage	€	102,00
Roederer Brut	€	102,00
„R“ de Ruinart Brut	€	102,00
Taittinger Brut	€	102,00
Duval Leroy Organic Bio	€	135,00

Champagne Rosé

Laurent Perrier Rosé	€	123,00
Pommery Rosé Apanage	€	123,00
Moët & Chandon Rosé	€	123,00
Krug Rosé	€	361,00
Ruinart Rosé	€	123,00

You will find a choice of Vintage Champagne in our wine list. We kindly provide advice.

COCKTAILS AND DRINKS

Post Drinks

“Die grüne Post“ Vodka, creme de menthe green, elder syrup, cream	€ 14,00
Alm Fresh Gentian-Hämmerle, Vodka, lime juice, elderberry syrup, Almdudler, various herbs	€ 17,00
Avalanche Rum, Baileys, Kahlua, cream	€ 14,00
Post Bellini, sparkling wine / Champagne Peach, Grenadine	€ 15,00 /19,00

Sparkling wine Champagne Cocktails

Porsche Gin, Cointreau, Noilly Prat, Champagne	€ 25,00
Hemingway Rum, Triple Sec, lime juice, sparkling wine	€ 17,00

Cocktails

Connemara Manhattan Connemara Whisky, Vermouth Rosso, orange bitter	€ 16,00
Jack Rose Calvados, lime juice, Grenadine	€ 12,00
Zapata Tequila, Vermouth Rosso, Aperol, lime juice cordial	€ 12,00
Brandy Alexander Brandy, crème de Cacao brown, cream	€ 12,00

Sour/Fizzes/Collins

Pisco Sour	€ 14,00
Pisco, lime juice, sugar syrup, egg white, Angostura Bitter	
Aperol Sour	€ 14,00
Aperol, lime juice, orange juice	
Royal Orange Fizz	€ 20,00
Gin, lime juice, Grenadine, orange juice, Champagne	
Brandy Collins	€ 14,00
Brandy, Weinbrand, lime juice, sugar syrup	

Pick me ups/Hang over

Bloody Mary	€ 14,00
Vodka, lime juice, tomato juice, herbs	
B&B	€ 14,00
Brandy, Dom Benedictine	

AMERICAN SHOOTER

Monkey's Punch	€ 14,00
Cointreau, Crème de Menthe white, Baileys	
Double Eagle	€ 14,00
Tequila Blanco, Cointreau	

FROZEN BLENDED COFFEES

Italian Frozen Coffee	€ 12,00
Amaretto, almond syrup, milk, double espresso, cream	

FANCY & TROPICAL DRINKS

Mojito (Cuba)	€ 15,00
Rum, lime juice, mint, sugar, soda, Angostura	
Caipirinha (Variante)	€ 15,00
Cachaca, sugar, lime	
Long Island Iced Tea	€ 18,00
Vodka, Gin, Rum, Tequila, Triple Sec, lemon, orange, Cola	
Peach Crush	€ 16,00
Vodka, peach, lemon juice, sugar syrup, cranberry juice	
Scorpion	€ 16,00
Rum, maracuja nectar, lime juice, grenadine	

Non alcoholic drinks

Bananarama	€ 9,00
Banana, banana syrup, pineapple juice, lime	
Virgin Mojito	€ 9,00
Mint, lime, sugar, lemon juice	
Good Morning	€ 9,00
Almond syrup, lime juice, cream, pineapple juice	
Junior Mai Tai	€ 9,00
Pineapple juice, orange juice, lemon juice almond syrup, lime	
Bodyguard	€ 9,00
Orange juice, pineapple juice, lime juice, grenadine	

SHERRY 5 CL

Cuesta fino	€	8,00
Tio Pepe Sherry fino	€	8,00
Montilla Morilles Gran Barquero Fino	€	8,00
Cuesta Amontillado	€	8,00
Pedro Ximenez	€	8,00

VERMOUTH 5 CL

Martini secco, bianco, rosso	€	8,00
Noilly Prat	€	8,00
Antica Formula	€	12,00

PORT WINE 5 CL

Quinta do Noval Tawny	€	12,00
Quinta do Noval Vintage 2009	€	12,00

BITTERS

Campari Orange		€	13,00
Campari Tonic or Lemon		€	13,00
Campari Soda or Cynar Soda		€	9,00
Underberg		€	6,00
Jägermeister	4 cl	€	8,00
Fernet Branca, Mentha	4 cl	€	8,00
Ramazotti	4 cl	€	8,00
Averna	4 cl	€	8,00
Pernod, Ricard	4 cl	€	8,00

BRANDIES FROM AUSTRIA 2 CL

Apple & Apple Wood

Galehr Jonagold	€	8,00
Reisetbauer in barrel	€	10,00
Rochelt Gravensteiner	€	16,00

Apricot

Holzapfel	€	8,00
Rochelt „Wachauer“ Apricote	€	16,00

Williams & Subirer

Freihof Williams	€	6,00
Michelehof Subirer	€	8,00
Reisetbauer SCA Rote Williams	€	10,00
Rochelt Williams	€	16,00

Sour cherry & cherry

Gölles heart cherry	€	10,00
Rochelt sour cherry	€	16,00

Raspberry

Michelehof	€	10,00
Reisetbauer	€	14,00

Plum

Michelehof	€	8,00
Reisetbauer	€	14,00

BRANDIES FROM AUSTRIA 2 CL

Quince

Schwärzler	€	8,00
Rochelt	€	16,00

Elderflower

Hämmerle	€	8,00
Gölles	€	10,00

Mountain ash berry

Hämmerle	€	8,00
Rochelt wild mountain ash berry	€	16,00

Black Currant

Pfau	€	8,00
Zieser	€	18,00

Blackberry

Zauser Forest blackberry	€	10,00
Zieser	€	18,00

Gin 4 cl

Gordon's Gin	€ 8,00
Bombay Sapphire, Tanqueray Gin	€ 10,00
Hendrick's	€ 12,00
Plymouth Gin	€ 12,00
Monkey47	€ 12,00
Gin Sul	€ 14,00

Vodka 4 cl

Vodka Absolut	€ 8,00
Vodka Moskovskaya	€ 10,00
Vodka Belvedere	€ 12,00
Vodka Grey Goose	€ 16,00

Rum 4 cl

Appleton Reserve	€ 18,00
Zacapa 23 years	€ 14,00
Myer's, Coruba Rum	€ 8,00
Bacardi Carta Blanca	€ 8,00
Havanna Club 3 Años	€ 8,00
Diplomatico	€ 14,00

TEQUILA 4 CL

Olmecca Silver, Gold € 8,00

Marc and Grappa 4 cl

Marc de Bourgogne € 10,00

Grappa Angelo Gaja € 12,00

Grappa Sassicaia, Ornellaia € 12,00

Grappa Jacopo Poli Torcolato € 14,00

Grappa Jacopo Poli Moscato € 14,00

Cognac 4 cl

Hine VSOP € 10,00

Martell XO, Remy XO € 14,00

Hennessy XO € 18,00

Milenario Solera € 8,00

Calvados and Armagnac 4 cl

Calvados Pere Magloire € 10,00

Calvados Michel Huard, Hors d'Age € 14,00

Armagnac Goudoulin 1980 € 18,00

WHISKY 4 CL

Scotch Blended

Ballantines 6 Years	€	8,00
Famous Old Grouse 6 Years	€	8,00
Johnny Walker Red Label 6 Years	€	8,00

Johnny Walker Black Label 12 Years	€	12,00
Ballantines 12 Years	€	12,00
Dimple 12 Years	€	12,00
Chivas Regal 12 Years	€	12,00
Laphroaig 25 Years	€	25,00

Scotch Single Malt

Glenkinchie 10 years Lowlands	€	10,00
Talisker 10 years Isle of Skye	€	10,00
Glenmorangie 10 years	€	10,00

Old Pulteney 12 years Highland	€	12,00
Highland Park 12 years Highland	€	12,00
Macallan 12 years Speyside	€	12,00
Cragganmore 12 years Speyside	€	12,00

Oban 14 years Highland	€	16,00
Dalwhinnie 15 years Highland	€	16,00

Lagavulin 16 years Isle of Islay	€	16,00
Cardhu 12 years Highland	€	16,00

WHISKY 4 CL

Irish Whiskey

Tullamore Dew	€ 8,00
Connemara Single Malt	€ 12,00
Bushmills 16 years	€ 12,00

Bourbon Whiskey

Four Roses	€ 8,00
Jim Beam	€ 10,00
Wild Turkey	€ 10,00
Maker's Mark	€ 12,00
Woodford Reserve	€ 16,00

Tennessee Whiskey

Jack Daniel's	€ 8,00
Jack Daniel's Single Barrel	€ 12,00

Canadian Whisky

Canadian Club	€ 8,00
Seagram's Crown Royal	€ 10,00

Vorarlberger Whisky

Michele Single Malt Distillery Michelehof, Hard	€€ 16,00
SCA Single Malt Distillery Keckeis, Rankweil	€€ 10,00

CIGARES

Zigarillo

Davidoff, Cohiba mini	€	1,50
Danneman Moods	€	1,00

Panetela & Demi Tasse

Romeo y Julieta Mille Fleurs	€	9,00
Flor de Copan Demi Tasse, Honduras	€	8,00

Corona

Cohiba Siglo III	€	19,00
Montecristo N°4, Cuba	€	15,00

Robusto

Cohiba, Cuba	€	24,00
Montecristo EDMUNDO, Cuba	€	23,00
Partagas Serie D No.4, Cuba	€	15,00

Torpedo

Davidoff Short Perfecto IV	€	18,00
Oliva Serie V Belicoso	€	15,00

ALLERGENS / LITERAL CODE

A Gluten

Wheat, spelt, rye, barley, oats, kamut – all products made with it (flour and pastry products).

B Crustacean

Crab, lobster, prawn, langouste.

C Egg

Meals prepared with eggs (pie, cake, creams, patties, mayo, sauce, etc.).

D Fish

Secret fish sources may be Asian sauces, Steak- or Worcester sauce.

E Peanuts

Chocolate, spread, many sweets, cookies, peanut butter, dishes prepared with peanut oil.

F Soy

Tofu, soy sauce, soy milk, pastries, margarine, chocolate.

G Lactose

Milk protein may be found in cake and/or pie, baking mix, breadcrumbs, ice cream, mashed potatoes, ketchup, mustard, mayo as well as instant meals and sauces.

H Edible nuts

Almond, hazelnut, walnuts, cashew nuts, peca nuts, para nuts, pistachio and macadamia nuts.

ALLERGENS / LITERAL CODE

L Celery

Soup, sauce and spice mixes.

M Mustard

Curry, soup, sauce, stew, gherkin and mayo.

N Sesame

Bread, hummus, spread, bread sticks, crackers, chips or pretzels.

O Sulfite

Sulfur dioxide is a natural gas, sulfite the salt of sulfuric acid – these are used in the food industry, to prevent yeast, bacteria and brown side effects. Dried fruits with nuts and their shell, dry tomatoes, dried fish as well as wine...

P Lupine

Lupines are known as garden flowers (flour, tofu or coffee replacement).

R Mollusk

Mollusks are snails, all kinds of mussels, squid as well as sea urchins.