

A very warm welcome!

Owner and chef de cuisine Christoph very much focuses on regional cuisine. He loves to present well known dishes prepared in interesting and new ways.

Owner Klemens and his wife Helga advise regarding beverage choices and reservations. Together with our longstanding employees we strive to offer a cosy atmosphere. Be it for family gatherings, weddings, christenings, seminars, presentations or company events, we are happy to serve you and to accommodate special requests.

Our products mostly come from Austria or have their origin certified. We place particular importance on and respect for local suppliers. This also adds to our region's value add. Hence we are also an active part of the Gesäuse Partner Network.

Styria-Beef: Leitner family, vlg. Oberpfanner, Hall
Pork: Austrian origin
Lamb: Ennstal Lamm, Öblarn
Milk, dairy products and Steirerkas': Ennstal Milch, Stainach
Eggs – barn eggs: Reifinger family, Kirchdorf
Vegetables and potatoes: Lackner family - GRÖ Eferdinger Landl Gemüse - Grabnerhof, Hall
Venison: Xeis-Edelwild - Fleischerei Pfeiler, Landl and Steierm. Landesforste
Fish: Xeis-Edelfisch, Artic char from Oberlaussa
Pumpkin seed oil: Fam. Zachenegger, Unterprenstätten – Fam. Koch, St. Martin im Sulmtal
Apple cider and natural juices: Mostkellerei Veitlbauer, Weißenbach/Enns
Herbal tea: Bergbauernhof Stangl, Landl
Natural Lemonade: Gesäuse Perle, Admont

Gesäuse Partners stand for regional origin and sustainability and have to fulfil strict quality requirements. They are connected with one another and with our National Park and promote regional development.

„The way we speak about us and our future defines the way our future approaches us.“



Opening times: 8.30am until midnight
Closed on Tuesdays
Warm meals from 11am until 2pm
and from 6pm until 9.30pm

For the remaining hours you can choose
from our menu of warm and cold dishes

www.pirafelner.at gasthaus@pirafelner.at
facebook: www.facebook.com/gasthauszurensbruecke

We accept your debit and credit card



From the soup pot

Hausgemachte Rindsuppe mit Leberknödel oder mit Frittaten

Home made clear soup with liver dumpling or sliced pancake

€ 4,20

Knoblauchsuppe eine feine, würzige Knoblauchspezialität

Cream of garlic soup

€ 4,80

Popular for many years

Omelette mit Schinken oder Käse und Salatgarnitur

Ham or cheese omelette served with small salad

€ 8,20

Toast „Hawaii“ Schinken-Käsetoast, mit Ananas und Salatgarnitur

Ham, pineapple and cheese on toast served with small salad

€ 8,90

Toast „Viktoria“ gegrillte Schweinsmedaillons auf Toast, mit Obst, pikanter Soße und Salat

Grilled medallions of pork on toast, with fruit, cocktail sauce and small salad

€ 10,40

Salatplatte frische Blatt- und Gemüsesalate fein garniert

Salad platter of fresh lettuce and assorted vegetables

€ 8,90

Sportlerteller ein bunt gemischter Salatteller, mit gegrillten Schweinsfiletstreifen

Salad platter of fresh lettuce and assorted vegetables topped with grilled sliced pork filet

€ 10,90

Fitnesssteller Putenfilet gegrillt, mit Spargel und Käse überbacken, als Beilage viel Salat

Grilled filet of turkey with asparagus and cheese au gratin served with salad

€12,90

Steirischer Backhendlsalat

Salatplatte mit gebackenen Hühnerbruststücken in Kürbiskernpanade und Kernöl

Chicken breast on a bed of salad "Styrian style"

salad platter of fresh lettuce and assorted vegetables,
topped with strips of breaded chicken breast

€ 13,90

Gemischter Salatteller

Mixed salad platter

€ 4,50

Austrian delicacies

Schweinsmedaillons

in Champignonrahmsoße mit Kartoffelkroketten

**Medaillons of pork with mushroom sauce
served with potato-croquettes**

€ 16,90

Cordon bleu

ein mit Schinken und Käse gefülltes Schweinsschnitzel, auf Wiener Art
gebacken, mit Petersilkartoffeln

**Viennese pork schnitzel filled with ham and cheese
served with potatoes**

€ 14,90

Portschki

Schweinefleisch vom Grill, in scharf-pikanter Tomaten-Champignonsoße
mit Pommes frites

**Grilled pork schnitzel in spicy tomato-mushroom sauce
served with French fries**

€ 13,90

Grillteller „Gourmet“

Schweins- und Truthahnfilets sowie
ein Gustostück vom Haller Styria-Beef vom Grill, mit Pommes frites
und Gemüse garnitur

**Gourmet Platter: Mixed grill of pork, turkey and beef
served with French fries and vegetables**

€ 17,40

Pfeffersteak

Filet vom Rind, in einer feurigen Pfeffersoße,
mit Kartoffelrösti

**Fillet of beef in spicy pepper sauce
served with roasted potatoes Swiss style**

€ 28,90

Austrian delicacies

Ennstaler Schweinsbraten

im Natursaft'l, mit Semmelknödel

Roast pork served with bread dumpling

€ 12,90

Wiener Schnitzerl

in der Pfanne gebackenes Schweinsschnitzerl mit Pommes frites

Viennese pork schnitzel served with French fries

€ 12,90

Bauernschmaus

G'selchtes, Schweinsbrat'l und Würstl mit Knödel, Sauerkraut und Saft

Unsere deftige Spezialität, zünftig im Reindl serviert

Farmer's Platter: Roast and smoked pork and sausage with bread dumplings and sauerkraut served in a pan

€ 15,90

Fiakergulasch

Rindsgulasch mit Spiegelei, Würstchen und Essiggurkerl garniert

Beef goulash "fiaker style" with fried egg sunny side up, sausage and gherkin

€ 12,90

Kalbsbeuschl

mit Semmelknödel

Stew of heart and lung with bread dumplings

€ 9,20

Steirerschnitzerl

vom Haller Styria-Beef, in Kürbiskernpanade, mit Petersilerdäpfel

Schnitzel "Styrian style" (tender young Styrian beef), coated with pumpkin seeds and bread crumbs, served with potatoes

€ 16,40

Allergen Information acc. to Codex recommendation

A= Cereals containing gluten, B= Crustaceans, C= Eggs, D= Fish, E= Peanuts, F= Soybeans, G= Milk and products thereof, H= Nuts, L= Celery, M= Mustard, N= Sesame, O= Sulphites, P= Lupin, R= Molluscs

Despite careful preparation of our dishes there can be contained traces of other substances in addition to the marked ingredients.