

# Schwanner ★★★ seit 1747 Wirt

## Dear Guest,

Welcome to the "Schwannerwirt"!

The synergy of tradition and modern age has characterized our traditional inn ever since it opened for the first time in 1747. It is our endeavor to cherish traditional Tyrolean hospitality where we aim to create a great atmosphere so you can enjoy our food and drinks.

At the top of all considerations, we put the well-being of the guest first, whom we do not refer to as a paying individual, but rather as a person who is entitled for appropriate treatment.

We are a member of the "Tyrolean inn culture" and thus support the philosophy which is also carried out by other Tyrolean hosts:



"The love for Tyrolean food, the freshness of regional agricultural products used, bodies of water and forests nearby, the special attention to authentic atmosphere and architecture. "

We are convinced that regionality promotes the quality of our kitchen and therefore we use products from surrounding regions. It is a matter of course that our menu is based on the seasonal availability of the materials used.

We hope you enjoy our Tyrolean hospitality and we wish you an enjoyable stay here with us!

Your landlady  
Theresia Streiter  
& the Schwannerwirt team



Information about ingredients in our food and drinks, which may trigger allergies or intolerances can be requested from our service staff.

## Starters

### Smoked trout fillet

roasted potato cubes with bacon, salad

€ 9,90

### Baked venison liver

on leaf salad

€ 9,90

### Chanterelle cream soup

bread crouton, herbs, creme topping

€ 4,90

### Strong beef broth

with homemade chanterelle - cheese dumpling

€ 5,20

### Semolina dumpling or sliced pancake soup

€ 4,10



## Salads

### Garden salad with house dressing

with roasted or baked chicken fillet strips

€ 13,90

with roasted fillets of trout & char

€ 15,90

with sauteed chanterelles

€ 14,90



## Schwannerwirt classics

### Medium roasted fillet steak

from local beef, rosemary potatoes,  
glazed tomatoes, hollandaise sauce

€ 29,50

### Chanterelle goulash

napkin dumplings, sour cream, salad

€ 15,90

### Roasted fillets of trout & char

on risotto with chanterelles, lovage pesto

€ 17,90

### Risotto with Chanterelles

parmesan shavings, salad

€ 14,90

### Slices of pink roasted rib-eye steak

from local beef, dry-aged, on salads,  
parmesan shavings, house dressing

€ 23,50

### Tagliatelle in chanterelle cream

€ 13,90

with roasted chicken fillet

€ 15,90

### Escalope of Viennese style

pork or chicken, with French fries or potato salad

€ 13,90

### Cordon Bleu

pork, with French fries or potato salad

€ 14,90



## Burger

### Schwanner-Burger

beef, onion rings, bacon & braised peppers, cheddar cheese,  
lettuce leaves, tomatoes, BBQ sauce, french fries

€ 14,90

### Karwendel-Burger

roasted chicken fillet, prosciutto, fresh rocket, tomato,  
cheddar cheese, fried egg, truffle mayonnaise, french fries

€ 14,90

### Cheese-Burger

beef, cheddar cheese, pickles, ketchup, French fries

€ 11,90



## For the small appetite

### Escalope of Viennese style

pork, with French fries

€ 8,50

### Chicken Nuggets

baked chicken fillet strips with French fries, cocktail sauce

€ 8,50



## Sweet temptations

### Semi-frozen strawberry yogurt tartlet

with strawberry mousse, chocolate lattice

€ 7,50

### Curd apricot strudel

€ 4,90

### Apple strudel

optionally with whipped cream or a scoop of vanilla ice cream

€ 4,90

### Chocolate cake „Sacher style“

with whipped cream

€ 4,90

### Dessert-tower

a little bit of everything

€ 9,90



## Ice cream variations

### Summer sundae

strawberry yogurt ice cream, vanilla cinnamon yogurt, strawberries

€ 6,80

### Stirred iced coffee

vanilla ice cream stirred with mocha

€ 6,50

### Hot love sundae

vanilla ice cream with hot raspberry

€ 6,50

### Coupe Denmark

vanilla ice cream with chocolate sauce

€ 5,90

### Children's ice dwarf

ice cream with smarties, whipped cream

€ 4,90



## Soft drinks (non-alcoholic)

Römerquelle mineral water	0,33lt.Fl.	€ 2,90
Römerquelle mineral water	0,75lt.Fl.	€ 5,90
Pago – currant, multivitamin, peach	0,20lt.Fl.	€ 3,00
Ice Tee Peach	0,33lt.Fl.	€ 3,00
Chabeso	0,33lt.Fl.	€ 3,00
Almdudler	0,33lt.Fl.	€ 3,00
Coca Cola Zero	0,33lt.Fl.	€ 3,00
Red Bull	0,25lt.Fl.	€ 3,90
	<b>0,3lt.</b>	<b>0,5lt.</b>
Elderberry lemonade with soda	€ 3,00	€ 3,90
Pago with soda	€ 3,20	€ 3,90
Apple, orange juice	€ 3,00	€ 3,90
Apple, orange juice with soda	€ 3,00	€ 3,90
Coca Cola, Sprite, Fanta, Spezi	€ 3,00	€ 3,90

## Draught beer

	<b>0,3lt.</b>	<b>0,5lt.</b>
Zipfer Märzen	€ 3,00	€ 4,00
Gösser Naturradler	€ 3,00	€ 4,00
Zipfer Märzen - Radler – sweet	€ 3,00	€ 4,00
Weihenstephan wheat beer	€ 3,30	€ 4,20

## Bottled beer

Zipfer Märzen	0,5lt.	€ 4,00
Dark wheat beer	0,5lt.	€ 4,20
Weihenstephan, wheat beer non-alcoholic	0,5lt.	€ 4,20
Gösser Naturgold, non-alcoholic	0,5lt.	€ 4,00
Gösser Stiftsbräu, dark	0,5lt.	€ 4,00

## Bar drinks

Lillet Berry or Lillet Vive		€ 5,50
Hugo		€ 5,50
Aperol – Spritz		€ 5,50
Glenfiddich – Single Malt Scotch	4,0cl	€ 6,60
Apricot liquor, pear liquor	2,0cl	€ 3,20

For a larger selection of fine brandies, schnapps and liqueurs  
 please ask for our schnapps basket.

## Open white wines

### Stein 020

set from Bouvier, Frühroter Veltliner & Rivaner  
Karin Steinschaden Winery, Langenlois / Kamptal, Lower Austria  
1/8 lt. € 4,40

### Cuvee Oberzick 2020

Cuvee from Welschriesling, Sauvignon Blanc & Gelber Muskateller  
winery Josef Wurzing, Tadtten / Neusiedlersee, Burgenland  
1/8 lt. € 4,40

### Gelber Muskateller 2020

Winery Josef Pluschkovits, Leithaprodersdorf / Leithaberg, Burgenland  
1/8 lt. € 4,80

## Open red wines

### Zweigelt

Weingut Reithmayr, Gobelsburg / Kamptal, Lower Austria  
1/8lt. € 3,50

### Blauer Zweigelt 2017

Winery Matthias Wendelin, Gols / Neusiedlersee, Burgenland  
1/8lt. € 4,80

### Montanus 2016

Special bottling for the "Tyrolean taverns"  
Goldenits winery, Andau / Neusiedlersee, Burgenland  
Cuvee from Blauer Zweigelt and Blaufränkisch  
1/8lt. € 4,80

## Hot drinks

Small espresso	€ 2,70
Large espresso	€ 3,90
Extended cappucino	€ 3,10
Cappuccino – short espresso with frothed milk	€ 3,90
Caffé Latte – espresso and hot milk, milk foam	€ 3,90
Hot chocolate with whipped cream	€ 3,90
Tee – black, green, fruits, herbs, peppermint	€ 3,10

## The history of the Schwannerwirt

- 1312 Mentioning of the entire property in the Inntaler tax book; the estate at that time comprised today's Nias, Moar, Neuhaus and Draht'n properties
- 1427 Ulrich Schwanner mentioned for the first time
- 1527 Hans and Ulrich Schwanner mentioned in a court treatise on the Lavasteralm
- 1549 Peter and Achazi Schwanner mentioned in a court document
- 1657 Division of the entire property, the Schwanner was then the Obermoar-Hof
- 1747** Martin Sponring, owner of the Obermaor-Hof, **found the inn at the "Gschwanner"**
- 1780 Franz Sponring, born around 1750, mentioned as landlord, 4 children
- 1792 Michael Hochsinn mentioned as host, 1 child
- 1795 Mathias Angerer mentioned as owner by Schwanner
- 1821 Johann Angerer mentioned as landlord, 3 children
- 1833 Norbert Schilcher mentioned as landlord, 9 children
- 1877 Josef Schilcher mentioned as landlord, 7 children
- 1907 Josef Nitzlnader, Wegscheid, mentioned as landlord, 1 child
- 1909 Anton Molterer mentioned as owner by Schwanner
- 1911 Jakob Sponring mentioned as host, born on March 3rd, 1885 near Spuring, died in 1914 in Gallizien, declared dead in 1919. Married Elisabeth Schlösser on May 29, 1911 with, born on April 28, 1885 in Hippach, 2 children Josef and Johann (1912, 1914)
- 1923 Elisabeth Sponring, née Schösser, and the children Josef and Johann inherit the Schwannerhof
- 1959 Josef Sponring landlord and farmer at Schwanner, born on March 19, 1912, died on May 21, 1990, married with Ida Harb (4.5.1912 / Weer - 31.5.1985), son Josef
- 1964 Josef Sponring builds the first ski lift on the Weerberg
- 1968 Josef Sponring jun. Landlord and farmer at Schwanner, born on August 18, 1947, died on August 27, 2014, married with Emma Kofler, born on January 17th, 1946 in Unterschröck, Weerberg, 3 children
- 2009 Theresia Streiter landlady at the Schwannerwirt, born on March 5th, 1968, from Weberhäusl, Weerberg