

Behind the hotel "Waldfriede" hides not only cordial Tyrolean hospitality, magnificent panoramic views of the Zillertal and a house with international standard, but also one for 90 years with heart and a lot of commitment family-run business.



Thank you for your visit.

Dear guests,

we ask for your understanding that there may be waiting times.
With us everything is fresh and homemade.

"Here in this glory, enjoy the waiting time too, because it doesn't last forever."

If you have any questions about food intolerance, please contact our service staff. We would be happy to ask in the kitchen whether you are safe to eat certain dishes.

Wishing you bon appetite...

Family Erlebach & the Waldfriede-Team

À la carte

(daily from 11:00 a.m. to 1:30 p.m. and from 6:00 p.m to 8:30pm)

Starters

VITELLO TONNATO

tuna sauce | capers | baguette

13

BEEF – TARTAR (with fresh egg yolk)

butter | toast | capers

as starter (100 g)

13

as main course (180 g)

22

3 PCS. KING PRAWNS

Fried in garlic butter | baguette

13.8

Suppen

YELLOW PEPPER CREAM SOUP

fried shrimp on a skewer

8

CLEAR BEEF SOUP

herb pancake slices

5.5

CREAM OF TOMATO SOUP

Whipped cream | herb croutons

6



Crunchy Salads

COLORFUL MIXED SALAD

6.5

MIXED GREEN SALAD

5

Main Courses

♥ WALDFRIEDE-PAN

pork medallions | spaetzle | mixed vegetables |
porcini mushroom sauce

24

ROAST BEEF WITH FRIED ONIONS

roasted potatoes | bacon beans | onion sauce

26

ZILLERTALER CORDON BLEU

from pork | filled with gray cheese | bacon | onion
parsley potato | cranberries

22

ORIGINAL WIENER SCHNITZEL BAKED IN THE PAN

of veal | parsley potatoes | cranberries

24

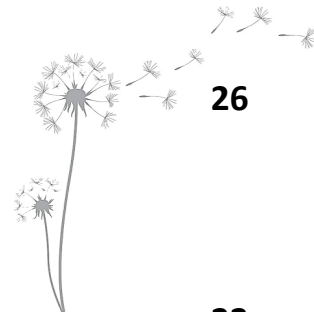
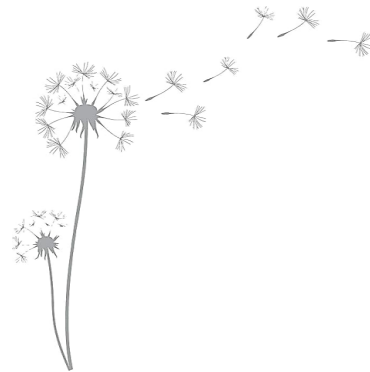
BEEF FILLET STEAK (ca. 250 g)

herb butter, mixed salad

32

extras each **4.5**

- potato wedges | french fries | potato croquettes
- mediterranean grilled vegetables | bacon beans
- cognac pepper cream sauce



TYROLEAN TRIS

homemade Schltzkrapfen filled with spinach and tomatoes
cheese dumpling | brown butter | parmesan | pesto
| rocket | cherry tomatoes

18

♥ VOGLBICHL-BURGER (ca. 180 g)

100% beef | bacon | fried egg
salad | onion | cheese | burger sauce
french fries

19

MEAT FONDUE (Only on reservation)

with clear beef soup
beef | pork | chicken | french fries
| mixed salad | various sauces

38

GRILLED ZANDER FILLET

lemon butter | parsley potatoes | mixed vegetables

24

DEER MEDALLIONS

potato croquettes | red cabbage | juniper sauce

28

CHICKEN-WOK-PAN

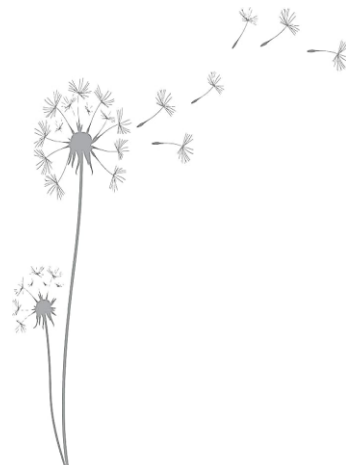
rice

18

TOFU-WOK-PAN (vegan)

vegetable rice

17



♥ *For our little guests*

CLEAR BEEF SOUP

With sliced pancakes

4.5

CREAM OF TOMATO SOUP

herb croutons

5

WIENER SCHNITZERL

french fries | ketchup

11

SPAGHETTI

bolognese or tomato sauce

9

GRILLED SAUSAGE

french fries | ketchup

10

♥ HOMEMADE CHICKEN NUGGETS

french fries | ketchup

11

PORTION OF FRIES

ketchup

6.5

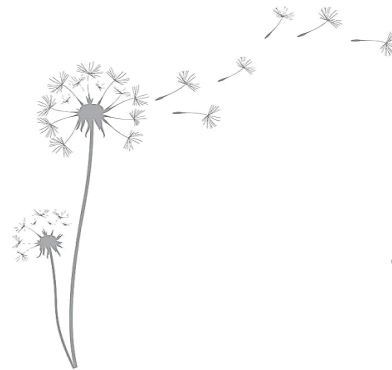
SMARTIES CUP

2 scoops of vanilla ice cream | raspberry juice |
whipped cream | Smarties

6



Desserts



CRÈME BRÛLÉE

Raspberry sorbet

8.5

ICE CREAM PANCAKES

Hazelnut ice cream | chocolate sauce |
whipped cream | roasted nuts

6.5

LEGENDARY KAISERSCHMARRN (ca. 30 min.)

served in a pan | raisins | applesauce | cranberries

13.5

APPLE STRUDEL

4.5

+ whipped cream

1

+ vanilla ice cream

1.8

+ vanilla sauce

1.8

INSER AFFOGATO

espresso | vanilla ice cream | egg liqueur | whipped cream

6.5

HOT LOVE

3 scoops of vanilla ice cream | warm raspberries | whipped cream **9**

EVENTS

HOTEL WALDFRIEDE

Great experiences, cozy moments and culinary highlights.

♥ BARBECUE ABOVE THE ROOFS OF FÜGEN ON OUR PANORAMIC TERRACE

June – September

♥ TÖRGGELN ABOVE THE ROOFS OF FÜGEN

Törggelen is a South Tyrolean custom that is also becoming increasingly popular in North Tyrol. The word “Törggelen” refers to “Torggl” which is a dialect term for wine press.

October / November

♥ “AUFGEIG´N“ AS IN THE PAST

13.10.2024 | 11:00 o`clock

Donation: € 10.- The net proceeds go to a social cause!

♥ GORGEOUS BREAKFAST (daily)

Breakfast buffet with delicious egg dishes from our chef, cheese and yoghurt variations from the Zillertal hay milk dairy, sausage and bacon from local butchers, coffee and tea specialties as well as freshly squeezed juices, fruit, and much more.

Hotel-Eau de Parfum

Fruity, tangy citrus dominates the top note, the heart note is slightly cinnamony, slightly sweet, and the base note includes sandalwood and vetiver.

Perfume available for women and men!
Our reception team will be happy
to advise you!



Afternoon menu

(daily from 1:30 pm to 6:00 pm)

TYROLEAN BACON DUMPLING SOUP	7	
GULASH SOUP bread	8	
FRANKFURTER SAUSAGE pastries mustard horseradish	6	
GIANT ST. JOHANNER pastries mustard horseradish	8	
TOAST WITH HAM AND CHEESE ketchup mayonnaise salad garnish	7.5	
GRANDE BAGUETTE DE LUXE salami salad garnish	9	
	tomato-mozarella salad garnish	9
♥️ HOMEMADE CAKES from the showcase	4.5	

