

1617

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TRADITIONAL CUISINE

At 1617 we invite you to get to know Leogang and our home in the most beautiful way:
over a meal. Here, the classics of the Austrian cuisine are on the menu.

The name 1617 is an homage to the history of the Forsthofgut,
which we celebrated in 2017 with the 400th anniversary.



DELIGHT MEETS TRADITION

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APERITIF

Hopfen Gin 18

A taste experience with 12 botanicals.

Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria

Bio Antique 32

Citrus notes and nuances of wild yeast aromatics set the tone.

Honey, dates and spices embellish the sensory perception.

Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
0.375 l

Perlage 10

A fruity, spicy Riesling bouquet on the nose,

a delicate sweetness and a charming acidity on the tongue.

Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria
0.1 l

DIGESTIF 2 CL

Urbierbrand 8

Vintage 2020 distilled from Wildshut Urbier draff.

Brewery Stieglgut Wildshut, St. Pantaleon, Upper Austria, Austria

Herzog serviceberry 41

The serviceberry is a rarity among berries.

An aroma of almond and marzipan with a slight acidity characterises the taste.

NON-ALCOHOLIC

waldSPA Refresher 11

Fresh lime juice, cane sugar, fresh mint, ginger ale

Birnenschaumwein „Champagner Bratbirne“ 9

Manufaktur Jörg Geiger

Schlat, Baden Württemberg, Deutschland

0,1 l

0,75 l

Asitz Red Lemon 10

San Bitter, Bitter Lemon, frische Zitrone

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Table setting 4,50
obligatory per person

STARTERS

Classic beef tatare prepared at the table 25
Brioche – butter

Gnocchi 23.40
Crayfish – Grill caviar – Pea – Beurre blanc

Spinach – king oyster mushrooms – walnut – organic sheep's cheese 16.50

Veal head and tongue 20.50
Organic parsnip – cherry – frisée

SOUPS

Strong beef broth 8.50
Optionally with: Kaspressknödel | semolina dumplings | herb sliced pancakes

Cold lettuce soup 11.50
Pickled zander – peas

“ **It's the delight
that makes us happy.**



All our prices include the statutory value added tax.
For information on allergens, do not hesitate to ask our staff.



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MAIN COURSES

Pasta dumplings Chanterelle mushrooms – herb velouté – Schottkas	21.80
Oven-baked Leogang char Stechauer organic vegetables – potatoes	29.80
Veal schnitzel from local milk-fed calves Sautéed chanterelles – white bread dumplings	34.50
Classic boiled beef from Pinzgau cattle Creamed spinach – roasted potatoes – chive sauce – horseradish with apple	32
Venison schnitzel in hazelnut coating Potato endive salad – currants	36.50
Tyrolean oven liver Mashed potatoes – glazed apple – onion sauce	28.60

DISHES FOR 2 PERSONS

Preparation time 45 minutes

Paprika chicken Leogang organic chicken – curd spätzle – green vegetables	62
Stuffed pork breast Cabbage & Carrots – Juice	52
1000g Dry Aged T-Bone Steak Creamy pepper sauce – herb butter with two side dishes of your choice: Rosemary potatoes mashed potatoes grilled vegetables bacon beans	98

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CHILDREN'S MENU

Balu's stockpot Clear vegetable soup – organic soup noodles	5.40
Roadrunner Grilled turkey steak – peas and rice	12.40
Ship ahoy Fish fingers – mashed potatoes	13.60
The chatter of the chickens Baked chicken breast – butter potatoes	15.80
Popeye's strong hand Spinach spaetzle – light cream sauce	9.20
Sweet dream Rice pudding – cinnamon sugar – raspberry ragout	7.60

DESSERTS

Apricot dumplings Zieferhof organic curd – buttered breadcrumbs – tonka bean ice cream	13
Crepe suzette Vanilla ice cream	15.20
Raspberry ice cream sundae Organic sour cream ice cream – raspberry sorbet – raspberry compote – whipped cream – hippe	9.80

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NON-ALCOHOLIC DRINKS

Almdudler 5.50
0.35 l

Tirola Kola 5.80
0.33 l

Forsthofgut Apple juice 5.50
Forsthofgut x Henndorfer
0.25 l

Forsthofgut Grape juice white | red 5.50
Forsthofgut x Winery Rudi Heinisch
0.5 l

Birch juice 7
0.25 l

BEER

Bio Antique 32
0.375 l

Pinzgau Bräu 6
Zwickl | Wheat | Pale Ale
0.33 l

Stiegl Pils 7
0.5 l

Erdinger Urweisse 7
0.5 l

Stiegl Freibier 5
0.33 l

Erdinger Alkoholfrei 7
0.5 l

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SPIRITS

Herzog Destillate

We are proud to offer you a changing assortment of the regional and multiple gold award-winning master distiller of the year, Siegfried Herzog.

Apricot	8
Williams	8
Serviceberry	41

Brennerei Guglhof

Fresh, ripened fruits from the basis of the excellent spirits of our long-standing partner Christoph Vogl from the Guglhupf distillery.

Wild cherry	10
Rowan	10
Wild raspberry	10

COFFEE

Small coffee 4.10

Big coffee 5.80

Cafe Americano 4.90

Melange 5.20



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Austria has a long tradition as a wine-growing country. The autochthonous grape varieties give Austria its character and distinctiveness. They are a cultural asset that must be protected and cultivated at all costs.

WHITE WINE

GRÜNER VELTLINER

Grüner Veltliner is the most important autochthonous grape variety in Austria, with around 14,500 hectares, it dominates the Austrian winegrowing area.

2021 Grüner Veltliner „Ungerberg“	98
Rosi Schuster, St. Margarethen, Leithaberg, Austria	
2022 Grüner Veltliner „Frauengärten“ FEDERSPIEL	49
Jamek, Joching, Wachau, Austria	
2018 Grüner Veltliner „Schwarze Mauritius“ 	122
FJ Gritsch, Spitz, Wachau, Austria	
2021 Grüner Veltliner „Honivogl“ SMARAGD 	339
Franz Hirtzberger, Spitz, Wachau, Austria	
2022 Grüner Veltliner „Zwerithaler Kammergut“ SMARAGD	164
Prager, Weissenkirchen, Wachau, Austria	
2022 Grüner Veltliner „Lamm“	89
Steininger, Langenlois, Kamptal, Austria	
2022 Grüner Veltliner 	42
Artur Toifl, Rohrendorf, Kremstal, Austria	
2019 Grüner Veltliner „Urmeer“ 	79
Julius Klein, Pernersdorf, Weinviertel, Austria	
2021 Grüner Veltliner „KTI“ RESERVE	36
Katharina Baumgartner, Untermarkersdorf, Weinviertel, Austria	

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WELSCHRIESLING

Welschriesling is the second most cultivated white wine grape in Austria. Welschriesling is available in all quality classifications from table wine to sweet Trockenbeerenauslesen.

2022 Welschriesling 	33
Thaller, Maierhofbergen, Vulkanland, Austria	
2009 Welschriesling „Steinriegel“ 	69
Bernhard Ernst, Deutschkreutz, Mittelburgenland, Austria	


GEMISCHTER SATZ

The traditional Gemischter Satz is characterised by the interplay of the most diverse grape varieties, which are mixed in the rows of a vineyard and harvested together.

2019 Gemischter Satz „Kasgraben“ 	77
Zahel, Wien, Austria	
2022 Wiener Gemischter Satz „Wiesthalen Bisamberg“ 	46
Fuchs-Steinklammer, Wien, Austria	

MUSKATELLER

Measured in terms of distribution, the Muskateller is a rarity, but it enjoys great popularity.

2023 Roter Muskateller	46
Tschermonegg, Glanz an der Weinstraße, Südsteiermark, Austria	
2018 Gelber Muskateller „Witscheiner Herrenberg“ 	116
Ewald Zweytick, Ratsch an der Weinstraße, Südsteiermark, Austria	
2023 Gelber Muskateller	48
Schauer, Kitzeck im Sausal, Südsteiermark, Austria	

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ROTGIPLER

The first documented reference of the Rotgipfler was in 1840 in Styria. It is found almost exclusively in Austria, and almost only in the Thermenregion.

2022 Rotgipfler „Mandelhöh“  59
Alphart am Mühlbach, Traiskirchen, Thermenregion, Austria

2021 Rotgipfler „Rodauner Top Selektion“ 95
Karl Alphart, Traiskirchen, Thermenregion, Austria

NEUBURGER

There are numerous stories about the origin of the Neuburger grape variety. Best-known is the tradition according to which two winegrowers fished a bundle of grapes out of the Danube near Arnsdorf in the Wachau around 1850 and planted it there.

2020 Neuburger „Golden Erd“ 96
Tinhof, Trausdorf, Leithaberg, Austria


2022 Neuburger „Hommage“  79
Mantlerhof, Gedersdorf, Kremstal, Austria

MORILLON

Despite genetic similarity to Chardonnay, this grape variety is called Morillon in Styria.

2020 Morillon „Hochegg“  137
Karl Schnabel, Gleinstätten, Südsteiermark, Austria

2015 Morillon „Schusterberg“ 124
Maitz, Ehrenhausen, Südsteiermark, Austria

2019 Morillon „Kranachberg“  58
Heike Skoff, Gamlitz, Südsteiermark, Austria

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RED WINE

BLAUER ZWEIGELT

Blauer Zweigelt is the most widespread grape variety in Austria. In 1922, the Austrian scientist Dr. Fritz Zweigelt created it at the Klosterneuburg School of Viticulture.

2019 Blauer Zweigelt „Barrique“  58
Heike Skoff, Gamlitz, Südsteiermark, Austria

2018 Rotburger „Kreuzegg“  123
Karl Schnabel, Gleinstätten, Südsteiermark, Austria

2020 Blauer Zweigelt „Neufeld“  51
Andi Kroiss, Illmitz, Neusiedlersee, Austria

2015 Blauer Zweigelt „Hallebühl“ 116
Umathum, Frauenkirchen, Neusiedlersee, Austria

2021 Blauer Zweigelt „Kontrast“ 53
Kellerkünstler, Arbesthal, Carnuntum, Austria

ST. LAURENT

The name goes back to Saint Laurentius. In August, the grapes of St. Laurent become ripe and the berries start to change colour.

2022 St. Laurent „Herrschaftswald“  68
Markus Iro, Gols, Neusiedlersee, Austria

2017 St. Laurent „Frauenfeld“ 66
Johanneshof Reinisch, Tattendorf, Thermenregion, Austria

2018 St. Laurent „Jungle“  59
Jurtschitsch, Langenlois, Kamptal, Austria

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BLAUFRÄNKISCH

In Austria, Blaufränkisch is grown almost exclusively in Mittelburgenland. In the continental climate of this region, the Blaufränkisch grapes develop outstandingly.

2018 Blaufränkisch „Hochegg“ 🍷	181
Karl Schnabel, Gleinstätten, Südsteiermark, Austria	
2006 Blaufränkisch „Reihburg“ ✨	129
Uwe Schiefer, Welgersdorf, Eisenberg, Austria	
2017 Blaufränkisch „Jagini“	91
Moric & Schuster, Zagersdorf, Leithaberg, Austria	
2006 Blaufränkisch „Mariental“ ✨	238
Ernst Triebaumer, Rust, Leithaberg, Austria	
2019 Blaufränkisch „Dorfkultur“	78
Rosi Schuster, St. Margarethen, Leithaberg, Austria	

BLENDS

By blending finished wines from different grape varieties, a perfectly coordinated combination can be created.

2021 „Giovanni“ HALBTROCKEN (ZW, ST. L., RÖSLER) 🍷	35
Johann Gisperg, Teesdorf, Thermenregion, Austria	
2020 „Opus Eximium“ (BF, ST. L., ZW)	79
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria	
2020 „Pannobile“ (ST. L., ZW) 🍷	78
Albert Gesellmann, Deutschkreutz, Mittelburgenland, Austria	



Natural wines, biodynamic cultivation & wines that are vegan or unfiltered.



Recommendations from our Forstthofgut sommeliers.



Unknown winegrowers & wineries that are close to our hearts.



Outstanding female winemakers & power women in the world of wine.



World of wine rarities: century wines, limited, rare, and old wines as well as unique bottles.