

Welcome to the „Restaurant Weißes Rössl“

Our Restaurant, once a house with a small butcher, was a stop and horse trough for the stagecoach route Ottenschlag – Kottes – Mühldorf – Spitz – Krems. That is the reason for the name „Weißes Rössl“ and why the catering service started developing.

We offer:

Petrol station for your electric car / e-bike

18 rooms, including one room wheelchair accessible, a family room with small kitchen for up to 6 people, and a suite with sauna and whirlpool bath. Mostly in southern location, bookable with or without balcony. All rooms accessible by lift barrier-free.

Ideal for hikers and cyclists: Drying room for shoes and clothes, heated bicycle garage.

Lotto und Tipp 3 receiving office
seminar room up to 25 persons
garden - 45 seats
big saloon „Smaragd“ - 115 seats

dinning room - 25 seats
snuggery - 25 seats
Federspiel(T)raum with separable bar - 40 seats
children's corner – next to the Federspiel(T)raum



We received the AMA-Gastrosiegel award because of the fresh preparation and the utilisation of local and regional food.

organic - Wagyu beef und organic- Turopolje pig: Matthias & Agnes Penner, Mühldorf

milk and dairy products: from Austria with the AMA quality label

organic lamb: Richard Zainzinger, Raxendorf

salmon trout: fish farm Bründelmühle, Großreinsprechts

catfish filet: Waldland, Oberwaltenreith

Donauhuchen: Fischzucht Haimel, Traismauer

organic chicken: Lukas Mistelbauer, Runds

pork, beef and chicken: meat from Austria

Almyros, sheep cheese and sheep truffle cheese: Bio Käserei Berger, Mühldorf

Shiitake mushrooms, king oyster mushrooms and other exotic mushrooms: NANA Wachauer Pilzmanufaktur, Spitz

Cheese selection from Käseheldin, Eva Scharnagl, Krems

organic potatoes: Fam. Grüner, Jeitendorf

seasonal fruits and vegetables: from local farmers

eggs produced in barn: Strebl, Martinsberg

salt: natural salt from Bad Ischl, Salinen Austria

wild pig, deer: local hunter

herbs, pumpkin, courgette, apricots, quince, apples: seasonal, home-grown



Aperitiv / in between / at the end

Glass of Rosé Frizzante 2022 from Christoph Donabaum	0,1 lt.	5,50	
Glass of Sekt with elder/apricot nectar	0,1 lt	5,60	
Glass of Non alcohol Sekt from the Spitzer Graben	0,1 lt	4,70	
Campari soda		5,20	
Campari orange			5,50
„Veneziano“ Frizzante with orange, soda and aperol	0,2 lt.	5,90	
Don Papa Rum Filipino premium aged rum, stored in oak barrels for 7 years	2 cl.	7,50	
Averna Sour 4 cl. Averna, 2 cl. lemon juice, 2 cl. orange juice		8,80	

Starters

Cured salmon trout with catfish pâté and horseradish cream in apple smoke	13,20
Carpaccio & Lardo from Mühldorfer organic Wagyu beef (carpaccio) and Bio Turopolje Pork (Lardo) with pesto, arugula and parmesan	15,20

Soups

Green radish soup with smoked trout mousse	6,60
Chicken soup with coconut and a little chilli	7,90
Beef soup with liver dumplings	5,90
Beef soup with strips of pancakes	5,50

Fish

Waldviertel noble catfish fillet baked in pumpkin breading, on potato and bird salad with pumpkin seed tartare	22,80
Salmon trout fillet with lime risotto, caper gremolata, and saffron foam <i>The saffron comes from our own cultivation.</i> <i>Pulled from the tubers of the Wachau saffron factory</i>	28,80

Meals for children can be found in our children's menu.
For small portions, €2 will be deducted.
Surcharge for dishes on 2 plates € 2.-



Main Dishes

Rump steak from Mühldorfer organic Wagyu beef

with parsnip purée and grilled vegetables and Café de Paris Butter 200 grams 41,80

Back steak from Mühldorf organic Turopolje pig

with potato tree cake, bacon beans and pepper sauce 33,50

The Turopolje pig is renowned for its high-quality fat, featuring an excellent omega-3 to omega-6 ratio and rich in unsaturated fatty acids. A true delight for both body and palate.

Colorful lettuce

with fried chicken breast, strips of bacon, Sheep cheese, pomegranate and pesto 19,50

Homemade gnocchi

in oat-cashew cream with leaf spinach, tomato and mixed leaf salad 21.80

Gratinated mushroom cannelloni

with potato-basil purée, bell pepper pesto and mixed leaf salad 20,80

Our Wirtshausklassiker

½ fried chicken

with mixed salad 19,40

Schnitzel of pork

with parsley potatoes and mixed salad 17,00

Liver of pork

baked with parsley potatoes and mixed salad 16,20

Mixed grill (pork, beef, chicken)

with vegetables, chips and herb butter 18,50

Classic beef goulash

served with a bread 12,50

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Desserts

Tonka bean crème brûlée with a raspberry-chocolate praline		12,80
Wachau apricot tiramisu		6,80
Pancakes with homemade Wachauer apricot jam	per piece	3,90
Homemade Sorbet	per portion	3,20
Sorts: Apricot, blueberry, Williams pear, damson plum, lemongrass, chocolate banana, watermelon, forest honey, blood orange		



Do you fancy ice cream?
Take a look at our ice cream menu.
Ice cream from Eis Greissler

Cheese

Melted organic sheep truffle cheese with fig chutney (Takes about 20 minutes)	15,50
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Coffee

Varesina Caffè, Bohnenmischung: 95% Arabica, 5% Robusta

Kleiner Brauner	3,40	Verlängerter	3,80
Großer Brauner	4,60	Melange	4,30
Häferlkaffee	4,30	Cappuccino	4,30
Lady's Kaffee	6,80		
(Verlängerter with whipped cream and chocolate poppy seed liqueur)			

Organic- Sonnentor Tea

A cup of tea 3,40 Tea with citron 4,10 Tea with rum 5,60

Fruit tea:	Walderdbeere, Tante Trudls Apfelstrudl,
Herbes tea:	Pfefferminze, Gute Laune Kräuter, Kamille
black tea:	Assam English
Green tea:	Jasmin Grüntee

Alcohol-free

Naturally cloudy apple juice from Jauerlinger Saftladen ¼ 3,40 ¼ with soda 3,00

Juice from apples in orchards that would otherwise have been left lying around. Harvested by the students the seven nature park communities of Aggsbach, Emmersdorf, Maria Laach, Mühldorf, Raxendorf, Spitz and Weiten.

Lemonades

Wachau grape juice	¼ 3,40	¼ with soda 3,00
Schartner Bombe, Coca Cola, Apricot, multivitamin, currant	¼ 3,20	¼ with soda 2,90
Orange juice, Aunt Berta's herbal lemonade	¼ 3,10	¼ with soda 2,80

Vöslauer mineral water

(Sparkling or still)

0,33 lt. 3,20 0,75 lt. 5,90

Soda with lemon	¼ 2,60
Frucade	0,35 lt. 4,20
Cola Zero	0,35 lt. 4,30
Fritz Kola Mix	0,35 lt. 4,50

Beer

Kaiser Premium	1/3 4,40	½ 5,20
Radler (Kaiser Premium mit Schartner Bombe)	1/3 4,40	½ 5,20
Weitra Bräu	1/3 4,50	½ 5,30
Kaiser Doppelmalz		½ 5,20
Edelweiß Hefetrüb		½ 5,60

Erdinger Weizen Alkoholfrei
Zwettler Luftikus Alkoholfrei

½ 5,60
½ 5,20



Brandy

Apricot brandy , Klaus Stierschneider, Mühldorf, 40%	2cl. 4,10
Apricot brandy , Alfred Kausl, Mühldorf, 41%	2cl. 4,10
Apricot brandy , „Herzstück“ Josef & Georg Högl, Viessling, 43%	2cl. 5,50
Williams pear brandy , Klaus Stierschneider, Mühldorf, 40%	2cl. 4,10
Wachau autumn pear , Alfred Kausl, Mühldorf, 40%	2cl. 4,10
Williams pear brandy , Karl Holzapfel, Joching, 45%	2cl. 6,50
Nut in apple brandy , Klaus Stierschneider, Mühldorf, 28%	2cl. 3,50
apple brandy , Klaus Stierschneider, Mühldorf, 40%	2cl. 4,10
Winter apple , Alfred Kausl, Mühldorf, 41%	2cl. 4,50
Veltliner brandy , Domäne Wachau, Dürnstein, 38,5%	2cl. 5,20
Brandy , 7 years in small wooden barrels, Josef Högl, Viessling, 40,5%	2cl. 5,60
Crappa , Alfred Kausl, Mühldorf, 40%	2cl. 4,10
Jerusalem artichoke , Alfred Kausl, Mühldorf, 41%	2cl. 4,10
Plum , Klaus Stierschneider, Mühldorf, 40%	2cl. 4,70
Rowanberry , Sighardt Donabaum, Spitz, 41%	2cl. 7,00
Krautinger , Familie Silberberger, Wildschönau, 41%	2cl. 4,80

Whisky & Gin

J. Haider, Roggenreith

Original Rye (Roggen) 41 %	2cl. 5,80
Single Malt (Gersten-Malz) 41 %	2cl. 6,40
Dark Rye Malt (Roggen-Malz) 41 %	2cl. 6,40
Rye Whiskylikör „Northern Dream“ (Roggen) 36,5 %	2cl. 5,80
BB (Dschin) Organic beer brandy with organic juniper and herbs 45%	2cl. 6,40

Liqueur

Apricot , Christine Lang, Mühldorf, 19%	2cl. 3,90
Rlder , Marillenhof Kausl, Mühldorf, 17,5%	2cl. 3,90
Cherry , Marillenhof Kausl, Mühldorf, 23%	2cl. 3,90
Peach , Marillenhof Kausl, Mühldorf, 21,5%	2cl. 3,90
Quince , Marillenhof Kausl, Mühldorf, 23,1%	2cl. 3,90
Poppy seed , Klaus Stierschneider, Mühldorf, 26,6%	2cl. 3,90

Chocolate poppy seed whiskey, J. Haider, Roggenreith, 18%

2cl. 4,50

Averna Bitter liqueur 29%

2cl. 3,90

