

Hospitality in action since 1499

à la Wastl

The roots of today's Wastlwirt go back to the year 1499. At that time, Hermann Weber set up a **meeting place for citizens, travellers and traders in the heart of St. Michael** – directly on the old Roman road over the Tauern and Nockberge mountains. The first documentary mention dates back to 1510 and testifies to the first change of ownership of the inn. In the following 230 years, a total of 14 innkeepers served their guests with dedication and passion – including farmers, carters and merchants who moved across the Alps. In 1830, Sebastian Georg Moser took over the inn – as the 16th innkeeper. It was also he who obtained the right to hold the inn in perpetual times (Maria-Theresien-Lonzession) and who gave the house the name "Wastlwirt". **"Wastl" – that is the dialect form of his first name Sebastian.** And so the house still bears not only a name, but a story.

In 1887, a new chapter began: the master brewer Jakob Wieland, the first ancestor of today's Wastlwirt family, bought the inn, served his own **"Wastlbräu" for the first time**, thus laying the foundation for a long tradition of hospitality that lives on to this day. In the early 20th century, daughter Maria Wieland took over the helm – the beginning of an era of more than 50 years of strong women who led the house with a lot of heart and skill. After a barn fire in 1965, Josefine Baier and her husband Rudolf rebuilt the Wastlwirt – with around 50 rooms, a ballroom and the first indoor swimming pool in Lungau. Over the past decades, Rudi Baier has developed the Wastlwirt with great sensitivity – always with an eye on what makes the house special: **tradition, personality and love of the region.**

Today, the house is run by **son Sebastian Baier**, who took over the management in 2017 and, together with his team, continues what began over 500 years ago: **honest, warm hospitality in the middle of Lungau.** Anyone who walks through the house can feel it – the history within the walls, the flair of bygone times, coupled with the down-to-earth warmth of a real family business.

Best from the region

From the generous breakfast buffet to the multi-course dinner, fresh products from the Lungau and the surrounding area play the main role in the preparation of the dishes. For this, the Wastlwirt received the award from the "Kuratorium Kulinarisches Erbe". The prerequisite for this is also the high-quality food from our farmers who supply us.

- Franzlahofbauer (Pichler family) from Tamsweg: Lungau schnapps
- Müllnerbauer (Moser family) from Zederhaus: Lungau schnapps
- Kösslergut (Prodingler family) from Zederhaus: free-range eggs
- Robitsch family from Brückl: seasonal vegetables
- Demeilhof (Doppler family) in Lessach: Lungauer Erdäpfel (Echtlinge)
- Ablinger butcher's shop, Oberndorf: Austrian beef and pork
- Vögebauer, Fötschlbauer, Ottinger: Minimolk – Farm Association: Milk & Natural Yoghurt

**We wish you a pleasant stay in our house:
The Sebastian & Rudi Baier family and the Wastlwirt team**



Landhauskuchl

daily from 6.00 p.m. to 9.30 p.m.

Starters



Mixed salad plate from the Rauchkuchl

you are welcome to put together your own plate with your own variation of salads and dressings from our salad buffet – 5.90

Variation of appetizers from the Rauchkuchl

You are welcome to put together your own plate with your own variation of cold and warm appetizers from our menu of the day – 14.50

Tartar of grass-fed beef

with quail egg, capers and toasted white bread as a starter
100g – 16.50 | as a main course 150g – 24.50

Mousse of smoked trout

with pickled onions, wasabi horseradish cream and brown bread crisps – 17.50



Creamy buffalo mozzarella

with fruity San Marzano tomatoes, on rocket salad and basil pesto – 16.90

Soups

Soup of the day from the Rauchkuchl

you are welcome to pour yourself a cup of your favourite soup from our daily menu – 5.90



Baked tomato cream soup with basil oil and black bread chip – 6.50

Homemade beef soup with herb pancakes – 5.90

For our little ones

Spaghetti with delicious meat sauce
for children – 8.50 | for adults – 15.50

Children Viennese Schnitzel

baked from pork, with fries, ketchup and mayonnaise
for children – 11.90 | for adults – 18.90

Mains

Variation of main dishes from the Rauchkuchl

You are welcome to put together your own plate with your own creation of main courses and side dishes from our menu of the day – 25.00



Fillet of local beef

the delicacy for connoisseurs, on pepper cream sauce, with truffled mashed potatoes and sautéed young vegetables – 39.80

Original Wiener Schnitzel

baked, with Lungau parsley potatoes and cranberries
- of veal, classic as it should be, the only way it can be called "Wiener Schnitzel" – 28.90
- of pork, "Viennese style" so to speak – 18.90

Fine beef fillet tips

on ribbon noodles with fine wild mushroom ragout and shaved Parmesan cheese – 27.90

Ragout of regional deer

with butter spetzli and red cabbage with apples – 27,80



Pan-fried salmon trout fillet

with butter and pernot sauce, served on wild herb risotto and purple potato chips – 24,90

Lungau farmer's roast

with two kinds of pork, roasted bread dumpling thaler, sauerkraut and house beer juice – 22.90



Homemade dumpling duet

of tomato & spinach, on brown butter and Parmesan cheese – 17.50

Wine recommendation of the week

Weingut Markowitsch (Göttelsbrunn - Carnuntum)

2023 Carnuntum Cuvée - Delicate grapefruit zest, nuances of fresh pear, nutty touch, a hint of quince. Tight-knit, very racy structure, salty-lemony, lively,; 13%Vol.
glas 0,125 – 8.20 / bottle 0.75 – 45,--

Weingut Markowitsch (Göttelsbrunn - Carnuntum)

2023 Carnuntum Cuvée - a cuvée of Zweigelt, Pinot Noir, Blaufränkisch, ruby red, with cherries, spices, and orange zest on the nose, finely spiced on the palate, sour cherries, plums, silky and elegant, fine tannin structure, refined finish; 13%Vol.
glas 0,125 – 6.00 / bottle 0.75 – 32,--

Delicious conclusion from the kitchen

Dessert variation from the Rauchkuchl

You are welcome to put together your own plate with your own variation of cold and warm desserts from our daily menu – 14.50

Caramelized Kaiserschmarrn

as Franz Joseph liked it best, with stewed plums and creamy vanilla ice cream – 16.50

White chocolate mousse

on lukewarm strawberry ragout – 9.50

"Hot Love"

Vanilla ice cream with hot raspberries and whipped cream – 8.90

Caramel Coup

Salted caramel ice cream with peanuts and whipped cream – 8.90

Viennese iced coffee

extended with vanilla ice cream and whipped cream – 7.50

Mixed ice cream with whipped cream

1 scoop – 2.80 | 2 scoops – 4.60 | 3 scoops – 6.40

Flavors to choose from: Vanilla, Strawberry, Chocolate, Stracciatella, Lemon, Hazelnut

Premium flavors (+€0.50): Wild Berry, Apple–Cinnamon, Salted Caramel, Coffee

Coffee Variations

Normal (also decaffeinated) – 3.60

Espresso – 3.20

Double Espresso – 4.50

Cappuccino (also decaffeinated) – 4.50

Latte macchiato – 4.70

Hot Chocolate – 4.50

Hot lemon in mug – 3.70

Domestic rum for tea 2cl – 3.20

Jagatee 2cl – 4.50

Our staff will be happy to inform you about allergenic ingredients in our products!

Fine finish from the cellar

Digestive

Winery Zantho (Lake Neusiedl)

2018 Beerenauslese Cuvée - deep golden color with yellow reflections. On the nose, it seduces with exotic aromas of mango, pineapple and lemongrass, accompanied by spicy notes.

On the palate, the wine shows an exotic fruit basket that ends in a long and creamy-sweet finish, supported by a fine acidity, 9% by volume.

Gl.06 - 6.90 / Bo.0.375 - 38,--

Veltliner brandy reserve

Brandy from Grüner Veltliner der Wachau aged in oak barrels for 7 years,

Gl. 0.02 - 5.50

Lungau fine schnapps

"Müllnerbauer" - Moser family from Zederhaus (2cl)

House brandy of plum - burned, matured in oak barrel - 4.20

Wild raspberry - elegant, fruity, silver medal on distillata - 14.90

rowanberry - earthy, semi-fruity, almond, nutty - 9.90

Quince mild fruit - exotic fruit, gold medal on distillata - 9.90

Black cherry - nougat tones, caramel finish - 5.90

Barrique Cigar - apple brandy in oak barrel, 50%, silver medal - 5.40

Eachtling - from Lungau organic potatoes, interesting vegetable note - 5,40

marc brandy "Muskat Ottonell" - nutty aromas, slightly tart - 5,40

Williams - typical Christ pear with fresh fruity aroma - 5,40

apple - single-variety Boskop apple, noble aromatic, Falstaff awarded - 4,90

"Franzlahofbauer" - Pichler family from Tamsweg (2cl)

Blackthorn - stone fruit from the Lungau - 8.90

gentian - from the Lungau mountains - 6.40

fruit brandy - apple-pear cuvée, oak barrel maturity - 5.30

apricot - from the Wachau orchard - 5.30

oats - rare brandy from Lungau grain - 4.90

pine liqueur - the classic in the region - 4.90

"Girstmayr" - brandies made from Austrian products (2cl)

Genuine Williams pear brandy - 3.50

Fine fruit brandy - 3.50

Romantic Dinner

We will be happy to prepare a beautiful table with a festive atmosphere for you in advance in the Lungauer Stuben or in our historic vaulted cellar (Perchtenkeller, wine cellar or schnapps cellar - smallest restaurant in Austria).

Aperitif reception at the hotel bar

Wastlwirt Selection – (Thaller Winery – Eastern Styria) Romantic Edition- Secco

A cuveé of Merlot and Shiraz with the fruity exoticism of the Isabella grape are a harmonious bundle of scents of currants, raspberries and fresh wild strawberries. Smart and finesse.

Goose liver mosaic

on homemade brioche, with glazed red wine pear

French onion cream soup

with white port wine foam

Pink roasted duck breast

on apple and kohlrabi cream, wild broccoli and burnt orange sauce

Pink roasted beef fillet

on cognac sauce, with truffled mashed potatoes and colourful cauliflower florets

Gingerbread mille feuille

with baked apple cream

Menu Total price: € 64.00 per day Person

including place setting, homemade spreads and wood-fired bread as well as fresh mountain water from the hotel's own mountain spring and a glass of Romantik Secco as an aperitif at the hotel bar.

We ask you to book in advance at the restaurant or reception or by phone at 0043 6477 71550

Voucher recommendation

for loved ones or business partners available as a gift at the hotel reception

Romantic Dinner Classic

per person – 64.00

5-course menu with aperitif at the hotel bar

Romantic Dinner + Wine

per person – 89.00

5-course menu with aperitif at the hotel bar and wine accompaniment to each course

Romantic dinner for 2

for 2 persons – 178.00

5-course menu with aperitif at the hotel bar and choice of 1 bottle of Romantik Edition white or red wine or rosé secco.



From the cellar

Enjoy in-house specialities, which are produced and prepared exclusively by and for the Wastlwirt from the best natural products.

Wastlbräu

the traditional, light and fine house beer on tap
glass Pfiff 0.2 – 3.70 / glass Seidl 0.3 – 4.50 / glass Krügerl 0.5 – 5.40

Wastlwirt Selektion (Winery Thaller – Oststeiermark)

Romantik Edition Secco - A cuvée of Merlot and Shiraz with the fruity exoticism of Isabella grapes, offering a harmonious bouquet of redcurrants, raspberries and fresh wild strawberries.

Clever and refined, ideal as an aperitif or with light dishes.

glass 0,1 – 5.70 / bottle 0,75 – 34.00

Wastlwirt Selektion (Winery Hagn – Weinviertel)

2024 Sebastian Edition Weiß – Cuvée of Grüner Veltliner, Chardonnay and Riesling. Ripe, juicy pear on the nose, delicate stone fruit and citrus notes. Stimulating spice with plenty of typical Veltliner pepper.

Beautiful balance of fruit and ripeness, creamy texture with stimulating freshness. Good body, well-integrated alcohol, wonderful finish carried by fruit and freshness, 12.5 %Vol.

glass 0,125 – 5.30 / bottle 0,75 – 29.00

Wastlwirt Selektion (Winery Thaller – Oststeiermark)

2022/2023 Romantik Edition Weiß A cuvée of Chardonnay, Pinot Blanc and Pinot Meunier, with a fruity nose of ripe apples and pears. Complex and balanced on the palate, with a subtle hint of exoticism.

A good accompaniment to starters, delicate main courses and hearty meals. 13 %Vol.

glass 0,125 – 5.80 / bottle 0,75 – 32.00

Wastlwirt Selektion (Winery Hahn – Weinviertel)

2023 Sebastian Edition Rot – A cuvée of Zweigelt, Cabernet Sauvignon, Merlot and Syrah.

The nose is dominated by sour cherry aromas, with harmonious cassis notes from Cabernet Sauvignon and Syrah. Offers uncomplicated drinking pleasure. 13,5 %Vol.

glass 0,125 – 5.80 / bottle 0,75 – 32.00

Wastlwirt Selektion (Winery Thaller – Oststeiermark)

2019 Romantik Edition Rot - A blend of Cabernet Sauvignon, Shiraz and Blaufränkisch; a nose characterised by dried fruit and ripe wild berries. Exciting, with ripe tannins and hints of chocolate notes.

With a magnificent finish – lingers on the palate and has excellent ageing potential. 14 %Vol.

glass 0,125 – 7.60 / bottle 0,75 – 42.00

house brandy of plum

Distilled by the 'Müllner Bauer', matured in oak barrels and served from them.

glass 0,02 – 4.20