SCHWARZ FISCHER

RESTAURANT • FISCHEREI

PETRI HEIL & WELCOME.

THE PLACE WHERE ELEMENTS COME TOGETHER.
Here, fresh fish from the icy waters of the Stamser 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
Lechtaler Alpengold cheese – Family Sojer, Steeg
Duroc pork – Claudia & Klaus Grill, Galtür
Fine spirits & gin – Sandrino Grissemann, Flaurling
Firewood – Brunhilde Mangott, Fließ & Tobias Penz, Stams
Free-range eggs – Alexander Gigele, Roppen
Gin – JP Fine Distillery Kössler, Stanz
Elderflower syrup – Claudia Birlmair, Hochgallmigg
Coffee – Andreas Grüner, Zams (roasted by Braunegger, Zillertal)
Pumpkin seed oil – Christian Raich, Silz
Mirabelle – Johannes Pircher, Ischgl
Spenling schnapps – Schranz Family, Fließ
Sprouts & cress – Stefan Gritsch, Telfs
Bread & schnapps – Brother Franz, Stams
Tyrolean grey cattle – Thöni Family, Telfs
Quail eggs – Claudia & Pius Knabl, Fließ
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

FOODS

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

TYROLEAN GREY CHEESE KADAYIF **€ 17.50**
baked grey cheese in a crispy kadayif
coating with asparagus and lamb's lettuce

MARINATED CHAR **€ 22.00**
"Devil's roll" with paprika escabeche,
kohlrabi, carrot, chives & almond

SALMON TROUT TARTARE **€ 19.50**
with cucumber, crème fraîche, green
chillies, lime & rye bread crackers

VEAL TARTARE **€ 22.00**
from local rosé veal with grilled sweetbread,
radishes, wild garlic, smoked fish stock,
quail's egg & monastery bread

SPRING SALAD **€ 15.00**
with shaved asparagus, baby spinach,
radishes, edamame, pearl couscous, egg,
croutons & herb dressing

as a main course:
with grilled trout fillet ... € 27.50
with grilled rump steak ... € 35.00

SIDE SALAD **€ 6.00**
mixed salad with balsamic dressing

MAIN COURSES

FOODS

WHOLE FISH

For a surcharge of € 3.00, 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

TROUT PRIMAVERA **€ 27.50**
grilled whole over an open fire with gnocchi, monk's beard, spinach and peas

SALMON TROUT BAKED IN A SALT CRUST - FOR TWO PEOPLE **€ 75.00**
with wild almond broccoli, saffron orzotto & 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 **€ 36.00**
with grilled asparagus, Parmesan aligot, watercress, lemon and hazelnut

GRILLED SALMON TROUT FILLET **€ 30.00**
with Duroc pork bacon, carrot saffron orzotto and spring onion

STECKERLFISCH TERIYAKI FILLET **€ 34.00**
with handmade udon noodles, edamame, sesame, lemon pepper & lime
while stocks last

MAIN COURSES

EVERYTHING BUT FISH

NETTLE DUMPLINGS **€ 23.00**
with fresh goat's cheese, carrot & mustard

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

CREAMY VEAL GOULASH **€ 25.00**
from local rosé veal with white polenta, paprika, egg & gherkin

FIRE-GRILLED DUCK BREAST **€ 36.00**
with buckwheat pancakes, wild broccoli, grilled balsamic pepper strawberries & hollandaise sauce

DESSERTS

RICE PUDDING BRÛLÉE **€ 13.00**
with Paznaun mirabelle plums & cinnamon

STRAUBEN PAVLOVA **€ 15.00**
with strawberries, rhubarb & sorrel

CHEESE DESSERT **€ 16.00**
variation of Lechtal "Alpengold",apricot & mustard caviar

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

ICE CREAM

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

DIGESTIFS

AFTER-DINNER-DRINKS

OUR TIP

ESPRESSO MARTINI **€ 13,50**
Vodka, coffee liqueur & espresso

FROZEN CAPPUCCINO **€ 12,00**
Baileys, coffee liqueur, amaretto, cream

BLACK RUSSIAN **€ 10,00**
Vodka & coffee liqueur

WHITE RUSSIAN **€ 11,00**
Vodka, coffee liqueur & cream

GRASSHOPPER **€ 12,00**
Mint liqueur, crème de cacao & cream

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 **€ 9.50**
Venezuelan rum, 40% ABV

DON PAPA BAROKO 4 CL **€ 9.50**
Rum from the Philippines, 40% ABV

ZACAPA CENTENARIO XO 4 CL **€ 14.50**
Rum from Guatemala, 40% ABV

MAASS FISSKY 4 CL **€ 14.50**
Tyrolean Imperial Single Malt Whisky, 40% ABV

AFTER YOUR MEAL

NON ALCOHOLIC DRINKS

WATER

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**

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.
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NON ALCOHOLIC DRINKS

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 **€ 4.30**
Glass bottle: Coca Cola Classic oder Zero,
Fanta, Sprite, MezzoMix, Peach Iced Tea

ALMDUDLER 0.35 l **€ 4.50**
Glass bottle

TONICS & OTHER SOFT DRINKS 0.2 l **€ 4.50**
Kinley Indian Tonic Water
Kinley Bitter Lemon
Kinley Ginger Beer
Schweppes Russian Wild Berry
Thomas Henry Pink Grapefruit

BEER

DRINKS

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 **€ 5.90**
Fruity aroma, lightly sparkling
- alcohol-free 0.5 l
- naturally cloudy 0.5 l

STIEGL 0.0 % FREIBIER 0.5 l **€ 5.90**
Alcohol-free with a refreshing hop note

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 **€ 6.50**
Fresh, yeasty aroma with delicate hop notes, uniquely aromatic, softly sparkling and well balanced
perfect with grilled char

OUR TIP

STIEGL HOPFENHERZ 0.25 l **€ 6.50**
Fresh hop nose, harmoniously full-bodied with a gently tingling, green-hoppy bouquet on the palate
ideal with hearty dishes and grilled foods

WILDSHUT BIO PERLAGE 0.75 l **€ 38.00**
Elegant, bottle-matured beer with a fruity Riesling bouquet, subtle sweetness and charming acidityThe fine, sparkling carbonation is reminiscent of sparkling wine

WINES BY THE GLASS

WINE

ASK ABOUT OUR DAILY SPECIAL

WEINVIERTEL^{DAC} | GRÜNER VELTLINER | RIED NUSSBERG 2024 **€ 5.20**
dry | 13.0 % ABV
Weingut Fabich, Obermarkersdorf (Weinv.)

WEISSBURGUNDER **€ 5.20**
dry | 12.5 % ABV
Weingut Fabich, Obermarkersdorf (Weinv.)

CUVEÉ „WEISSER SCHOTTER“ **€ 6.60**
dry | 13.0 % ABV | WR, SB, GV, GS
Weingut Strehn, Deutschkreutz (Mittelbgld.)

CUVEÉ „ASIA CUVEÉ“ **€ 6.60**
Semi-dry | 12.0 % ABV | GV, R, WB, T
Weingut Mayer am Pfarrplatz, Wien

ROSÉ VOM ZWEIGELT **€ 5.20**
dry | 12.0 % ABV
Weingut Fabich, Obermarkersdorf (Weinv.)

NEUSIEDLERSEE^{DAC} | ZWEIGELT **€ 6.00**
dry | 13.5 % ABV
Weingut Münzenrieder, Apetlon (Neusiedlers.)

CUVÉE „QUERBEET ROT“ **€ 6.60**
dry | 13.0 % ABV | ZW, CS, ME
Weingut Fischer, Sooss (Thermenregion)

"PRIMA STILLA" SPUMANTE 0.1 l **€ 6.00**
dry | 11.5 % ABV
Le Manzane Balbinot, Italien

SPARKLING TEA 0.1 l **€ 7.00**
dry/halbdry | **alcohol-free**
Sparkling Tea Company, Dänemark

SPRITZER WEISS, ROT, ROSÈ 0.25 l **€ 4.90**

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

DRINKS

APERITIF

ASK ABOUT OUR DRINK OF THE DAY

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 Aperol, Prosecco, sparkling water	**€ 8.50**
LIMONCELLO SPRITZ Limoncello, Prosecco, sparkling water	**€ 8.50**
ITALICUS SPRITZ Italicus Bergamot liqueur, Prosecco, sparkling water	**€ 9.00**
APEROL REFRESH Malfy Gin Rosa, Aperol, lime juice, Thomas Henry Pink Grapefruit	**€ 10.00**
NEGRONI SBAGLIATO Prosecco, Campari, Antica Formula	**€ 11.50**
NEGRONI Beefeater Gin, Campari, Antica Formula	**€ 12.00**
GIMLET Beefeater Gin, lime syrup, lime juice	**€ 10.00**
COSMOPOLITAIN Vodka, lime juice, Triple Sec, cranberry juice	**€ 12.00**
MANHATTAN Bourbon Whiskey, Antica Formula, Angostura Bitter	**€ 12.00**

FINE BRANDY & SPIRITS

DRINKS

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

DRINKS

BEEFEATER LONDON DRY GIN **€ 8.50**
40 % ABV | 4 cl

MALFY GIN ROSA **€ 10.00**
41 % ABV | 4 cl
Herbaceous and fruity, with fresh notes of grapefruit and rhubarb

GIN MARE MEDITERRANEAN GIN **€ 12.50**
42,7 % ABV | 4 cl
Aromas of fresh olives, rosemary, basil, thyme, and citrus fruits

MERMAID GIN **€ 12.50**
42,0 % ABV | 4 cl
Sea fennel, lemon zest, grains of paradise & coriander, with a touch of licorice root

MONKEY 47 DRY GIN **€ 13.00**
47,0 % ABV | 4 cl
Complex: citrus fruits, floral notes, spices, with a pronounced peppery finish

GIN SUL **€ 12.50**
43,0 % ABV | 4 cl
Coriander seeds, fresh lemons, cinnamon, allspice, lavender, rosemary

BAREKSTEN GIN **€ 13.00**
46,0 % ABV | 4 cl
Flavours of blueberries, lingonberries, rhubarb & elderflower

TIP

GRISSNERS GIN FROM KAPPL **€ 13.00**
43 % ABV | 4 cl
Floral aroma with notes of lemon, lime, alpine rose, elderflower & lavender

16/60 GIN FROM STANZ **€ 13.00**
42 % ABV | 4 cl
Bold juniper, larch notes, lemongrass, chamomile & blackcurrant

OTHER

DRINKS

ABSOLUT VODKA **€ 6.00**
40 % ABV | 4 cl

OLMECA TEQUILA SILVER **€ 6.00**
35 % ABV | 4 cl

LIMONCELLO **€ 4.90**
30 % ABV | 4 cl

DISARONNO AMARETTO **€ 5.50**
28 % ABV | 4 cl

KAHLUA COFFEE LIQUEUR **€ 4.90**
16 % ABV | 4 cl

BAILEYS **€ 4.90**
17 % ABV | 4 cl

RAMAZOTTI **€ 4.90**
30 % ABV | 4 cl

FERNET BRANCA **€ 4.90**
35 % ABV | 4 cl

NONINO GRAPPA **€ 6.00**
Lo Chardonnay Barrique Monovitigno
35 % ABV | 2 cl

WERMUT WEISS ODER ROT 5 CL **€ 7.50**
Martini bianco 15 % ABV
or Antica Formula 16,5 %

HOT DRINKS

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.