

INFANG

FINE COOKING ART

WITH A REGIONAL TOUCH
AND PASSION



TRADITION SINCE 1957



A story that began with a small snack station already in 1957, which we continue with our Restaurant Infang in the third generation. The deep love of enjoyment and the accuracy in selecting our top-class ingredients and products make our food a real gourmet treat for all senses. Our expert kitchen and service team will be happy to surprise you with traditional delicacies which we always try to interpret in a modern Alpine ambience by adapting them also to today's taste. Excellent and plain, creative and with an international touch – that's how we would like to spoil you with fine delights from kitchen and cellar, promising you truly wonderful pleasures. Cheers and enjoy your meal here at the Infang.

INCLUSIVE PRICES IN EURO

www.infang.at |  |  |  |

STARTERS

Carpaccio

of young local beef refined with basil pesto and freshly grated parmesan cheese

14.90

Fried potato dough dumpling

filled with spring onions, bacon cubes and mountain cheese on sour cream

9.90

Beef tartare

of beef fillet served with quail's egg, capers, butter and toasted triangles

15.90

*Would you like a glass of matching wine?
For our Starters we recommend*

Chardonnay vom Holzweg 2017

Weingut Bründy – Feuersbrunn / Lower Austria



SOUPS

Tasty beef broth

with herb pancake strips or semolina dumpling

4.50

Cream of garlic soup

with herb croutons

5.90

Muscat pumpkin foam soup

with potato stick

7.40

SALAD

Caesar salad

roasted bacon slices, parmesan marinade and herb croutons

10.90

Asia salad

varied leaf salads with pan-roast king prawn on a sweet-sour sauce, peppers and garlic bread

18.90

Infang salad

chicory rocket salad on raspberry dressing and bacon in a coat of goat cheese



13.90

Would you like a side salad?

Small mixed salad

4.60

Big mixed salad

6.80

Green salad

4.20

RECOMMENDATION

VEGETARIAN

Oven-baked potato

served with sour cream dip, roast chicken fillet or smoked salmon

18.30

Tagliolini

on king oyster mushrooms, dried tomatoes, rocket and pine nuts

17.90

TRADITIONAL & NEW INFANG STYLE TREATS

Viennese schnitzel

pork meat, served with cranberries and French fries

14.40

Tirolean onion roast beef

with roast bacon slices and homemade spaetzle

19.90

Paillard

of sirloin beef filled with rocket and parmesan, served with tomato-mozzarella gnocchi, refined with truffle oil



21.90

Pikeperch fillet

on lentil and apple ragout with potato truffle puree

24.90



*Would you like a glass of matching wine?
For our Main Dishes we recommend*

Patronis 2015

*Cuveé made of St. Laurent, Zweigelt, Merlot
Weingut Stift Klosterneuburg – Lower Austria*

*In our separate wine list you will find a choice
of regional and international wines that offer a
wide range of tastes and experiences for all senses.
Our certified sommelier will be pleased to advise
you on your choice of wine.*

STEAKS

Fillet steak

young local veal (~ 200 g)
on herb butter

28.40

Ribeye steak

Argentine beef (~ 300 g)
on herb butter

29.30

Rump steak

sirloin beef (~ 200 g)
on creamy pepper sauce

23.90

Duroc steak

fine Duroc pork (~ 250 g incl. bone)
on pepper sauce



22.90

Surf & turf

~ 150 g of beef fillet and king prawns
on herb butter

26.80

Which side dishes do you prefer?

French fries

4.10

Potato croquettes

4.10

Oven-baked potato on sour cream

4.50

Grilled vegetables

4.60

Mixed salad

4.60

Beans with bacon

4.00

Prawn – per piece

2.30

PIZZAS

Margherita tomato sauce, cheese, oregano	7.80
Salami tomato sauce, cheese, salami, oregano	8.60
Funghi tomato sauce, cheese, button mushrooms, oregano	8.90
Prosciutto tomato sauce, cheese, ham, oregano	8.90
Prosciutto e funghi tomato sauce, cheese, ham, button mushrooms, oregano	9.30
Calzone tomato sauce, cheese, ham, button mushrooms, oregano	9.60
Hawaii tomato sauce, cheese, ham, pineapple, oregano	9.90
Capricciosa tomato sauce, cheese, ham, button mushrooms, artichokes, oregano	10.40
Tonno tomato sauce, cheese, tuna, onions, oregano	9.80

On request we also serve all our pizzas **GLUTEN-FREE** (except for Calzone and Fitness Calzone).



Diavolo – hot

tomato sauce, cheese, spicy salami, chili peppers, garlic, tabasco, oregano

9.90

Siciliana

tomato sauce, cheese, ham, tuna, onions, oregano

10.60

Marco Polo

tomato sauce, cheese, salami, tuna, button mushrooms, oregano

10.20

Gigante

tomato sauce, cheese, ham, salami, tuna, button mushrooms, garlic, oregano

10.90

Roma

tomato sauce, buffalo mozzarella, salami soppressa, oregano

9.90

Napoli

tomato sauce, cheese, anchovies, olives, oregano

9.60

Inferno

tomato sauce, mozzarella, ham, spicy salami, onions, oregano

10.20

Tirolia

tomato sauce, mozzarella, salami, bacon, oregano

10.50

Mamma Mia

tomato sauce, mozzarella, ham, bacon, corn, onions, peppers, garlic, oregano

10.80

Adriano

tomato sauce, buffalo mozzarella, button mushrooms, spicy salami, ham, oregano

10.20



Quattro stagioni

tomato sauce, mozzarella, shrimps, salami, tuna, artichokes, oregano

10.90

Quattro formaggi

tomato sauce, mozzarella, gorgonzola, gauda, feta cheese

10.90

Salmone e rucola

tomato sauce, mozzarella, fresh tomatoes, smoked salmon, rocket, garlic, oregano

11.20

Frutti di Mare

tomato sauce, mozzarella, seafood, garlic, oregano

10.90

Infang

tomato sauce, buffalo mozzarella, spicy salami, chili peppers, garlic, oregano

10.50

Juventus

tomato sauce, mozzarella, Parma ham, rocket, parmesan, balsamico vinegar



11.20

Fitness Calzone

folded pizza filled with fresh salads

9.90

For our Salads we recommend ...

Pizza bread fresh from the oven with garlic and oregano

4.20

Extra Orders

per ingredient

1.00

smoked salmon, Parma ham, shrimps

1.90

prawn per piece

2.50

Small pizza – minus

1.20

FOR KIDS

Batman

small Viennese pork schnitzel
with French fries

8.30

Donald Duck

chicken nuggets with French fries

6.90

DESSERTS

Crème brûlée

finely garnished

7.20

Orange tonka bean parfait

with plum ragout

9.30

Chocolate cake

with liquid pistachio core and a scoop of cinnamon ice cream

9.80

Would you like coffee?

regular coffee

2.70

espresso

2.30

double espresso

2.90

cappuccino

2.80

latte macchiato

2.90

Delicious ice cream creations can be found in the separate ice cream menu. There are also many different flavors available on a cone to go – simply ask for our current ice cream selection.



NON-ALCOHOLIC DRINKS

Coke, Fanta, Sprite, Spezi, Almdudler	0,33	3.30
Mineral water, sparkling	0,33	2.70
Mineral water, natural	0,33	2.70
Ice tea	0,33	3.30
Pago fruit juices – blackcurrant, strawberry, apricot, multi-vitamin	0,20	3.10
Pago fruit juice & soda	0,50	3.60
Apple juice		3.10
Orange juice		3.10
Tonic water		3.30
Bitter lemon		3.30
Mineral water, sparkling	0,75	4.60
Mineral water, natural	0,75	4.60

APERITIF

Martini dry		4.50
Campari soda		5.40
Campari orange		5.50
Port wine	1/16	4.80
Prosecco	0,10	4.30
Vodka orange	4 cl	7.30
Bacardi coke	4 cl	7.30
Gin tonic – Monkey 47	4 cl	9.50
Gin tonic – Hendrick's	4 cl	8.80
Malibu orange	4 cl	7.30
Aperol spritz	4 cl	4.50

BEER

Zipfer maerzen	0,20	2.50
Zipfer maerzen	0,30	3.20
Zipfer maerzen	0,50	4.20
Beer & lemonade	0,30	3.20
Beer & lemonade	0,50	4.20
Weihenstephan wheat beer	0,30	3.80
Weihenstephan wheat beer	0,50	4.60
Alcohol-free beer	0,50	3.90
Alcohol-free wheat beer	0,50	4.10

WINE BY THE GLASS

WHITE:

Grüner Veltliner Strassertaler	1/8	4.20
Riesling Steinterrassen	1/8	4.60
Chardonnay Holzweg	1/8	4.30
Sauvignon Blanc Rosengarten	1/8	4.40

RED:

Zweigelt Heideboden	1/8	4.30
Patronis	1/8	4.80
Kalterer See Quintessenz	1/8	4.40

Wine & lemonade spritz	1/4	3.40
Wine & soda spritz	1/4	3.50

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SPECIAL TIP

WHISKY

Jim Beam	4 cl	5.10
Jack Daniels	4 cl	5.90
Chivas Regal	4 cl	6.20
Oban	4 cl	7.90

COGNAC

Remy Martin	2 cl	5.80
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LIQUOR

Baileys	4 cl	4.40
Amaretto	4 cl	4.10

SCHNAPS

Fruit	2 cl	3.30
Pear	2 cl	3.30
Apricot	2 cl	3.30
Jägermeister	2 cl	3.70
Ramazzotti	2 cl	3.90
Sambuca	2 cl	3.70
Zacapa Rum	2 cl	7.10
Diplomatico		
Rum	2 cl	7.10

DEAR GUESTS,

More detailed information on food ingredients that may cause allergies or intolerances can be obtained from our expert service staff on request.