

SCHWARZ FISCHER

RESTAURANT • FISCHEREI

PETRI HEIL & WELCOME.

THE PLACE WHERE ELEMENTS COME TOGETHER.

Here, fresh fish from the icy waters of the Stamsner mountains meet glowing coals in the heart of our open kitchen. See for yourself: peek through the window and watch us at work.

A MISSION FROM HEAD TO FIN.

It's part of who we are to prioritise regional produce, quality, and seasonality. That's why we focus on homemade dishes and attention to detail, proudly serving meals we genuinely love ourselves.

GOOD THINGS TAKE TIME.

All our dishes are prepared completely fresh. As we never compromise on quality – even on busy days – please understand that there may be a wait. For this reason, some dishes may not be available on Sundays or public holidays.

GROUPS OF MORE THAN 8 PEOPLE.

Please note that our kitchen is not designed for larger groups. As a result, groups of more than eight may experience longer waiting times, and not all guests may receive their orders at the same time.

Enjoy your meal & bon appétit!

The Schwarzfischer

Maria, Fabio & Töna with the entire crew

For questions about allergens or food intolerances, please don't hesitate to ask a member of our service team.

THANK YOU

TO OUR REGIONAL PRODUCERS

KNOW WHERE IT'S FROM

- Apple juice** – Ingrid Köhle-Grüner, Fließ
- Alpine salt** – Essenz der Alpen
- Rum, honey & pollen** – Organic Apiary Weiskopf, Pians
- Mountain cheese** – Hofkäserei Huber, Galtür
- Duroc pork** – Claudia & Klaus Grill, Galtür
- Fine spirits & gin** – Sandrino Grisseemann, Flauring
- Firewood** – Brunhilde Mangott, Fließ & Tobias Penz, Stams
- Free-range eggs** – Alexander Gigele, Roppen
- Gin** – JP Fine Distillery Kössler, Stanz
- Elderflower syrup** – Claudia Birmair, Hochgallmigg
- Coffee** – Andreas Grüner, Zams (roasted by Braunegger, Zillertal)
- Pumpkin seed oil** – Christian Raich, Silz
- Spending schnapps** – Schranz Family, Fließ
- Sprouts & cress** – Stefan Gritsch, Telfs
- Bread & schnapps** – Brother Franz, Stams
- Tyrolean grey cattle** – Thöni Family, Telfs
- Wine** – Flür Family, Tarrenz & Zoller-Saumwald Family, Haiming
- Goat's cheese** – Kuen Family, Längenfeld

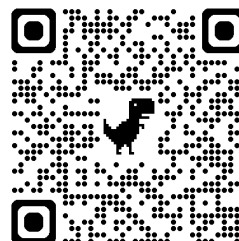
OUR KITCHEN HOURS

Wednesday – Saturday:
12:00 p.m. – 2:00 p.m. and
6:00 p.m. – 8:30 p.m.

Sunday & holidays:
11:30 a.m. – 4:00 p.m.

Here you can find our English menu.
Simply scan the QR code.

Wi-Fi access:
SchwarzfischerGast
schwarzfischer6422



STARTERS & SALADS

OUR DAILY BREAD € 8.00

fresh wood-fired bread served with salted butter & a seasonal spread

We recommend 1 portion for 2 people.

FRITTATEN SOUP € 7.50

savoury pancake strips served with a rich broth made from local beef

FISH-CONSOMMÉ € 10.00

clear, full-bodied fish broth with paprika, fennel & handmade fish dumplings

GOAT'S CHEESE FRITTERS € 17.50

crispy fried fresh cheese fritters with red cabbage salad, dates & date balsamic

CURED CHAR € 22.00

with kohlrabi, Duroc bacon, elderflower & smoked potato mousseline

BEEF TARTARE € 22.00

from local beef with pimientos, sauce rouille, egg yolk & bread from Stams Abbey

SALMON TROUT TARTARE € 19.50

with beetroot, pink peppercorns, brown butter & a crispy rosemary waffle

SCHWARZFISCHER SALAD € 15.00

with black kale, lentils, grilled pumpkin, shepherd's cheese & pomegranate

as a main course:

with grilled trout fillet ... € 27.50

with grilled pork belly ... € 21.00

SIDE SALAD € 6.00

mixed salad with balsamic dressing

MAIN COURSES

WHOLE FISH

For a surcharge of € 2.50, we are happy to serve these dishes as boneless fillets.

FORELLE MÜLLERIN € 26.00

whole rainbow trout, lightly dusted with flour & pan-fried in clarified butter, served with baby potatoes, sour cream & almonds
with herb butter or chilli butter

BBQ-TROUT € 27.50

trout grilled over open fire with sweet potato gratin & paprika-sweetcorn

SALMON TROUT BAKED IN A SALT CRUST - FOR TWO PEOPLE € 75.00

with wild broccoli with almonds, saffron risotto & hollandaise sauce
available by pre-order only the day before or by 2:00 pm on the same day

FILLET DISHES

FISH & CHIPS € 29.00

Panko-crusted trout fillet, deep-fried, with chips, mushy peas & tartare sauce

GRILLED CHAR FILLET € 35.00

with Jerusalem artichoke purée, artichoke, sun-dried tomatoes, Parmesan & sunflower seeds

GRILLED SALMON TROUT FILLET € 30.00

with local Duroc bacon, curd cheese gnocchi, pumpkin & sage

STECKERLFISCH TERIYAKI FILLET € 34.00

with handmade udon noodles, wild broccoli, sesame, lemon pepper & lime
while stocks last

MAIN COURSES

EVERYTHING BUT FISH

HOMEMADE SCHLUTZKRAPFEN € 23.00
filled with Galtür mountain cheese, brown butter, balsamic shallots & hazelnuts

SCHNITZEL WIENER STYLE € 25.00
from local Duroc pork, fried in clarified butter, served with chips

BRAISED PORK CHEEKS € 25.00
with creamy chorizo risotto, crispy crackling, peas, fennel & paprika

RUMP STEAK FROM THE CHARGRILL € 38.00
200 g of local beef with spinach, roasted mushrooms, truffle chips & truffle jus

DESSERTS

TYROLEAN „WEINNUDELN“ € 13.00
crispy semolina noodles with rhubarb, raspberry, port wine sauce & homemade pistachio ice cream
minimum waiting time: 15 minutes

CHOCOLATE TRINITY € 15.00
warm black tea chocolate cake, homemade chocolate sorbet & chocolate fudge

CHEESE DESSERT € 16.00
selection of Galtür mountain cheese with buttermilk potato toast, honey, candied walnuts & bee pollen

AFFOGATO € 5.90
with homemade vanilla soft ice

Please also take a look at our soft ice menu on the next page.

OUR ICE CREAM FACTORY

WHY WE SERVE “ONLY” VANILLA ICE CREAM?

Because it's a choice we truly believe in. ♥

We steer clear of convenience products and mass-produced goods, and focus wholeheartedly on homemade quality.

Just like in all our dishes, our ice cream is made with plenty of love and the finest ingredients: the creamiest Tyrolean hay milk and authentic Bourbon vanilla form the base of our vanilla soft serve – nothing more, nothing less.

SIMPLY MELT AWAY.

HOMEMADE VANILLA SOFT SERVE FROM TYROLEAN MILK

- cone or small cup without sauce **€ 4.50**
- small cup with sauce **€ 5.00**
- large cup without sauce **€ 8.00**
- large cup with sauce **€ 8.50**

Sauces: Chocolate, Strawberry, Caramel with pumpkin seed oil – each + € 0.50

FOREST BERRY CUP € 12.00

homemade vanilla soft serve with warm forest berry sauce

BANOFFEE CUP € 12.00

homemade vanilla soft serve with bananas, caramel sauce & roasted almonds

EGGNOG CUP € 12.00

homemade vanilla soft serve with eggnog, chocolate sauce & cacao nibs

STIRRED ICE COFFEE € 12.00

homemade vanilla soft serve with coffee, whipped cream & cacao nibs

ICE CREAM

DIGESTIFS

AFTER-DINNER-DRINKS

OUR TIP

ESPRESSO MARTINI Vodka, coffee liqueur & espresso	€ 13,50
FROZEN CAPPUCCINO Baileys, coffee liqueur, amaretto, cream	€ 12,00
BLACK RUSSIAN Vodka & coffee liqueur	€ 10,00
WHITE RUSSIAN Vodka, coffee liqueur & cream	€ 11,00
GRASSHOPPER Mint liqueur, crème de cacao & cream	€ 12,00

SPIRITS

GRISSNER'S FINE SPIRITS FROM KAPPL (PAZNAUN) – 2 CL

Apple or Williams pear, 43% ABV	€ 6.50
Apricot from Wachau, 43% ABV	€ 7.00
Raspberry, 43% ABV	€ 11.00

DIPLOMATICO RESERVA EXCLUSIVA 12 YO 4 CL Venezuelan rum, 40% ABV	€ 9.50
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DON PAPA BAROKO 4 CL Rum from the Philippines, 40% ABV	€ 9.50
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ZACAPA CENTENARIO XO 4 CL Rum from Guatemala, 40% ABV	€ 14.50
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MAASS FISSKY 4 CL Tyrolean Imperial Single Malt Whisky, 40% ABV	€ 14.50
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AFTER YOUR MEAL

NON ALCOHOLIC DRINKS

TAP WATER 1 l

€ 3.00

Tap water itself is free, but our service, glassware, and their cleaning are not. For this reason, we apply a small service charge for tap water.

wellwasser® STILL OR SPARKLING

- 0.25 l	€ 3.00
- 0.50 l	€ 3.80
- 0.85 l	€ 6.00
- with freshly squeezed lemon juice	+ € 0.50
- with elderflower or raspberry syrup	+ € 0.50

WATER

wellwasser®

WHY WE SERVE wellwasser®?

MORE THAN JUST CLEAN TAP WATER

Our in-house filtration system reliably removes any organic impurities, bacteria, and germs from the water, without altering its natural mineral content. This ensures every guest enjoys crystal-clear, perfectly chilled water – still or sparkling.

ENVIRONMENTAL PROTECTION & SUSTAINABILITY

For the sake of the environment, we avoid transporting mineral water by lorry across hundreds of kilometres in Austria. This small but essential step saves around 6,000 bottles – over 10 tonnes of transport – every year.

FOR FREE

OUR COMPLIMENTARY SERVICE FOR YOU

With every glass of wine or cup of coffee, we serve a small glass of perfectly chilled, still wellwasser® – on the house.

Those who drink wine also need water – we understand that. That's why every bottle of wine comes with a complimentary carafe of still wellwasser®. Any additional carafe will be charged.

NON ALCOHOLIC DRINKS

FRUIT JUICES – SPRITZED STILL OR SPARKLING

Apple, Orange, Blackcurrant, Cranberry

- 0.25 l € 4.30
- 0.50 l € 5.30

PURE FRUIT JUICES

Apple, Orange, Blackcurrant, Cranberry

- 0.25 l € 5.30
- 0.50 l € 6.30

LEMONADES 0.33 l

Glass bottle: Coca Cola Classic oder Zero,
Fanta, Sprite, MezzoMix, Peach Iced Tea

€ 4.30

ALMDUDLER 0.35 l

Glass bottle

€ 4.50

TONICS & OTHER SOFT DRINKS 0.2 l

Kinley Indian Tonic Water
Kinley Bitter Lemon
Kinley Ginger Beer
Schweppes Russian Wild Berry
Thomas Henry Pink Grapefruit

€ 4.50

DRINKS

BEER

STIEGL HELL ON TAP

Fresh hop aroma, light body, sparkling carbonation, very balanced

- 0.20 l € 3.50
- 0.30 l € 4.20
- 0.50 l € 5.50

STIEGL RADLER LEMON NATURALLY CLOUDY ON TAP

- 0.30 l € 4.20
- 0.50 l € 5.50

STIEGL WEISSE

Fruity aroma, lightly sparkling

- alcohol-free 0.5 l € 5.90
- naturally cloudy 0.5 l

STIEGL 0.0 % FREIBIER 0.5 l

Alcohol-free with a refreshing hop note

€ 5.90

STIEGL PARACELSUS BIO-ZWICKL ON TAP

Austrian ingredients from 100% organic farming, smooth and mild flavour

- 0.30 l € 4.50
- 0.50 l € 5.90

STIEGL SORTENSPIEL 0.25 l

Fresh, yeasty aroma with delicate hop notes, uniquely aromatic, softly sparkling and well balanced

perfect with grilled char

€ 6.50

STIEGL HOPFENHERZ 0.25 l

Fresh hop nose, harmoniously full-bodied with a gently tingling, green-hoppy bouquet on the palate

ideal with hearty dishes and grilled foods

€ 6.50

WILDSHUT BIO PERLAGE 0.75 l

Elegant, bottle-matured beer with a fruity Riesling bouquet, subtle sweetness and charming acidity
The fine, sparkling carbonation is reminiscent of sparkling wine

€ 38.00

OUR TIP

WINES BY THE GLASS

WEINVIERTEL^{DAC} GRÜNER VELTLINER RIED NUSSBERG 2024 dry 13.0 % ABV Weingut Fabich, Obermarkersdorf (Weinv.)	€ 5.20
WEISSBURGUNDER dry 12.5 % ABV Weingut Fabich, Obermarkersdorf (Weinv.)	€ 5.20
CUVEÉ „WEISSER SCHOTTER“ dry 13.0 % ABV WR, SB, GV, GS Weingut Strehn, Deutschkreutz (Mittelbgld.)	€ 6.60
CUVEÉ „ASIA CUVEÉ“ Semi-dry 12.0 % ABV GV, R, WB, T Weingut Mayer am Pfarrplatz, Wien	€ 6.60
ROSÉ VOM ZWEIGELT dry 12.0 % ABV Weingut Fabich, Obermarkersdorf (Weinv.)	€ 5.20
NEUSIEDLERSEE^{DAC} ZWEIGELT dry 13.5 % ABV Weingut Münzenrieder, Apetlon (Neusiedlers.)	€ 6.00
CUVÉE „QUERBEET ROT“ dry 13.0 % ABV ZW, CS, ME Weingut Fischer, Sooss (Thermenregion)	€ 6.60
"PRIMA STILLA" SPUMANTE 0.1 l dry 11.5 % ABV Le Manzane Balbinot, Italien	€ 6.00
SPARKLING TEA 0.1 l dry/halbdry alcohol-free Sparkling Tea Company, Dänemark	€ 7.00
SPRITZER WEISS, ROT, ROSÈ 0.25 l	€ 4.90

Wine contains sulphites. Vintage may vary.
Serving size, unless otherwise stated: 1/8 l.

APERITIF

PROSECCO 0,1 l	€ 6.00
SPARKLING TEA 0,1 l 🍃 „Blå“ or „Lyserød“, alcohol-free	€ 7.00
CAMPARI	
- with sparkling water	€ 7.50
- with orange juice	€ 7.90
- Milano (with Prosecco & cranberry juice)	€ 8.50
APEROL VENEZIANO	€ 8.50
Aperol, Prosecco, sparkling water	
LIMONCELLO SPRITZ	€ 8.50
Limoncello, Prosecco, sparkling water	
ITALICUS SPRITZ	€ 9.00
Italicus Bergamot liqueur, Prosecco, sparkling water	
APEROL REFRESH	€ 10.00
Malfy Gin Rosa, Aperol, lime juice, Thomas Henry Pink Grapefruit	
NEGRONI SBAGLIATO	€ 11.50
Prosecco, Campari, Antica Formula	
NEGRONI	€ 12.00
Beefeater Gin, Campari, Antica Formula	
GIMLET	€ 10.00
Beefeater Gin, lime syrup, lime juice	
COSMOPOLITAIN	€ 12.00
Vodka, lime juice, Triple Sec, cranberry juice	
MANHATTAN	€ 12.00
Bourbon Whiskey, Antica Formula, Angostura Bitter	

FINE BRANDY & SPIRITS

GRISSNER'S FINE SPIRITS

FROM KAPPL (PAZNAUN) – 2 CL

Apple or Williams pear, 43% ABV

€ 6.50

Apricot from Wachau, 43% ABV

€ 7.00

Raspberry, 43% ABV

€ 11.00

FROM STIFT STAMS

Fruit brandy, var. flavours, 40 % ABV | 2 cl

€ 3.50

Liqueur, assorted flavours, 22 % ABV | 2 cl

€ 4.00

RUM

BACARDI CARTA NEGRA

€ 5.50

37,5 % ABV | 4 cl

DIPLOMATICO RESERVA EXCLUSIVA 12 YO

€ 9.50

40 % ABV | 4 cl

DON PAPA BAROKO

€ 9.50

40 % ABV | 4 cl

ZACAPA CENTENARIO XO

€ 14.20

40 % ABV | 4 cl

WHISKY

JIM BEAM

€ 5.50

Kentucky Straight Bourbon 40 % ABV | 4 cl

SUNTORY TOKI WHISKY

€ 7.50

Japanese Whisky 43 % ABV | 4 cl

MAASS FISSKY FROM PRUTZ

€ 14.50

Single Malt Whisky 40 % ABV | 4 cl

GIN

BEEFEATER LONDON DRY GIN	€ 8.50
40 % ABV 4 cl	
MALFY GIN ROSA	€ 10.00
41 % ABV 4 cl	
<i>Herbaceous and fruity, with fresh notes of grapefruit and rhubarb</i>	
GIN MARE MEDITERRANEAN GIN	€ 12.50
42,7 % ABV 4 cl	
<i>Aromas of fresh olives, rosemary, basil, thyme, and citrus fruits</i>	
MERMAID GIN	€ 12.50
42,0 % ABV 4 cl	
<i>Sea fennel, lemon zest, grains of paradise & coriander, with a touch of licorice root</i>	
MONKEY 47 DRY GIN	€ 13.00
47,0 % ABV 4 cl	
<i>Complex: citrus fruits, floral notes, spices, with a pronounced peppery finish</i>	
GIN SUL	€ 12.50
43,0 % ABV 4 cl	
<i>Coriander seeds, fresh lemons, cinnamon, allspice, lavender, rosemary</i>	
BAREKSTEN GIN	€ 13.00
46,0 % ABV 4 cl	
<i>Flavours of blueberries, lingonberries, rhubarb & elderflower</i>	
GRISSNERS GIN FROM KAPPL	€ 13.00
43 % ABV 4 cl	
<i>Floral aroma with notes of lemon, lime, alpine rose, elderflower & lavender</i>	
16/60 GIN FROM STANZ	€ 13.00
42 % ABV 4 cl	
<i>Bold juniper, larch notes, lemongrass, chamomile & blackcurrant</i>	

TIP

OTHER

ABSOLUT VODKA 40 % ABV 4 cl	€ 6.00
OLMECA TEQUILA SILVER 35 % ABV 4 cl	€ 6.00
LIMONCELLO 30 % ABV 4 cl	€ 4.90
DISARONNO AMARETTO 28 % ABV 4 cl	€ 5.50
KAHLUA COFFEE LIQUEUR 16 % ABV 4 cl	€ 4.90
BAILEYS 17 % ABV 4 cl	€ 4.90
RAMAZOTTI 30 % ABV 4 cl	€ 4.90
FERNET BRANCA 35 % ABV 4 cl	€ 4.90
NONINO GRAPPA Lo Chardonnay Barrigue Monovitigno 35 % ABV 2 cl	€ 6.00
WERMUT WEISS ODER ROT 5 CL Martini bianco 15 % ABV or Antica Formula 16,5 %	€ 7.50

HOT DRINKS

TEEKANNE VAR. FLAVOURS 100 % ORGANIC TEA

Earl Grey, Herbal, Fruit, Peppermint

classic	€ 4.00
with lemon	€ 4.50
with rum	+ € 2.50

ESPRESSO

classic	€ 3.00
macchiato	€ 3.30
double	€ 4.90

VERLÄNGERTER € 3.90

KLEINER BRAUNER € 3.30

GROSSER BRAUNER € 5.10

FLAT WHITE € 5.50

CAPPUCCINO € 4.60

LATTE MACCHIATO € 4.90

with flavoured syrup (Caramel, Vanilla,
Coconut or Almond) € 5.40

HOT CHOCOLATE

without whipped cream	€ 5.10
with whipped cream	€ 5.60

LUMUMBA

Hot chocolate with rum & cream € 7.50

All drinks are also available decaffeinated and/or with oat milk as an alternative to cow's milk.

OUR COMPLIMENTARY SERVICE FOR YOU

With every cup of coffee, we serve a small glass of perfectly chilled, still wellwasser® – on the house.

DRINKS