



*Bankhammers Wirtshauskultur*

**MEATY SALZBURG CUISINE  
LEGENDARY MUNICH BEERS**

**WARM KITCH ALL DAY**



local **Your**  
butcher

BANKHAMMERS  
*Wirtshauskultur*

## HOMELY HOSPITALITY – WHEREVER YOU’RE FROM.

*Pleasant. Uncomplicated. Relaxed.*

Congenial pubs and taverns, restaurants and hostelries have been pleasant places to get together since time immemorial; places where people meet, tell stories, talk and celebrate – in a simple, laid-back, easy-going atmospheres that breed friendship and familiarity. Here, this welcoming conviviality ensures every guest feels completely at home.

We continue to treasure the traditions of cheerful morning gatherings accompanied by a refreshing beer, delicious Weisswurst sausages and lively conversation. Our tavern is a wonderful place to escape for a lunch-break, and in the evenings it’s the perfect spot to unwind with friends and colleagues – and a magnificently invigorating glass of beer.

And, of course, a tavern is a great venue for all kinds of festivities. There’s the perfect room – and customised menu – for every occasion.

There are no limits to the ways life can be celebrated in our tavern.

*Cheers & bon appétit*  
The Bankhammer family

FOOD ALLERGIES: PLEASE FEEL FREE TO ASK OUR SERVICE STAFF, HEAD CHEF OR ANY MEMBER OF THE BANKHAMMER FAMILY FOR INFORMATION ABOUT ALLERGENS.

**“EVERYTHING TASTES BETTER,  
when you know where it’s from.”**

Walter Bankhammer grew up in a butcher’s family, so even as a child he was familiar with the natural cycle of slaughtering and processing meat from a variety of animals. He’s been preparing traditional Salzburg meat dishes all his life. As a master butcher, Walter is able to inspect the quality of the meat he processes very precisely and, of course, only cooperates with suppliers he is very familiar with.

“It’s important for us to know the people we buy from personally, to know how they keep their animals and their opinions on matters of nature. Today, people often have no idea how meat should taste. Quality meat doesn’t need much to bring out the flavour, just the right ingredients”, and Walter Bankhammer believes prime meat has to be prepared with all the attention it deserves.

*“Buying top-quality meat is one thing – refining recipes over several generations is another.”*

## BAVARIAN PICNIC BASKET

*Typical treats for 2 people*

Obazda (spicy bavarian cheese spread speciality), swiss sausage salad, smoked sausages, 2 pretzels, paprika 22,80

## SALZBURGER PSCHORR PACKERL

*For 1 person*

Root bacon, Vinegar sausage slices, Schlierbacher Schloßkas (Cheese), mixed-flour breadcake, paprika 13,80

Goldene Kugel  
*Bankhammer*  
Wirtshaus

# Appetising adventures

Here we go!

## FRESH FROM THE BUTCHER

|   |       |
|---|-------|
| White veal sausages (2 pcs) with a pretzel bread and Bankhammer's Weißwurstsenf mustard | 7,90  |
| Salzburg veal sausage with Sauerkraut and pan-fried potatoes                            | 13,50 |
| Lettner's Frankfurters with mustard, horseradish and a white breadcake                  | 6,20  |

## BOSNA

6,80

## SNACKS & TASTY TREATS

|  |       |
|--|-------|
| Pork patty with mustard, horseradish, pepperoni and beer alarm clock | 11,90 |
| Leberkäs meatloaf with mustard, gherkins & a mixed-flour breadcake   | 10,00 |

### Served in a glass:

*Too much? Simply close the lid and take it home with you.*

|  |       |
|--|-------|
| Bacon sausage with sliced onions & a mixed-flour breadcake                   | 9,80  |
| Homemade Obazda (spicy Bavarian cheese spread speciality) & 2 pretzel breads | 11,80 |
| Swiss sausage salad and mixed flour breadcake                                | 9,80  |

## GOLDENE KUGEL FOR KIDS

|   |       |
|---|-------|
| Veal Wiener Schnitzel with French fries         | 13,40 |
| Grilled sausages with French fries              | 9,60  |
| 1 bread dumpling with homemade meat juice gravy | 6,50  |
| A portion of French fries                       | 6,50  |

## SOUP POT SPECIALS

|   |      |
|---|------|
| Original Kugel soup                                     | 8,20 |
| Clear beef bouillon soup with a pressed cheese dumpling | 6,80 |
| Clear beef bouillon soup with sliced pancake            | 5,80 |

## SALADS FRESH & GREEN

|   |       |
|---|-------|
| Colorful salad bowl with fried polenta & grilled chicken breast     | 16,20 |
| Colorful salad plate with a cheese dumpling                         | 13,50 |
| Colorful salad plate with Eisl's organic sheep's cheese honey sweet | 13,80 |
| Small mixed salad   | 5,50  |

## VEGETARIAN

|  |       |
|--|-------|
| Fried dumpling with egg and green salad                                      | 13,50 |
| Oven flatbread with figs, Eisl's sheep's cheese, cherry tomatoes and arugula | 16,80 |
| Oven flatbreads with smoked salmon, dill cream & rocket                      | 16,80 |

## REGULAR DISHES

|  |       |
|--|-------|
| Every Sunday: Stuffed breast of veal with potato salad | 16,80 |
|--|-------|



## SELF-SERVICE

THE 'SCHWEMME' VAULT BUFFET IS AS LIVELY AS A MARKETPLACE.  
HOT & COLD FOODS FOR EVERY APPETITE.  
WALK AROUND, LET YOUR EYES WANDER, PICK UP WHAT YOU FANCY.

*All prices in Euros.*

# Popular Classics

## THE BEST OF BEEF

Most of our beef cattle are Pinzgauer oxen. They are kept by the Madlbauer farm just outside Salzburg in Anif and we personally ensure they are killed humanely.

|   |       |
|---|-------|
| Landlady's favourite freshly-made Madl ox beef tartare repared (250g) & toast | 20,20 |
| Juicy ox shank goulash with bread dumpling                                    | 16,80 |
| <i>Recommended beer: Augustiner Pils</i>                                      |       |
| Small goulash with a white breadcake  | 10,20 |
| Ox-Burger 100% beef and French Fries  | 15,80 |
| Gusto-Ox (boiled beef) with roasted potato, chive sauce & apple horseradish   | 17,80 |
| <i>True Austrian speciality</i>   |       |

## THE BEST OF AUSTRIAN VEAL

We only source traditional farm-raised suckling calf veal. The calves are kept on the farm until they reach a maximum weight of 100 - 120 kg. They are either fed by their mothers or, depending on their weight, fed 3 - 12 litres of full-cream milk. Over the past 30 years, locally bred premium veal has been increasingly forced out of the market by turkey. Maybe because it's simple to fry, whereas the correct preparation of veal is an art form.

|   |       |
|---|-------|
| Wiener Schnitzel of veal with homemade potato salad and cranberries | 23,80 |
| <i>Beer recommendation: Augustiner dark beer</i>                    |       |

## PORK CLASSICS "Once it's gone - it's gone!"

We prepare a limited number of roast pork servings at lunchtime every day.

|  |       |
|--|-------|
| Roasted leaner shoulder of country pork with bread dumpling, potatoes, cabbage salad | 17,80 |
| <i>Recommended beer: Augustiner Hell lager</i>                                       |       |
| Spare ribs with French fries and a dip   | 17,60 |
| Wiener Schnitzel of pork with homemade potato salad and cranberries                  | 16,60 |

## THE BEST OF CHICKEN

Johann Titz, Styria.

|   |       |
|---|-------|
| Breast of fried chicken with homemade potato salad              | 17,20 |
| Colorful salad bowl with fried polenta & grilled chicken breast | 17,20 |

"There are lots of delicious classics and original dishes from the butcher's kitchen."



# Legendary beers

## ORIGINAL AUGUSTINER-MUNICH

\*Quarter litre 0,25 l  
\*\*Half litre 0,50 l

### Beer on tap

|  |               |      |
|--|---------------|------|
| Augustiner Lagerbier Hell (lager)                      | quarter litre | 3,00 |
| Augustiner Lagerbier Hell (lager)                      | half litre    | 5,10 |
| Augustiner Dunkel (dark & malty)                       | quarter litre | 3,00 |
| Augustiner Dunkel (dark & malty)                       | half litre    | 5,10 |
| Augustiner Edelstoff Hell (lager)                      | quarter litre | 3,00 |
| Augustiner Edelstoff Hell (lager)                      | half litre    | 5,10 |
| Augustiner Weißbier Hell (wheat beer) Bottle-fermented | 50 cl bottle  | 5,30 |
| Augustiner Pils in the bottle                          | 33 cl bottle  | 4,80 |
| Radler (shandy)  | quarter litre | 3,00 |
| Radler (shandy)  | half litre    | 5,10 |
| Unertl Weißbier alkoholfrei (non-alcoholic wheat beer) | 50 cl bottle  | 5,30 |
| Augustiner Hell (non-alcoholic lager beer)             | 50 cl bottle  | 5,30 |

## INFORMATIONS ABOUT OUR ROAST PORK

### Our roast pork and why our sauce is thin

We still traditionally make our roast pork as we always have! This also makes the sauce light and digestible. Also because they produce flour, sugar and so on without stock cubes and other additives.

**The production:** The pork shoulders are lightly incised, rubbed with salt and fresh garlic, sprinkled with cumin and fried with a piece of butter and potatoes (but without any other vegetables). And fresh 2-3 times a day! Water is then poured over the meat several times during roasting. The resulting gravy contains only a slight binding from the potatoes. We don't cut away the fat rim, it's a must and adds flavor.

**Salt** regulates the fluid and hormone balance, among other things. **Caraway** promotes digestive enzymes, relieves the feeling of fullness, proven remedy for infidelity. **Garlic** strengthens the cardiovascular system and immune system, has blood-thinning properties, lowers blood fat and blood sugar levels.

**Sauce** is the pure roast juice, which is created by pouring a piece of butter over it several times. The bond comes only from the potatoes that are fried.

**Side Dishes** are the bread dumplings, made from Dampfl rolls without Bach additives, with eggs, milk, butter and our homemade coleslaw

# Original Augustiner



# Talking wine

## LAGERBIER HELL

*Alcohol by volume: 5.2 % • Original gravity: 11.5 %*

Bright and light, balanced body, pleasantly sparkling with a silky hint of hoppy bitterness. The bouquet recalls a fresh and invigorating breath of fresh air or a sunny morning in May.

## EDELSTOFF

*Alcohol by volume: 5.6 % • Original gravity: 12.7 %*

The lengthy storage period smoothens the beer's bouquet, yet allowing it to remain a full-flavoured, attractively sparkling delight. It makes a great day even more special and shows what makes the Augustiner Brewery and its beers so sophisticated – and so special.

## PILS

*Alcohol by volume: 5.6 % • Original gravity: 12.4 %*

This elegant and attractively-weighted brew slides down wonderfully with gently bitter overtones that blend perfectly with a delightfully hoppy flavour. Indeed, the smooth, cool tang is explained by the use of the very finest types of hops. A marvellous Bavarian pils to round off a congenial evening.

## DARK

*Alcohol by volume: 5.6 % • Original gravity: 13.4 %*

The mild-roast aromas, wafts of caramel and hints of cocoa lend this beer its distinct and unique character. Every sip bears the flavours of the Bavarian way of life and Augustiner brewing tradition. It's a beer that exudes relaxation and inner peace.

## WEISSBIER

*Alcohol by volume: 5.4 % • Original gravity: 12.4 %*

The tradition of allowing secondary fermentation to take place in the bottle allows this beer to develop a pleasantly fruity full-bodied presence that's never too dominant, but underlies the brew's lively and refreshing nature. The perfect accompaniment to Bavarian Weißwurst, meatloaf or a traditional sausage soup.

## MAXIMATOR

*Alcohol by volume: 7.5 % • Original gravity: 18.5 %*

Extra-long and extra-cold storage contribute to a soft, well-rounded, full-flavoured and full-bodied beer. There are hints of cocoa, dark chocolate, home-baked fruit, nut and currant cakes. It's a must during Lent. After all, the church permits the drinking of beer during the fasting period.

## HELLER BOCK

*Alcohol by volume: 7.5 % • Original gravity: 16.5 %*

A strong, richly-flavoured, very full-bodied beer caressed by a mildly hoppy tartness and a gentle bouquet of honey. This sense of lightness and supremely pleasant taste shouldn't fool you; it's strong-willed brew with a powerful kick.

## OKTOBERFESTBIER

*Alcohol by volume: 6.3 % • Original gravity: 13.7 %*

Several months of storage give this beer a mild, well-rounded body with a full and distinctive flavour. Tapped from oak barrels to encourage anticipation of the Oktoberfest, it reflects the unique spirit of this world-famous Wiesn festival.

> Please retain your receipt if you purchase one of our ceramic tankards!

## GLASSES OF WINE

### Weingut Stadler, Falkenstein

Weingut Stadler, Falkenstein

|                         |       |      |
|-------------------------|-------|------|
| Grüner Veltliner, white | 1/4 l | 5,80 |
| Grüner Veltliner, white | 1/8 l | 3,10 |
| Zweigelt, red           | 1/4 l | 5,80 |
| Zweigelt, red           | 1/8 l | 3,10 |

### Spritzers

|                             |       |      |
|-----------------------------|-------|------|
| Red or white wine spritzers | 1/4 l | 4,00 |
| Aperol spritzer             | 1/4 l | 6,80 |
| Summer spritzer             | 1/4 l | 3,60 |
| Summer spritzer             | 1/2 l | 6,80 |
| Prosecco Aperol             | 1/4 l | 8,00 |

## PROSECCO, DRY SPARKLING WINES, CHAMPAGNE

|  |            |       |
|--|------------|-------|
| Dal Bello Prosecco DOC Treviso, Millesimato Brut           | 0,75 l     | 35,00 |
| Dal Bello Prosecco DOC Treviso, Millesimato Brut Glas      | Glas 0,1 l | 5,20  |
| Dal Bello Prosecco DOC Rosé Treviso, Millesimato Brut      | 0.75 l     | 38,00 |
| Dal Bello Prosecco DOC Rosé Treviso, Millesimato Brut Glas | Glas 0,1 l | 5,20  |

## VINEYARD: WEINGUT STADLER

The Stadler family has been running this vineyard in the heart of Falkenstein for almost 300 years. Around 86 acres of the vineyard are used to grow vines in compliance with the highest quality standards and according to the principles of 'close-to-nature' cultivation. A broad selection of wines, rich and fruity reds, sparkling dry whites and frizzantes..

*All of our wines can contain sulphites.*

# White grapes

# Red grapes

## WHITE WINE

### RIESLING KAMPTALER TERRASSEN DAC

*Vineyard: Willi Bründlmayer, Langenlois-Kamptal (AUT)* A whole bouquet of light flowers catches the eye, especially acacia, delicate and distinctive. 0,75 l 39,00

### CHARDONNAY

Johanneshof Reinisch, Tattendorf- Thermenregion A wine with many faces. The nose is initially very intense with tropical fruits and even cinnamon, and one would expect a powerful palate. But then it shows itself very fresh, even fruity and precise, finally with a very aromatic finish to end. 0,75 l 36,00 1/8 5,80

### SAUVIGNON BLANC Südsteiermark DAC

*Vineyard: Wolfgang Maitz, Ratsch-Südsteiermark (AUT)* In the scent of quince and cassis leaves, spicy on the palate, gripping with a firm structure. 0,75 l 43,00

### GRÜNER VELTLINER Wagramer Terrassen

*Vineyard: Josef Ehmoser, Tiefenthal-Wagram (AUT)* With spicy fruit, a juicy freshness and peppery liveliness, the wine has an enormous drinking flow 0,75 l 35,00 1/8 5,90

### GRÜNER VELTLINER Federspiel

*Vineyard: Emmerich Knoll, Unterloiben-Wachau (AUT)* Delicate leafy spice, white apple, tobacco nuances and a mineral touch. Juicy on the palate with a pleasantly integrated acid structure. 0,75 l 48,00

### Gelber Muskateller 2022, wine of south styria DAC Rotes Tor

*Vineyard: Schauer.* The ' »taste of southern Styria is perfectly reflected in this regional wine 0,75 l 39,00 1/8 5,70

### STIERWOSCHA

*Alexabder Zöller, Dross, Kremstal* Mixed set, Consisting of the grape varieties Müller-Thurgau, Grüner Veltliner, Riesling, Roter Veltliner; Complex, straight-lined, stimulating to drink with character; 0,75 l 34,00

## RED & ROSE

### DRINK PINK - ROSÉ vom Zweigelt

*Vineyard: Ernst Frischauf, Röschitz-Weinviertel (AUT)*  
Animating rosé with fully ripe strawberries, notes of pine needles and gooseberries 0,75 l 29,00 1/8 l 4,90

### BLAUFRÄNKISCH

*Vineyard: Franz Sommer, Mörbisch-Leithaberg (AUT)*  
Juicy berry fruit; chocolate and dark berries on the palate, soft tannins ensure a long finish 0,75 l 35,00 1/8 l 5,90

### MERLOT

*Vineyard: Johanneshof Reinisch, Tattendorf-Thermenregion (AUT)*  
A scent of blackberries and currants, elegant with a strong body and finely integrated tannins 0,75 l 37,00

### QUERBEET ROT (Zweigelt, Cabernet Sauvignon, Merlot)

*Vineyard: Christian Fischer, Sooss-Thermenregion (AUT)*  
Dark ruby garnet with a violet rim, fine, juicy sour cherry nose, herbal spice, fresh and fruity on the palate with a delicate hint of tannin on the finish 0,75 l 30,00

### KREOS (Blaufränkisch, Shiraz, Zweigelt, Merlot)

*Vineyard: Josef Tesch, Neckenmarkt-Mittelburgenland (AUT)*  
Fine precious wood spice in the nose and underlying heart cherry note. Delicate on the palate with plums and nougat, a finely spiced, powerful food accompaniment 0,75 l 44,00

# Accompaniments & chasers

Strong advice

## NON-ALCOHOLIC BEVERAGES

|  |                 |             |
|--|-----------------|-------------|
| Adelholzener mineral water – sparkling or still                | 0,25 l          | 3,20        |
| Adelholzener mineral water – sparkling or still                | 0,75 l          | 5,80        |
| Apple, orange & blackcurrant juice                             | 0,20 l          | 3,40        |
| Apple, orange & blackcurrant juice in sparkling mineral water  | 0,50 l          | 4,60        |
| Rhubarb juice & mineral water                                  | 0,50 l          | 4,60        |
| Elderflower & mineral water                                    | 0,50 l          | 4,10        |
| Coca Cola (contains caffeine), CocaCola Zero                   | 0,33 l          | 3,90        |
| Fanta  | 0,33 l          | 3,90        |
| Sprite   | 0,25 l / 0,50 l | 2,80 / 4,10 |
| Spezi (fizzy soda drink with caffeine)                         | 0,50 l          | 4,40        |
| By Hermann Vitzthum, Uttendorfer Beer, delivered in friendship |                 |             |
| Almdudler  | 0,35 l          | 3,80        |
| Fresh water (Thank you for your service contribution)          | 0,4 l / 1 l     | 0,80 / 1,50 |

## COFFEES & TEAS

### Naber coffee - Vienna

|                     |  |      |
|---------------------|--|------|
| Espresso            |  | 3,10 |
| Espresso2           |  | 4,10 |
| Long Turkish coffee |  | 3,80 |
| Cappuccino          |  | 3,90 |

### Eilles teas

|   |  |      |
|---|--|------|
| Asam, green tea, herbal garden tea, camomile tea, peppermint tea, fruit tea |  | 3,40 |
| Tea & lemon   |  | 3,60 |
| Tea & Sporer rum  |  | 4,80 |

## HIGH SPIRITS

### RESCH & WOLF EDELBRÄNDE – SPIRITS OF SALZBURG

High-spirited classics straight from the city farmyard in Salzburg.

|  |      |      |
|--|------|------|
| Mostbirne (pear schnapps): Alcohol by vol. 40 %  | 2 cl | 3,50 |
| Zwetschke (plum schnapps): Alcohol by vol. 40 %  | 2 cl | 3,50 |
| Marille (apricot schnapps): Alcohol by vol. 40 % | 2 cl | 3,50 |
| Obstler (fruit schnapps): Alcohol by vol. 40 %   | 2 cl | 3,50 |

### GUGLHOF, HALLEIN

The ideal way to chase down the perfect plate of roast pork comes from a widely-acclaimed distillery in the nearby Celtic city of Hallein. Each vintage spirit shines with an authentic and individual personality.

|  |      |      |
|--|------|------|
| Tauernrogg (single-malt whisky): Alcohol by vol. 42 %  | 2 cl | 6,00 |
| Vogelbeere (rowanberry schnapps): Alcohol by vol. 40 % | 2 cl | 7,00 |

### SPORER SALZBURG – DELICIOUS DIGESTIVES

Sporer has honoured its family traditions and recipes since 1903. This home-made post-prandial classic is a perfect example of a refined and subtly bitter digestive spirit made according to an old family recipe.

|  |      |      |
|--|------|------|
| Sporer's special blend: Alcohol by vol. 38 % | 2 cl | 3,50 |
| Zirbe  | 2 cl | 4,40 |
| Averna                                       | 2 cl | 3,50 |
| Ramazotti                                    | 2 cl | 3,50 |

# Sweet temptation

# Day dreams

## HOME-MADE SWEET PASTRIES

|  |       |
|--|-------|
| Small flaky-pastry cream roll  | 2,50  |
| Apple strudel with whipped cream   | 5,80  |
| Cheese curd strudel with whipped cream   | 5,80  |
| Chocolate cake with a liquid center and raspberries  | 7,50  |
| Sweet chunky-cut pancake with apple sauce. Order takes 20 minutes.                               | 11,20 |
| Original Salzburger Nockerl soft meringue pie with hot raspberries. Order takes about 20 minutes | 23,80 |

## EISL'S ORGANIC SHEEP'S MILK ICE CREAM

EISL'S ORGANIC The first ever organic sheep's milk ice cream. Hand-crafted at Seegut Eisl by the beautiful Lake Wolfgangsee. This sheep's milk ice cream is 100% organic. These sophisticated creations are available in the following flavours:

This delicious treat is served in a 130 ml glass.  
Vanilla, chocolate, strawberry, cookies-caramel 6,20

## A VENERABLE CELLAR FOR EVENTS OF GOOD CHEER – AND BEER.

Our beer cellar can be reserved for festivities for 15 people upwards.



Goldene-Kugel.at

From 11.00 am

Oven-baked Leberkas meatloaf & freshly-made Weißwüschts sausages

From 11.30 am

Lunches from the butcher's kitchen

AFTERNOON

Enjoy delicious between-meal snacks.

WARM KITCH ALL DAY

*A beer nobody drinks is in the wrong job.*

Old saying

PLACES TO EAT AND DRINK: SCHWEMM, BÜRGERSTUBE, BIERKELLER, SCHANIGARTEN



Goldene Kugel  
Bankhammer  
Wirtshaus

