



# MOUNTAIN MOMENTS



**Hospice underneath the Felbertauern  
Did you know, that the Matreier Tauernhaus was  
mentioned for the first time in 1207.**

The so called „Tauernhäuser“ (shelters or mountain huts in the area of the Tauern massif) were built at the feet of important pass crossings. The sense and purpose of these shelter huts was to reduce the duration of the exhausting passage (in this case up on the Felbertauern at a height of 2.498 m) to a minimum in order to avoid heavy and long distances without any possibility of finding an adequate resting and restoring place. It can be assumed that such shelters and hospices were established already in times of the ancient Romans. These were the places, where people who guided the pack animals were able to eat, rest and feed the pack horses. For the service rendered the host of the Tauernhaus received a commission in kind and later on in money.

The inhabitants of Tyrol and Salzburg have always fostered and maintained the contact and exchange with other regions and cultures. Many members of alpine communities were originally farmers and guides who accompanied pack-animal trains. They can be considered the first freight forwarders in the Alps. For centuries they carried their goods - salt, wine, schnapps, and also gold and silver on the back of very strong horses, mainly the breeding of Noriker and Haflinger, to get them across the dangerous mountain barriers of the Alps. The passage on this very place in the Tauern mountains has been used since the Bronze Age (1200 - 1000 BC). Around the year 1150 the trading between the Alpine and the Italian regions was at its peak and thus extremely flourishing. The passage of the Felbertauern was first mentioned in 1287 as „Velber Thaur“. In the years between 1300 and 1550 it was frequented the most. Between 1700 and 1800 there was a regular postal traffic from Mittersill to Windisch-Matrei. The construction of railway lines from the beginning of the 19th century meant the end of the trading route thus also of the horse guides and travelling salesmen.



More information  
about the Tauernhaus



# MENU

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As a National Park partner establishment, we offer you the finest local products from the mountain region expertly prepared and lovingly crafted by our kitchen team.

À la Carte Restaurant: From **11:30 AM to 5:00 PM, Tuesday to Sunday** – closed on Mondays - on closed days we exclusively cook for our house guests.

## SOUPS

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**V Beef Bouillon with „Frittaten“ (Pancake Strips)**

A true classic for the soul.

Available with vegetable broth upon request.

**Tyrolean Speck Dumpling Soup**

Savory speck dumplings served in aromatic beef broth – choose between 1 or 2 dumplings.

**V Traditional cheese Dumpling Soup**

Golden-brown fried East Tyrolean cheese dumplings in beef broth. Available with vegetable broth as vegetarian option.

– choose between 1 or 2 dumplings.

**Dumpling Mix**

For dumpling enthusiasts: a hearty combination of speck and cheese dumplings served in beef broth.

**Goulash Soup**

Hearty and warming soup, served with farmhouse bread.



# SNACKS

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**V Ham and Cheese Toast**

Perfect for in-between meals: crispy toast with ham and cheese, served with ketchup and mayonnaise.  
Vegetarian option available.

**Speck Platter „East Tyrolean Style“**

A traditional specialty: fine East Tyrolean cured speck, served with farmhouse bread, butter, mustard, and fresh horseradish.

**V Tarte flambée - „Flammkuchen“**

Thin and crispy flatbread, topped with your choice of:  
Sour cream, bacon, onions, and arugula.  
Vegetarian (vegan): Ajvar, bell peppers, zucchini, and arugula.

# SALADS

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**V Small green Salad**

Fresh lettuce, served with house dressing.

**V Small Mixed Salad**

A mix of lettuce and vegetables served with house dressing.

**Large Mixed Salad**

**V** For a bigger appetite: A mix of lettuce and vegetables served with house dressing.

**Cheese Dumpling Salad**

**V** Fresh mixed salad with house dressing, topped with golden-brown East Tyrolean cheese dumplings – choose between 1 or 2 dumplings.



# MAIN DISHES

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## **Crispy Blood Sausage**

Fried blood sausage served on a mixed salad, garnished with fresh horseradish.

## **V East Tyrolean Schlipfkrapfen**

Traditional dumplings filled with potatoes and herbs, served with browned butter, fine grated cheese and lettuce on the side. Vegan option available.

## **Pork Schnitzel Viennese Style**

Crispy breaded pork schnitzel, served with French fries and cranberry sauce.

## **V East Tyrolean Cheese Spätzle**

Homemade spätzle with melted cheese and fried onions, served in a skillet with a side of lettuce.

## **Alpine Grill Platter**

A rustic feast of grilled pork and beef, sausage, and grilled vegetables. Served with French fries and dip.

## **V “Ice Climber” pasta**

Penne pasta in tomato sauce with peppers, zucchini, onions and arugula.



# FOR CHILDREN

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## **Small Viennese Schnitzel**

Crispy breaded pork schnitzel, served with French fries, ketchup and mayonnaise.

## **V French Fries**

Golden and crispy – served with ketchup and mayonnaise.

# SWEET TEMPTATIONS

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## **Apple or Curd Strudel**

Fresh strudel filled with apples or creamy curd cheese.  
Served with whipped cream  
or warm vanilla sauce.

## **Apricot Cake**

Served with whipped cream.

## **Warm Chocolate Cake**

Warm chocolate cake served with chocolate sauce, vanilla ice cream, and whipped cream.

## **Kaiserschmarren**

Traditional, freshly baked Kaiserschmarren with raisins, dusted with powdered sugar, and served with a fruity plum compote.