

# Welcome at the Loiblpass!

*"Our restaurant is home to many treasures –  
the most valuable being you: Our Guests!"*

For more than 500 years, our family has enjoyed treating our guests like friends and demonstrating the well-known Carinthian hospitality to them.



Dear Guests! We cook all dishes in our wood-burning oven and prepare all our dishes freshly, using old family recipes that have been handed down over the generations.

For this reason we ask you to be patient. We look forward to indulging you!

All dishes can be taken away.

You can pay also per debit- & creditcard.

Enjoy your meal with *Fam. Jeschanko*  
and the whole team of "Deutscher Peter"

# Our History

## How everything started

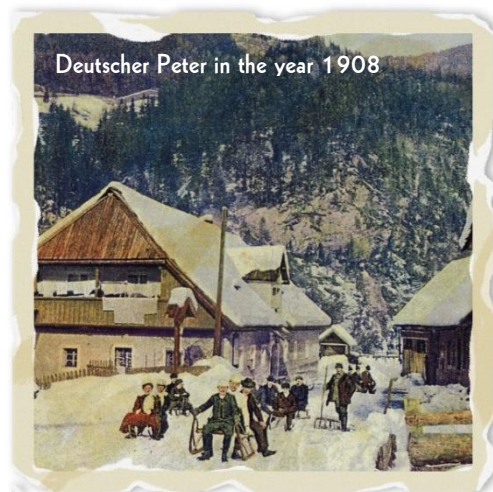
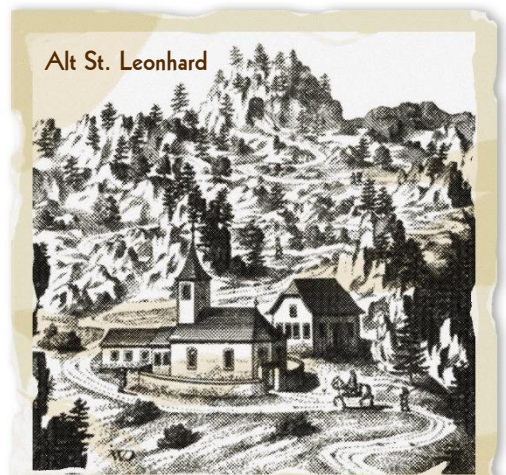


As long as 2000 years ago, the Romans built a track over the 1366 metre high Loibl Pass, and in the Middle Ages this passageway was extended. Around the year 1500, a farmer from the Loibl valley built an inn, originally known as the "Katruschnig", for travellers on the lonely road.

Jury Tschuggo, one of our ancestors, who owned a cottage in the narrow valley, bought the inn on the Loibl road in 1634.

Emperor Charles VI (1711–1740), being a great supporter of trade and commerce, ordered work to be undertaken to improve the road, which ran from Klagenfurt via the Loibl valley to the port of Trieste.

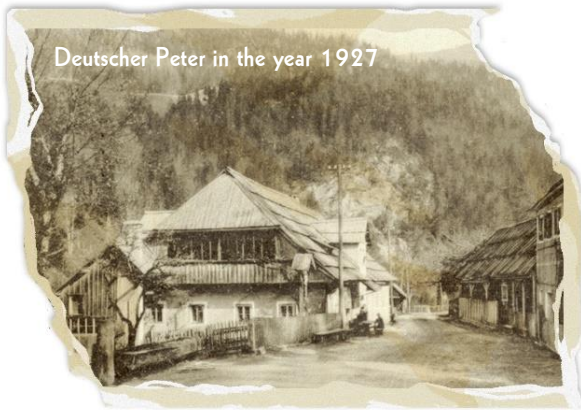
On 23<sup>rd</sup> August 1728, the Emperor opened the reconstructed road himself.



As he and his entourage travelled high over the Tschepa Gorge to the small village of Loibl, also known as Sapotniza, he was greeted by mountain farmers from the Loibl and Boden valleys. However, their ruler did not understand a word because they

spoke to him in the Wendish dialect. When the Emperor asked the people if anyone could speak German, one man pointed him towards the innkeeper on the Loibl road.





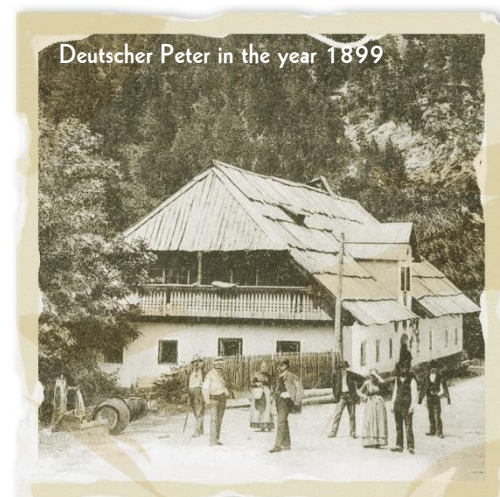
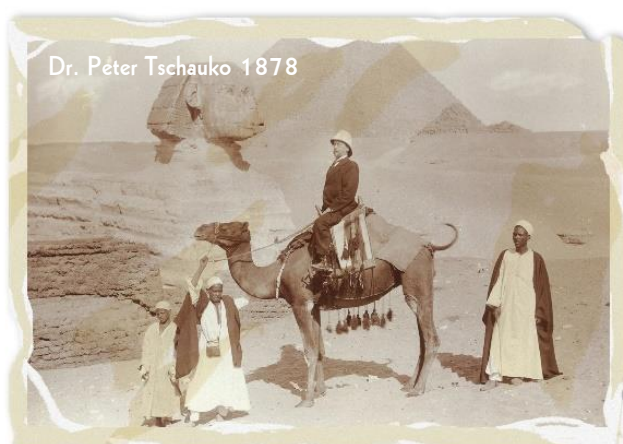
The Emperor eventually arrived at the inn – the “Katruschnig” – on the right bank of the Loibl brook, which in those days belonged to Peter Tschauggo.

There, Charles VI stopped here a while and quickly fell into an interesting conversation with

the innkeeper. The Emperor insisted on being told everything about the hard existence of the few mountain farmers in this area, the difficulties of building the road through the rocky mountains and the waggoners who enjoyed calling in on the innkeeper at the Loibl road.

The monarch was so delighted to have been able to converse in German in this Wendish area that when the time came for him to leave he declared: “Landlord, I thank you for your counsel! In recognition of your services, from now on you may call yourself “Carinthian Peter”. You may pass this name on to all future generations of your family.”

Peter Tschauggo was pleased to carry out the wishes of his Emperor, and so had the famed inscription “**Gasthaus zum Deutschen Peter**” (German Peter’s Inn) painted on the building. Down the generations, the eldest son was always christened “Peter” and the “German Peters” have remained true ever since to their homeland here on Austria’s southern border.



# *Dreaming like at home...*

Our guesthouse has 6 rooms (1 single-, 4 double- & 1 family room), which are available all year round. Due to the unique location of our guesthouse in the middle of a wonderful mountain scenery, the rooms are an ideal accommodation option for a stopover or a vacation in Carinthia.



Our reception is located in our „Genuss Labm“

Prices include local & overnight tax



# The used food

come from farmers and suppliers from Carinthia  
as well as from parts of Austria

pork, beef & veal: own agriculture, Fleischerei Markowitz (C), Tauernfleisch (C),  
BVG Kärntner Fleisch (C), Steirer Fleisch (Styria), Alpenrind (S)

turkey & chicken: Wech (C)

fish: Kärnten Fisch (C)

cheese & milkproducts: Kärntnermilch (C)

fruit & vegetables: Robitsch „Kärnten Taufrisch“ (C)

potatos: Irgelehof Familie Kofler (C)

flour: Thalhofmühle Familie Motschiunig (C)

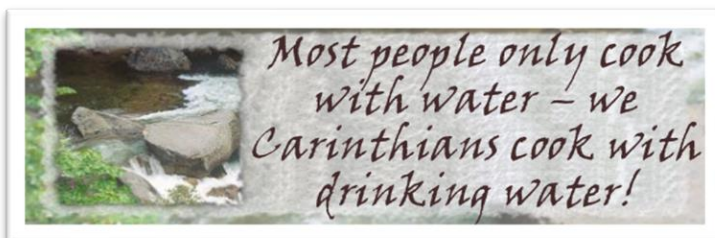
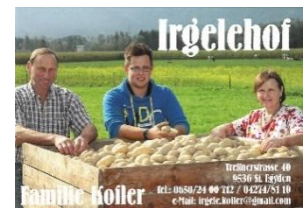
eggs: Familie Wedenig vlg. Schusterhof (C)

curd cheese: Familie Köllich (C)

ice cream: Krappfelder Eis Familie Pobaschnig vlg. Jörgelehof (C)

honey: Carnica Bienenheimat Familie Ogris (C)

pumpkin seed oil: Familie Mettnitzer-Zoff (C)



"We use to refine our food".

our own drinking water,

for cooking we use wood from our agriculture and

with the water of the Loiblbach we generate our own electricity.

## Tasty snacks from our agriculture



Cold platter with pastry .....	€ 14,10
Board of cold cuts with pastry .....	€ 15,40
Home-cured sausage with pastry .....	€ 7,50
Home-reared bacon with pastry .....	€ 10,30
Typical Carinthian sandwich topped with ham, salami, or roast pork ....	€ 7,90
Typical Carinthian sandwich (mixed toppings) .....	€ 8,70
Sliced sausage in vinegar marinade with pastry .....	€ 9,40
“Home-made aspic” with oil & vinegar marinade and pastry.....	€ 10,30

## A bit of cheese

1 portion of Carinthian soft cheese with pastry.....	€ 7,50
1 portion of curd cheese with pastry.....	€ 7,50
Typical Carinthian sandwich topped with cheese .....	€ 8,70
Cheese platter with pastry .....	€ 14,30

## Starting with a soup

- Beef consommé ..... € 5,70  
with sliced pancakes, cheese dumpling, meat strudel **or** liver dumpling
- Big pot of beef consommé ..... € 8,40  
with sliced pancakes, cheese dumpling, meat strudel **and** liver dumpling
- Goulash soup served in a bread bowl ..... € 9,10



## A little something

- 1 pair of Frankfurters with a pastry ..... € 6,60
- Toasted sandwich filled with home-reared ham and cheese ..... € 6,60
- Goulash with a pastry ..... € 12,10
- Grilled Vegetables **vegan upon request** ..... € 14,10
- Omlette with mushroom, ham **and** cheese ..... € 15,60  
we serve it with potatoes and salad.

# Something healthy from the field

All our salads are refined with a honey-mustard-marinade.

Small mixed salad ..... € 4,30

Big mixed salad ..... € 7,10

Big mixed salad with chicken strips & pastry ..... € 16,90

Spinach dumplings (3) ..... € 14,60

stuffed with fresh spinach & cheese, panned in butter, and refined with grated Parmesan. We serve our spinach dumplings with a salad.

## „Dear Guests“

For our small guests & for the small hunger  
we can also prepare half portions (with or without salad).

You can also order our  
**Räuberteller** (empty plate with cutlery)





# A piece of Carinthia



„we have grown up with“

## We are drinking

„Kärntner Wasser Gold“ from Hirter brewery 0.33 l ..... € 3,40

“The pure taste of Carinthia”. Crystal-clear spring water with the crisp, fruity flavour of cider apples and a soft, sunny note of rose. With 6 essential vitamins.

„Malzmandl“ from Hirter brewery (kidsbier) 0.5 l ..... € 4,40

„Hausbier“ from Schleppe brewery from the barrel 0.3 l ..... € 4,10

„Hausbier“ from Schleppe brewery from the barrel 0.5 l ..... € 4,80

„Märzen“ from Wimitz brewery 0.5 l ..... € 4,80

A light organic beer with a fine, opalescent natural cloudiness. It has a golden yellow color, a delicate malty aroma with a light acidity.

„Lemisch“ from Wimitz brewery 0.5 l ..... € 4,90

A dark bottom-fermented organic beer with a fine opal natural cloudiness. Mahogany with a few reddish reflections in the color. Initially malty with light caramel notes and subtle roasted aroma.

„Weisse“ from Wimitz brewery (wheat beer) 0.5 l ..... € 5,00

Our organic Weisse with natural top-fermenting yeast. Amber color with clear yeast cloudiness, a fruity aroma of banana and cloves.



# A piece of Carinthia

„taste of the past“



## We are drinking

„Rosentaler Spritzer“ ..... € 5,70

made with rosé wine and homemade rose liqueur



## A bottle wine

Weinhof vlg. Ritter, St. Paul (C)

„Chardonnay“ - Ried Josefsberg Weiß 0.75 l ..... € 27,20

yellow pears, hazelnuts, fine structure, juicy fruit

alcohol 13,0 %vol, acidity 7,0 g/l, residual sugar 2,7 g/l

„Cuvée“ aus Blauburger und Rotburger Rot 0.75 l ..... € 32,90

Black cherries, blueberries, gossamer spice, aromatic and animating

Alcohol 13,5 %vol, acidity 4,8 g/l, residual sugar 1,0 g/l

**vlg. Ritter**  
WEIN AUS DEM LAVANTTAL

# A piece of Carinthia



„childhood taste – we got strong“

## Typical dishes

Home-smoked sausages with sauerkraut and pastry .....	€ 11,60
Ritschert with pastry (pork, vegetables, and pearl barley) .....	€ 11,90
Ragout of pork innards with bread dumpling (lungs and heart) .....	€ 12,10
Maischl with sauerkraut, potatoes, and pastry .....	€ 12,50
(dumpling made of pork's cheek meat and barley)	



**“The undivided homeland remains the best reward”**

We are a mountain people, like the Karawanken

Solid as a rock at all times

No might will cause us to falter

True to our homeland forever!



# A piece of Carinthia



„childhood taste – we got strong“

## From our pasta factory

“Carinthian-style ricotta ravioli” (4) made to Grandma’s recipe ..... € 15,50  
with butter or pork crackling and a serving of salad

“Dried pear ravioli” (4) ..... € 15,50  
with melted honey-butter and cinnamon sugar, we serve it with applesauce

„Ravioli with tomato and mozzarella“ (3) ..... € 17,10  
filled with sundried tomatoes, mozzarella, and ricotta cheese, garnished with  
Parmesan and pesto, served with a mixed salad.

„Ravioli with yellow boletus“ (3) **vegan upon request** ..... € 17,10  
garnished with leek & bacon, served with a mixed salad.

„Ravioli with minced meat“ (3) ..... € 17,60  
served in the pan with cracklings and sauerkraut

„A variety of filled pasta served in the pan“ ..... € 19,40

selection of 5 different  
Carinthian-style raviolis,  
served with salad



# A piece of Carinthia



„childhood taste – we became healthy“

*These dishes are prepared with our Carnica honey*

Carnica Bienenheimat Familie Ogris (C)

“Bee sting” ..... € 6,50

black coffee with honey liqueur & whipped cream

Honey pancakes (2) ..... € 8,30

Honey & ice cream pancake (1) ..... € 9,10

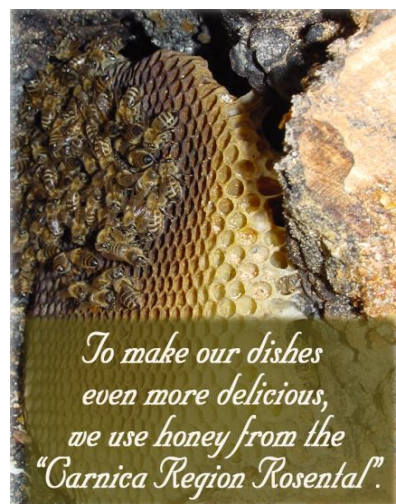
Honey Coupe with vanilla ice cream, nuts, and whipped cream ..... € 9,60

Honey shredded pancake with apple sauce ..... € 15,60

“In summer only available in the evenings (from 5 p.m.) or at lunchtime upon request!

”Honey roulade ..... € 21,10

Turkey schnitzel in a honey sauce, filled with home-reared ham and cheese, served with croquettes and salad.



*To make our dishes  
even more delicious,  
we use honey from the  
“Carnica Region Rosental”.*

## A juicy roast

Roast pork with dumplings & salad or sauerkraut .....	€ 18,90
Roast beef with dumplings and salad .....	€ 20,10
Roast veal with rice and salad .....	€ 24,90

## Delicious schnitzels

Our cutlets are from pork and are baked in the pan with lard.

It's possible to prepare the cutlets also from **veal** +€ 4,00 Fleischerei Markowitz (C)  
or **turkey** +€ 2,00 Wech (K)

Parisian-style battered schnitzel with potatoes and salad .....	€ 18,70
Unbreaded schnitzel with rice and salad .....	€ 18,70
Classic Viennese schnitzel with potatoes and salad .....	€ 18,90
Carinthian schnitzel.....	€ 19,40
tender pork schnitzel wrapped in potato strips, served with a salad.	
Mushroom schnitzel with rice and salad .....	€ 19,60
“Deutsch-Peter” Schnitzel .....	€ 19,80
unbreaded schnitzel covered with dry cured home-reared ham and cheese, served with rice and salad	
Cordon Bleu schnitzel with potatoes & salad .....	€ 19,80
Filled with filled with cheese and dry cured home-reared ham.	



# For our gourmets

Emperor Karl's "gourmet plate" ..... € 22,90

tender pork cutlet with potato crust,  
stuffed with home-cured ham and cheese,  
fried in lard. Served with a salad variation.



Onion roast according to an old family recipe..... € 24,90

Piece of roast in a creamy tomato and onion sauce.

We serve it with potatoes and salad.

Alpine beef (Old Viennese style cutlet) ..... € 25,40

Beef roast marinated with horseradish & mustard and crispy baked in pork fat,  
served with rosemary butter potatoes & a mixed salad.

## Fish



*from local waters*



"In summer only available in the evenings (from 5 p.m.) or at lunchtime upon request!"

Rainbow trout from "Tschauko Falls" ..... € 25,60

cooked according to an ancient traditional recipe. Trout fried golden brown  
in pork fat, tossed in butter. Served with herb butter, parsley potatoes and salad.

Carinthian-style fish duet ..... € 28,80

Fillet of Carinthian Laxn meets Arctic char. Tossed in butter and refined with a horseradish  
sauce. A fresh vegetable bouquet, buckwheat rice & a mixed salad is served with it.

## For the sweet tooth

Jam pancakes (2) .....	€ 8,30
Cranberry pancakes (2) .....	€ 9,10
Chocolate pancakes filled with nutella (2) .....	€ 9,10
Nut pancakes (2) .....	€ 9,10
Ice cream pancake (1) .....	€ 9,10
Kaiserschmarren (shredded, sugared pancake with raisins) ..... with applesauce	€ 14,60
Home-made "Sacher" style gateau with whipped cream .....	€ 5,10
Buckwheat cake with whipped cream (gluten free) .....	€ 5,10
Cheesecake .....	€ 5,10
Eggnog cake .....	€ 5,10
Apple strudel with whipped cream .....	€ 5,10
Indianer (chocolate-covered sponge cake) with whipped cream .....	€ 5,10
"Choloclote heart" (chocolate & nut soufflé served in chocolate sauce) .....	€ 8,70
with ice cream and whipped cream	



# Ice Cream

Krappfelder Eis Familie Pobaschnig (K)

You can order your Coupe with a "shoot"  
from the depths of the cellar!  
(supplement € 2,00)



"Tscheppa Dwarf" Children's ice-cream (to take home with you) ..... € 7,20

Ice cream with whipped cream ..... € 7,40

Iced coffee or iced chocolate with whipped cream ..... € 8,10

Banana Coupe with whipped cream ..... € 9,60

Hot Love (ice cream sundae) with whipped cream ..... € 9,60

Chocolate Coupe with whipped cream ..... € 9,60

Nuts Coupe with whipped cream ..... € 9,60

Loibl Valley "Witches Kiss" ..... € 9,60

Vanilla ice cream drizzled with a hint of pumpkinseed oil, garnished  
with pumpkin seeds and whipped cream.

Rose Coupe with whipped cream ..... € 9,60

Reindling Coupe with whipped cream ..... € 9,80

„Hamat-Duett“ ..... € 10,10

A Duet from Reindling and Rose Coupe  
"The pure taste of Carinthia"

Fruit Coupe with whipped cream ..... € 10,30

„Kärntner Eisreindling“ ..... € 7,90

creamy vanilla ice cream coated with cinnamon, sugar & honey, inside walnuts &  
raisins can be found. The ice cream puree is served with whipped cream with cranberries.



# Hot Drinks

The coffees can be also produced with decaffeinated coffee (Hag).

Mug of filter coffee with milk (just like Grandma drinks it) .....	€ 3,30
Espresso small .....	€ 3,10
Espresso large .....	€ 4,20
Black coffee with milk foam .....	€ 3,50
Cappuccino with whipped cream .....	€ 3,90
Latte .....	€ 3,80
Hot chocolate with whipped cream .....	€ 3,80
Mulled "Most" (new wine) 1/4 l .....	€ 2,70
Mulled "Most" (new wine) 1/2 l .....	€ 3,90
Mulled wine 1/4 l .....	€ 4,70
Mulled wine 1/2 l .....	€ 8,30
„Emperor Charles' hot chocolate“ .....	€ 6,20

refined with a dash of house rum

Created according to the Austrian

Emperor Charles VI who taught the Austrian

nobility the art of drinking chocolate.



Diverse organic teas ..... € 3,60  
black, green, spearmint, camomile, herbal, fruit or ginger-lemon

Supplement for lemon, honey or milk € 0,30



## What do you want to drink?

Frucade 0.3l ..... € 3,40

Limonade 0.3 l ..... € 3,40  
Coca-Cola, Coca-Cola light, Fanta, Sprite, Almdudler (ginger ale) or Spezi

Limonade 0.5 l Coca-Cola, Fanta, Sprite, Almdudler (ginger ale) or Spezi .. € 4,40

Apple or pear juice 0.3 l ..... € 3,90

Apple juice with soda 0.5 l ..... € 4,20

Diverse juices 0.2 l ..... € 3,90  
apricot, mango, currant, strawberry, or orange

Römerquelle mineral water (sparkling or still) 0.33 l ..... € 3,10

Soda water with lemon 0.5 l ..... € 3,40

Raspberry or Elderflower soda 0.5 l ..... € 3,40

Bitter Lemon or Tonic Water 0.2 l ..... € 3,70

## Alcohol free beer

Bottle of Villacher Freilich "alcohol free" 0.5 l ..... € 4,80

Bottle of Gösser Shandy "alcohol free" 0.5 l ..... € 4,80

Bottle of Erdinger Hefeweizen "alcohol free" 0.5 l ..... € 5,00

## A glass of wine



Grüner Veltliner (white) 1/8 l Weingut Mad, Oggau (B) ..... € 3,00

Welschriesling (white) 1/8 l Weingut Mad, Oggau (B) ..... € 3,00

Blaufränkisch (red) 1/8 l Weingut Mad, Oggau (B) ..... € 3,00

Zweigelt (red) 1/8 l Weingut Mad, Oggau (B) ..... € 3,00

Wine and soda water spritzer (red or white) 1/4 l ..... € 3,40

Most (unfermented new wine) 1/4 l (pure or with soda) ..... € 2,60

Most (unfermented new wine) 1/2 l (pure or with soda) ..... € 3,40



Kärntner  
**WIRTS  
HAUS  
KULTUR**







# How about a Schnapps

*from our own distillery*

A shot glass (2cl)      A bottle (1/16l)

Fir cone .....	€ 2,90 .....	€ 5,80
Alpine herbs .....	€ 2,90 .....	€ 5,80
Burgermeister (aniseed) .....	€ 2,90 .....	€ 5,80
Juniper .....	€ 2,90 .....	€ 5,80
Gentian .....	€ 2,90 .....	€ 5,80
Plum .....	€ 3,40 .....	€ 6,80
Williams pear.....	€ 4,20 .....	€ 8,40
Apricot .....	€ 4,80 .....	€ 9,60
Raspberry .....	€ 4,90 .....	€ 9,80
Mountain rowan.....	€ 5,00 .....	€ 10,00
Kindermacher (raspberry liqueur) .....	€ 2,90 .....	€ 5,80
Rose liqueur .....	€ 2,90 .....	€ 5,80
Nut liqueur .....	€ 2,90 .....	€ 5,80
Honey liqueur .....	€ 4,20 .....	€ 8,40
House rum .....	€ 2,90 .....	€ 5,80



## Schnapps in bottles

Our standard bottle looks like an old medicine bottle. For you personally, as a gift, for companies as a promotional gift with your own logo, and to send home as a pack

	0,1l	0,2 l	0,5 l	0,7 l
Fir cone.....	€ 9,40....	€ 13,10.....	€ 20,80...	€ 27,30
Alpine herbs .....	€ 9,80....	€ 13,90.....	€ 22,90...	€ 30,10
Burgermeister (aniseed) .....	€ 9,60....	€ 13,50.....	€ 21,70...	€ 28,50
Juniper .....	€ 9,60....	€ 13,50.....	€ 21,70...	€ 28,50
Gentian .....	€ 9,70....	€ 13,80.....	€ 22,30...	€ 29,40
Plum .....	€ 10,90....	€ 16,10.....	€ 28,30...	€ 37,60
Williams pear.....	€ 12,20....	€ 18,60.....	€ 34,40...	€ 46,30
Apricot .....	€ 15,50....	€ 25,40.....	€ 51,60...	€ 70,30
Raspberry .....	€ 18,60....	€ 30,40.....	€ 61,90...	€ 84,50
Mountain rowan .....	€ 23,80....	€ 41,90.....	€ 92,70.	€ 127,80
Kindermacher (raspberry liqueur)	€ 9,80....	€ 13,90.....	€ 22,90...	€ 30,10
Rose liqueur .....	€ 9,70....	€ 13,80.....	€ 22,30...	€ 29,40
Nut liqueur .....	€ 9,70....	€ 13,80.....	€ 22,30...	€ 29,40
Honey liqueur.....	€ 11,30....	€ 17,10.....	€ 30,70...	€ 41,20
House rum .....	€ 9,20....	€ 12,70.....	€ 19,60...	€ 25,50

The gun-shaped bottle can be filled with our noble drops.  
Depending on your wishes, the label can be personalized.  
We ask you to order in advance, otherwise there will be a  
waiting time to be expected.



Schnapps shot glass 20 ml ..... € 4,70

Gift box (empty) ..... € 3,60

Our gift boxes can be filled with our liquor  
bottles as well as with products from our  
own argiculture.



More information about all our products can be found in our  
Genusslabm.





# Handmade chocolate

The fine dark chocolate is made with Trinidad, Arriba & Venezuela flavour cocoas, mixed according to a special recipe, and contains 80% to 100% cocoa solids.

The milk chocolate, a blend of Java, Trinidad, Arriba & Venezuela flavour cocoas, contains 45% cocoa solids.

No stabilising agents, preservatives and flavour enhancers are used.

“The chocolate is best enjoyed at room temperature, because this allows the different flavours to fully develop.”

To choose from:

Fir cone, nut liqueur, rose truffle & rowanberry marzipan (80% chocolate).

Carinthian Reindling & honey whole milk (whole milk chocolate)

Bar of chocolate 70g..... € 4,10



Handmade chocolates (16)..... € 32,90

filled with a piece of home and our noble drops from our own distillery