



RESTAURANT · WEINBAR
HILBERGER'S
BEISL

Welcome

Our region is the key player.

It gives us inspiration for the

necessary ingredients for gastronomy with that certain something. That's exactly what we are pursuing with our philosophy. Guaranteed

freshness thanks to short distances, no meat from mass husbandry, fish and vegetables from the region as well


as natural herbs & spices ...

It's good for the well-being, promotes local agriculture and supports the region, as well as

the country.

Allergies ? Just tell us and we will find a solution.

We use uniodised & unwashed Natural Salt!

Vegetarian dishes are marked with 



#nachhaltig.regional.essen

www.hilberger.at

All prices including tax

Aperitifs to get in mood!

Pampelle

The new french
corsican creation Citrus fruits

Pampelle Spritz

Prosecco | Soda Grapefruit
8.9

Freshly squeezed apple carrot juice

made by order
always fresh from Styrian
apples & carrots, with a dash of olive oil
6.9

Miss Rosy | vermouth

Styrian Schilcher vermouth
Smashing fruity & modern.
Just try it.
4cl | 5.6

Austrian Beer

Trumer Pils

With the best strains of
natural hops, fermented
in the open and with
time for maturing for a
high level of digestibility.
0.3L | 4.9

Sparkling Wine from Austria

Schilcher Frizzante
delicate notes of red
berries, inviting and
refreshing
6.9

German Beer

H&B Traunstein Weizen

The unique wheat beer
from Traunstein
0.3L | 4.9

Starters

Three ways to dive

marinated salmon trout | styrian fish bacon (catfish)

crispy pike perch | pickled vegetables

14

Alpine beef Carpaccio

rocket | balsamico-herbs dressing | grana | chanterelles

14

Vitello "Austrian Style"

smoked trout cream | caperberries | paprikavinaigrette

14.9

Organic beet carpaccio

3 kinds of beets | elderberry vinaigrette | horseradish

14.9

Breaded veal sweetbreads

potato-cucumber salad | tartare sauce

14.5

Choose your bread, from a bakery in Kaprun

Garlic bread

3.9

„Roots“ bread

4.9

glutenfree bread

5,9

From the soup pot

Beef Bouillon with vegetables

optionally with

- cheese dumplings

- liverdumplings

- noodles

- sliced pancake

6,2

Fishsoup „My style“

Lots of fish and vegetables

from the region, seasoned

with saffron and sweet wine

14

Beisl Classics

Minced veal patties

braised vegetables | herb jus | mashed potatoes
22

Assorted boiled Kaprun beef

root vegetables | roast potatoes
creamed spinach | apple horseradish
28,9

Veal liver

apple | bacon | fried onions | calvados glace
mashed potatoes
24.9

½ Styrian fried chicken

potato and cucumber salad | pumpkin seed oil
cranberries
24.9

Black pudding & liver sausage

baked & fried | praised cabbage | bacon | paprika puree
22

„Wiener Schnitzel“ from BIO-veal

parsley potatoes | cranberries
26.9

Cordon Bleu from BIO-veal

parsley potatoes | cranberries
28.9

Sides changes

1.5

Home made Pasta

Tagliatelle

fried seasonal fishfillets | crayfishtails| lobsterbutter | grana | saffron
24,9

Spaghetti

pesto | vegetables | grana
18

Rosmarin Tagliolini

veal ragout | grana
18,9

BIO & Vegan

Colorful Vegetable Curry

vegetables | chili | raisin-rice
22

Vegan seitan roast beef with onions

vegetables | rosemary potatoes
24.9

Seitan Gordon Bleu

filled with vegetable cream | leaf salad
24



Rainbergers Bio Seitan

High protein & low fat

Seitan is a wheat product obtained by separating bran and starch from the protein from the whole wheat. The high protein content and its low fat content are ideal for a balanced, meatless diet, without being heavy on the digestive system.

„Local Fish“ – always fresh

Whole fried trout

parsley potatoes | herb butter | juliennevegetables
26

Fried Leogang salmon trout fillet

national park vegetables | risoni pastarice | herb butter
28.9

Bio-salads from „Nationalpark gardener“



Salad bowl

soy dressing | tomato | green spelt rice | cucumber | cabbage | carrot | golden
beet
14

Optionally with:

grilled or fried chicken breast fillet | 21,9 organic cream cheese | 19

Colorful mixed leaf salads

raspberry dressing | braised vegetables | grilled fish fillets
22

Mixed salad

runner beans | tomatoes
cucumbers | potato salad
cabbage salad | organic leaf salad
8

Leaf salad

colorful mix of the best leaf salads
6.9

Small side dishes salad

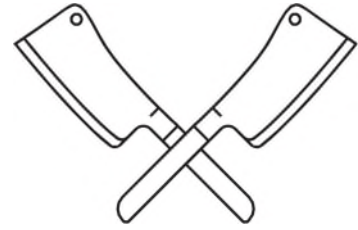
4.9

Cut of the Day

Premium cut of beef from the region from 200g

We are happy to inform you!

100 g each | 12,9



Fresh from the grill - grilled as desired

Ribeye-Steak Premium

prime rib cut

300 g | 38



Spare Ribs „Sousvide“

from free-range pork
with spicy & slightly hot
BBQ-Sauce

600g | 18

Sauces

Sour cream & mountain herbs	3,5
Pepper cream	3,5
BBQ-Sauce	3,5
Herb butter	4
Ketchup Mayonnaise	1.5

Side dishes

Corn on the cob	6.9
Potato dipper with herb salt	7
Roasted vegetables olive oil	7.9
Rosemary fried potatoes	6.5

Homemade pastries & desserts

**Pumpkin seed ice cream
parfait**
sour cherries | whipped cream
9.2

Curd cream in a glas
strawberry sauce
fresh fruits
6.9

**Original Viennese apple
„strudel“** 4.8

- Portion whipped cream 3
- Portion vanille-sauce 3.5
- Scoop of ice cream 3

Chocolate almond cake
warm chocolate sauce
whipped cream
8.5

**Oven-baked yeast dumplings
according to Grandmas
recipe**
vanilla-sauce
8

A Kosta (Sweet surprise) 5.6

Sorbets

Homemade from fully ripe local fruits and herbs
blueberry | Apple Basil | Wachau apricot | plum | Lime-lemon
á 3.8

Local cheese

Small cheeseplate
14

Big cheeseplate
20

Goes perfectly with cheese

glass of sweetwine
1/16L | 6.2

Garlic bread
3.9

„Roots“ bread
4.9

Glutenfree Bread
5,9

RESTAURANT · WEINBAR

HILBERGER'S

BEISL

Wilhelm-Fazokas-Straße 12, 5710 Kaprun, +43 0 6547 7246

Austrian Beers

Beers from tab:

HB Traunstein wheatbeer cloudy
0,2L | 3.6 0.3L | 4.9 0.5L | 6.4

Trumer Pils from tab

0.2L | 3.6 0.3L | 4.9 0,5L | 6.4

Trumer "Radler"

0.3L | 4.9

0.5L | 5.8

Non alcoholic bottled Beer :

Jungspund WOIF 0.3L |

4.9

Traunsteiner wheatbeer

0.5L | 5.9

"Non alcoholic wheatbeer- just
try"

Original „Pinzga“ Bräu bottled:

Zwickl 0.3L | 4.4

SPECIAL BEER

Always new

local beers to try.

Feel free to ask.



www.hilberger.at

Non alcoholic drinks

Pfanner fruitjuce

Apricotjuice, Peachjuice,
Tomatojuice, Multivitaminjuice,
Blackcurrantjuice, Mangojuice,
Strawberryjuice

0.2L | 4.6

Limonaden

Pepsi Max bottled 0.33L | 4.2

Pepsi Cola, Pepsi Orange , 7Up 0.3L |
4.2

Almdudler 0.3L | 4.5

Applejuice or Orangejuice 0.3L | 4.2
squirtd 0.3L | 3.5

squirtd 0.5L | 5.1

Red Bull 0,25L | 5.9

Schweppes (Ginger Ale, Tonic,
Bitter Lemon) 0.2L | 4.5

Homemade Icetea 0.3L | 4.2

Vöslauer mineral water:

sparkling

0.7L | 5.3 0.3L | 3.5

Still

0.7L | 5.3 0.3L | 3.5

Fresh tab water

1L | 3

Local juices & homemade drinks:

Fresh pressed apple-
carrotjuice 0.2L | 6.9

Cloudy Applejuice from Willi Klaus
0.25L | 4.5

Cloudy grapejuice from Willi Klaus
0.25L | 4.5

Cloudy pearjuice from Willi Klaus
0,25L | 4.5