



POSTHOTEL KASSL

★★★★
SUPERIOR

OETZ · ÖTZTAL · TIROL



„Des Vaterlandes Macht und Kraft,
sie lieget in der Landwirthschaft.“

~Fassadenmalerei - Posthotel Kassl~

...darum legen wir großen Wert auf Regionalität

The restaurant „to Kassl“

Regionality-Quality-Conscious Tyrol: three keywords that aptly describe. At the forefront are always our farmers from the region, who have been supplying us with their fresh products for years and giving their best every day. It is important to us to preserve Tyrolean tradition in our cuisine and to surprise our guests with culinary delights from bygone times. Being traditional does not mean standing still, so we work daily to reinterpret our old recipes.

Carefully, we have selected exquisite wines from Austria and around the world for you and we invite you to take the time to browse through them. Our service staff will be happy to assist you.

Otherwise, we hope that the food and drink bring you as much pleasure as they do to us and we wish you a pleasant visit to the “to Kassl” restaurant.



„Bewusst Tirol“ is the designation for restaurateurs and hoteliers who increasingly rely on regional ingredients.

Our partners of the region:

Meat of Austria

Dorfmetzgerei Kuprian | Längenfeld
À la carte Haiming | Haiming

Trouts | chars | smoked fish

Mrak Raimund | Längenfeld

Milk products

Griesserhof | Oetz

Goat cheese

Huber | Galtür
Kuen | Längenfeld

Eggs

Griesserhof | Oetz
Wöber Josef | Arzl

Potatoes

Griesserhof | Oetz
Rauch | Roppen

Bread

Ötztal Bäck

... and of course we also support many smaller farmers in the region.

Price Marking:

All prices include value-added tax in EURO.

Allergen Regulation:

If you have allergies, inquire about our allergen representative or request our allergen-specific menu.

Receipt obligation:

Since 01.01.2016, receipt obligation applies in Austria.
Therefore, please take the receipt with you when leaving our premises.
One collective receipt per table is allowed.
Handwritten corrections are not permitted.

Youth protection:

No dispensing of alcohol under 16 years old. No dispensing of tobacco products & spirits – even in mixed drinks – under 18 years old.

APPETIZERS

BEEF CARPACCIO

arugula pesto | parmesan | toast
€ 18,90

MELTED GOAT CHEESE

paprika jam | mixed salad | pickled walnuts
€ 18,50

BEEF TARTARE

crispy quail egg | pumpkin seed oil mayonnaise | baguette
€ 22,50

MIXED SALAD

€ 5,90

SOUP

APERITIF

GLAS PROSECCO DOC

Massotina | dry
0,1 l | € 5,50

MARTINI BIANCO

€ 6,00

CAMPARI SODA

€ 6,00

SANBITTER SODA

without alcohol
€ 6,00

BEEF SOUP

with noodles or pancake stripes
€ 6,90

FRENCH ONION SOUP

cheese toast
€ 7,90

GARLIC SOUP

white bread croutons
€ 7,90

TOMATO SOUP

cream
€ 7,90

KASL'S CLASSICS

TYROLEAN MOUNTAIN LAMB

(lamb shank or braised lamb – depends on availability)
spicy sauce | fried potatoes | vegetables
€ 24,90

VENISON RAGOUT

red wine lingonberry sauce | red cabbage
white bread dumpling | caramelized chestnuts
€ 25,50

BAKED VEAL'S HEAD

potato salad | sauce tartare
€ 21,50

BOILED BEEF

in vegetable sauce | roasted potatoes | horse radish
€ 24,50

TROUT "MÜLLERIN"

with or without garlic
melted butter | parsley potatoes
€ 22,50

PORC LIVER

spicy sauce | onions | bacon
roasted potatoes
€ 17,50

ONION ROAST OF BEEF

red wine onion sauce | roasted potatoes |
roasted onions
€ 27,50

WHITE WINE

WEISSBURGUNDER

Weingut Muster Poschgan
Leutschach | Südsteiermark
dry
1/8 l | € 5,30

SAUVIGNON BLANC

Weingut Nekrep
Gamlitz | Südsteiermark
dry
1/8 l | € 6,90

... STILL NOTHING FOUND?

"POST PFAND'L"

medallions of saddle of pork | cream sauce | spaetzle with butter
gratinated with cheese

€ 19,90

ESCALOPE OF PORK

French fries | lingonberries

€ 17,90

ESCALOPE OF VEAL

parsley potatoes | lingonberries

€ 27,90

CORDON BLEU OF PORK

mixed salade | lingonberries

€ 21,50

RED WINE

EDELVERNATSCH

Kellerei Kaltern
Kaltern | Südtirol
dry

1/8 l | € 4,90

IL SECONDO

Weingut Peter Sölva
Kaltern | Südtirol
dry

1/8 l | € 7,10

PORK FILET

pepper sauce | vegetables | polenta croquettes

€ 24,90

RUMPSTEAK „CAFÉ DE PARIS“

herbal crust | red wine sauce |
grilled vegetables
potato fritters filled with cream cheese

€ 36,50

PEPPER STEAK

beef filet | pepper sauce
beans with bacon | potato gratin

€ 44,00

... OR TODAY WITHOUT MEAT?

SPATZLE WITH CHEESE

roasted onions

€ 15,50

VARIATION OF DUMPLINGS

spinach | beetroot | cheese

€ 16,50

Tyrolian ravioli

melted butter | parmesan

€ 14,50

RISOTTO WITH BEETROOT

fried eggplant | parmesan

€ 14,50

... FOR OUR LITTLE GUESTS

"WIDI"

grilled sausage | French fries

€ 9,90

"MINION TELLER"

Spaetzle with cheese

€ 9,90

"SEEPERAT"

Fish sticks | chives sauce | parsley potatoes

€ 9,90

"MICKY MAUS"

Escalope of pork | French fries

€ 12,50

"G'SUNDER PEPPi"

vegetables | potatoes

€ 9,90

NON-ALCOHOLIC DRINKS

Miner Water	0,33 l	€ 3,80
<i>Gasteiner with/without gas</i>	0,75 l	€ 5,90
Ski Water with soda	0,20 l	€ 2,50
<i>elderberry raspberry</i>	0,40 l	€ 3,90
Ski Water	0,20 l	€ 2,10
<i>elderberry raspberry</i>	0,40 l	€ 3,60
Soda with lemon	0,20 l	€ 2,50
	0,40 l	€ 3,90
Pago fruit juices	0,20 l	€ 4,00
<i>Multivitamin Orange Currant Pineapple Peach Strawberry Abricot Tomato</i>		
Pago juice with water	0,40 l	€ 4,00
Pago juice with soda	0,40 l	€ 5,10
Apple juice	0,20 l	€ 4,00
	0,40 l	€ 5,10
Apple juice with water	0,20 l	€ 2,40
	0,40 l	€ 4,00
Apple juice with Soda	0,20 l	€ 3,00
	0,40 l	€ 5,10
Coca Cola	0,20 l	€ 3,50
	0,40 l	€ 5,50
Schartner Bombe	0,20 l	€ 3,50
<i>Orange Lemon</i>	0,40 l	€ 5,50
Coca Cola Light	0,33 l	€ 3,90
Coca Cola Zero	0,33 l	€ 3,90
Almdudler	0,33 l	€ 3,90
Pago Iced Tea	0,33 l	€ 3,90
<i>Peach Lemon</i>		
Thomas Henry	0,20 l	€ 5,50
<i>Tonic Cherry Blossom Ginger Ale/Beer</i>		
Schweppes	0,20 l	€ 4,00
<i>Tonic Bitter Lemon</i>		
Sanbitter-Soda		€ 5,00

APERITIF

Veneziano	€ 7,90
<i>Prosecco Aperol Soda Orange</i>	
Campari Spritz	€ 7,90
<i>Prosecco Campari Soda Lemon</i>	
Hugo	€ 7,90
<i>Prosecco Elderflower syrup Soda Minze Lime</i>	
Lemon Spritz	€ 7,90
<i>Prosecco Limoncello Soda Lemon</i>	
Blue Spritz	€ 7,90
<i>Prosecco Blue Curacao wild berries</i>	
Lillet Rosé	€ 7,90
<i>Lillet Rosé Cherry Blossom Tonic Wild berries</i>	
Bellini	€ 5,90
Campari Soda	€ 6,00
Campari Orange	€ 8,50
Martini	€ 6,00
Sandemann Sherry	€ 6,00
Sandeman Porto	€ 6,00
Cynar	€ 6,00
Ricard	€ 6,00

GIN & TONIC

Gordons Gin Schweppes	€ 12,30
Hendricks Gin Thomas Henry	€ 14,50
Knut Hansen Gin Thomas Henry	€ 14,50
Wien Gin Thomas Henry	€ 14,50

GLASS OF WHITE WINE

Grüner Veltliner <i>Moser Wein dry</i>	1/8 l	€ 4,50
Weißburgunder <i>Muster Poschgan dry</i>	1/8 l	€ 5,30
Welschriesling <i>Muster Poschgan dry</i>	1/8 l	€ 5,30
Chardonnay <i>Wurzinger dry</i>	1/8 l	€ 6,50
Sauvignon Blanc <i>Nekrep dry</i>	1/8 l	€ 6,90
Traminer <i>Scheiblhofer Spätlese sweet</i>	1/8 l	€ 5,90
Sämling 88 <i>Münzenrieder Trockenbeerenauslese sweet</i>	1/16 l	€ 6,90

GLASS OF RED WINE

Zweigelt <i>Weingut Muster Poschgan dry</i>	1/8 l	€ 4,90
Edelvernatsch <i>Kellerei Kaltern dry</i>	1/8 l	€ 4,90
Lagrein <i>Kellerei Kurtatsch dry</i>	1/8 l	€ 7,00
Il Secondo CS, CF, ME, LA <i>Weingut Peter Sölva dry</i>	1/8 l	€ 7,10

GLASS OF ROSÉ

Zweigelt Rosé <i>Allram dry</i>	1/8 l	€ 5,90
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SEKT

Prosecco DOC <i>Masottina dry</i>	0,10 l	€ 5,50
Prosecco DOC <i>Masottina dry</i>	0,75 l	€ 39,00
Gelber Muskateller <i>Harkamp dry</i>	0,75 l	€ 49,00
Zweigelt Brut Rosé <i>Jurtschitsch dry</i>	0,75 l	€ 49,00
Sauvignon Blanc <i>Muster Poschgan dry</i>	0,75 l	€ 49,00
Sekt Brut Riserva „36“ <i>Kellerei Meran dry</i>	0,75 l	€ 64,00

CHAMPAGNER

Blanc de Blanc <i>Gosset dry</i>	0,75 l	€ 125,00
Grand Reserve <i>Gosset dry</i>	0,75 l	€ 100,00
Belle Époque Blanc <i>Perrier-Jouët dry</i>	0,75 l	€ 310,00

SPRITZER

Sommerspritzer	€ 4,90
White wine with soda	€ 4,80
Red wine with soda	€ 4,80

COFFEE & CHOCOLATE

Cup of Coffee	€ 3,50
Espresso	€ 3,00
Double Espresso	€ 5,00
Cappuccino	€ 4,50
Latte Macchiato	€ 4,90
Espresso Macchiato	€ 3,50
Affogato	€ 4,90
Hot chocolate	€ 4,50

TEA

Ceylon	€ 3,90
Darjeeling	€ 3,90
Earl Grey	€ 3,90
Green tea	€ 3,90
Peppermint	€ 3,90
Chamomile	€ 3,90
Fruit	€ 3,90
Rose Hip	€ 3,90
Herbs	€ 3,90

HOT DRINKS WITH A SHOT

Mulled wine	€ 7,00
Jagertee	€ 7,00
Irish Coffee	€ 9,90
Baileys Coffee	€ 9,90

DRAFT BEER

Zipfer <i>Märzen</i>	0,20 l	€ 3,90
	0,30 l	€ 4,90
	0,50 l	€ 5,90
Edelweiss <i>Hofbräu</i>	0,30 l	€ 4,90
	0,50 l	€ 5,90
Gösser <i>Naturradler</i>	0,20 l	€ 3,90
	0,30 l	€ 4,90
	0,50 l	€ 5,90

BOTTLED BEER

Zipfer <i>Märzen</i>	0,50 l	€ 5,50
Gösser <i>Stiftsbräu</i>	0,50 l	€ 5,90
Wieselburger <i>Schwarzbier</i>	0,50 l	€ 5,90
Edelweiss <i>Dunkel</i>	0,50 l	€ 5,90
Schladminger <i>Bio Zwickel</i>	0,50 l	€ 5,90

BOTTLED BEER WITHOUT ALCOHOL

Zipfer <i>Hell</i>	0,33 l	€ 4,90
	0,50 l	€ 5,90
Edelweiß <i>Weißbier</i>	0,50 l	€ 5,90

SCHNAPPS

Nöbl Hausbrand <i>Plum</i>	2cl	€ 4,50
Kassl's Zirbenschnaps <i>homemade</i>	2cl	€ 4,50
Prinz <i>Abricot Williams Obstler</i>	2cl	€ 4,50
Alte Schnäpse Prinz <i>Abricot Williams Nuss</i>	2cl	€ 5,50
Edelbrand Helmut Mair <i>Williams Abricot Cherry Trester Quitte Ginger</i>	2cl	€ 6,50

DIGESTIF

Jägermeister	2 cl	€ 4,50
Underberg	2 cl	€ 4,50
Fernet Branca	2 cl	€ 4,50
Ramazotti	2 cl	€ 4,50
Averna	2 cl	€ 4,50
Amaretto	2 cl	€ 4,50
Baileys	2 cl	€ 4,50

GRAPPA

Grappa Tradizionale <i>Nonino</i>	2cl	€ 4,90
Grappa Moscato <i>Nonino Barrique</i>	2cl	€ 5,90
Grappa Antica Cuvée <i>Nonino Barrique</i>	2cl	€ 5,90
Grappa Amarone <i>Marzadro Barrique</i>	2cl	€ 6,50

