

Griass di!

Welcome to Grünen Specht, The Green Woodpecker!

Freshness and local produce is the philosophy of our family owned inn. Whenever possible, food is sourced from our region - you can taste the difference!

In Switzerland and Austria, Philipp Master of Gastronomy, has been enchanting guests with his hard work and love for detail for years. The passionate chef has followed in his parents footsteps taking over the business in 2015.

With home-grown and homemade produce and a cook who loves his craft -
Indulge yourself.

**We would be happy to prepare
steak, fried chicken and other dishes on request.**

WARM KITCHEN

Daily 11.30PM - 2PM and 5.30PM - 8.30PM

We are closed on Wednesday and Thursday.



ZUM GRÜNEN SPECHT
gruener-specht.at

Soups

Beef Stock with liver dumplings, semolina dumplings,
pancake slices, lung strudel or cheese dumplings (ACGL) 2,80 €

Pumpkin Cream Soup (AGLO) 3,00 €

Garlic Cream Soup (AGLO) 3,00 €

Beef Stew (AGLO) 4,50 €

Veal Soup (AGLO) 4,50 €
with bread dumplings (ACG) 6,50 €

Something Small

Escargot (ACFGNR) 9,00 €
cooked in herbal butter

House Toast (ACFGNR) 6,20 €
with fried egg, mushroom sauce and side salad

Pigs in Blankets (G) 7,80 €
frankfurters with bacon and cheese, side of french fries and salad

Main Meals

Cordon bleu (ACG) 15,00 €
crumbed pork cutlet filled with ham and cheese,
side of french fries and side salad

Pork Schnitzel (ACG) 12,50 €
crumbed schnitzel with parsley potatoes, cranberry sauce and side salad

Viennese Roast Beef (AGLO) 14,00 €
sirloin fillet with onion gravy, parsley potatoes, fried onion and side salad

Kebab Skewer (GM) 12,00 €
grilled beef, pork and chicken with capsicum, onion
and bacon, with a side of french fries and salad

Grilled Chicken (G)	8,50 €
grilled chicken tenders on bed of seasonal salad	
Specht Burger (ACGM)	8,90 €
homemade beef/pork patty with cheese and bacon, grilled onion, salad, ketchup and mayonnaise in homemade bun with french fries	
Grilled Freshwater Fish (ADG)	13,60 €
grilled trout with parsley potatoes and side salad	
Baked Freshwater Fish (ACDGM)	14,00 €
baked trout with parsley potatoes and side salad	
For Our Small Guests	
„It doesn't matter“	6,00 €
Schnitzel with french fries	
„I'm not hungary“	6,50 €
small Specht Burger with french fries	
„I don't know“	5,50 €
fried chicken tenders with french fries	
Sweets At The End	
Puffy Shredded Pancakes (ACGO)	8,00 €
with a choice of plum or apple compote	
Homemade Apple or Quark strudel (ACGH)	3,00 €
stewed apple filling baked in puff pastry or curd cheese filling baked in puff pastry	
Hot Love (CG)	4,80 €
vanilla ice-cream sundae served with hot raspberry sauce	

Take your time & enjoy your meal!

Family Gruber-Stadler

Beer (A)

Gösser Märzen (draft)	0,5 l	3,60 €
Gösser Märzen (draft)	0,3 l	3,00 €
Gösser Märzen	0,5 Btl.	3,60 €
Puntigamer	0,5 Btl.	3,60 €
Radler	0,5 l	3,60 €
Radler	0,3 l	3,00 €
Sodabeer	0,5 l	3,50 €
Sodabeer	0,3 l	2,90 €
Hefeweizen	0,5 Btl.	3,80 €
Schlossgold	0,5 Btl.	3,60 €
Gösser Naturgold	0,5 Btl.	3,60 €
Edelweiss Alkoholfree	0,5 Btl.	3,80 €

White or Red Wine Mixers (O)

Spritzer with Soda	1/4 l	2,50 €
Summerspritz	1/4 l	2,30 €
Midsummerspritz	1/2 l	3,20 €
Spritzer with Almdudler/Sprite, sweet	1/4 l	2,80 €
Aperol Spritzer	1/8 l	3,80 €
Hugo (Alderflower Spritzer)	1/8 l	3,20 €

Spirit Mixers

Rüscherl Cola	2 cl	3,20 €
Gin Tonic	2 cl	3,20 €
Whisky Cola	2 cl	4,00 €
Whisky Red Bull	2 cl	4,80 €
Bacardi Cola/ Orange	2 cl	3,20 €
Vodka Apple/ Orange	2 cl	3,50 €
Campari Orange	2 cl	3,00 €
Campari Soda	2 cl	2,50 €
Helicopter	4 cl	4,50 €
Moo (G)	2 cl	3,00 €
Hunter Fanta	2 cl	3,00 €
Averna Sour	2 cl	3,20 €
Bombardino (G)	6 cl	6,00 €

Coffees

Espresso		2,30 €
Double Espresso		3,20 €
Black Coffee with cream		2,50 €
Cappuccino		2,80 €
Milk coffee	cup	2,80 €

Hot Drinks

Hot Chocolate	cup	2,50 €
Hot Chocolate with whipped creme	cup	3,00 €
Mulled Wine (O)	1/4 l	4,80 €
Black Tea with lemon or milk	cup	2,20 €
Black Tea with rum or schnaps	cup	3,50 €
White Wine-Tea (O)	cup	3,00 €
Herbal Tea	cup	1,90 €

Soft Drinks

Cola/Fanta	0,3 l	2,10 €
Almdudler/Sprite	0,3 l	2,10 €
Apple Juice, Orange Juice	0,3 l	2,20 €
Apple Juice, Orange Juice with Soda	0,3 l	1,80 €
Mineral Water with Lemon	0,3 l	1,80 €
Mineral Water	0,3 l	1,30 €
Pago - Concentrate Fruit Juice (orange/carrot/lemon, apricot, mango, currants)	0,2 l	2,60 €
Red Bull	1/4 l	3,50 €

Spirits

Fernet Branca	2 cl	2,50 €
Jägermeister	2 cl	2,50 €
Metaxa*****	2 cl	2,50 €
Weinbrand	2 cl	2,50 €
Barack, Marille, Obstler, Birne, Nuss, Zirben, Enzian	2 cl	2,50 €
Slivowitz	2 cl	2,50 €
Rum	2 cl	2,50 €
Baileys	2 cl	2,50 €
Whisky pur	4 cl	5,00 €

Our Wines

White Wines

Welschriesling

K&G Strauss - Gamlitz, Styria

Unmistakably fruity, smells of apple and wild flowers. Dry, fragrant wine with a touch of acidity and harmonious finish.

1/8 Lt.	2,90 €
0,75 Lt.	17,40 €

Weißburgunder

K&G Strauss - Gamlitz, Styria

Fruitful fragrance, elegant, subtle, nicely balanced taste with a delicate touch of spice. A hint of herbal notes round out the unique yet piquant and dry palate.

1/8 Lt.	3,30 €
0,75 Lt.	19,80 €

Red Wines

Zweigelt

Bauer - Gamlitz, Styria

Dry, rich violet with deep spices and earthy notes, indulging taste of dark cherries with a long soft finish.

1/8 Lt.	2,90 €
0,75 Lt.	17,40 €

Blaufränkisch

Heinrich - Deutschkreutz, Burgenland

Blaufränkisch embodies the leading variety of Burgenland. It thrives on enriched soil of Deutschkreutz which gives it intense layers of flavour. Cherries, plums and fir trees harmonise together in a fragrant, piquant palate.

1/8 Lt.	3,30 €
0,75 Lt.	19,80 €

Sparkling Wines

Henkel - dry

0,75 Lt.	22,00 €
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Piccolo, Henkell - dry

0,2 Lt.	6,00 €
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Allergen Referencing

A Gluten

B Crustaceans

C Eggs

D Fish

E Peanuts

F Soy

G Milk

H Nuts and Dried Fruits

L Celery

M Mustard

N Sesame

O Sulphite

P Lupin

R Molluscs