

Gasthaus Schachinger
Wirt in Walchshausen



The family history of our house goes back to the year 1645, that was shortly after the 30-year war.

The Innviertel (district Ried im Innkreis, Schärding and Braunau) belonged at that time still Bavaria. As a simple farmhouse led and after a major fire in 1767, which destroyed half the village, Mathias Strauß built a new house.

1779 came the Innviertel to Austria, with interim Napoleonic and Bavarian occupation. Since the end of the Vienna Congress, the Innviertel belongs to Austria.

To this day, you can still hear and feel our Bavarian roots.

After the political and economic troubled times of the 1st and 2nd World War, as well as the painful interwar period, founded in 1951 my grandmother Maria Schachinger-Strauß (born 1902) with the support of the cellar brewery Ried i. I. a "Bierniederlassung".

In 1964, my parents Fritz and Elfriede Schachinger opened a bottled beer tavern with snack station, which soon became known as a cozy meeting place in the area.

In 1970 the old farmhouse was (unfortunately) demolished and a new building erected in the same place.

In 1987, I took over the inn from my parents.

Over the years, many renovations were done. In 1992 the restaurant was renewed, in 2001 the kitchen was renovated and in 2003 the restaurant was extended.

Your host – Ernst

Soups

garlic cream soup (Knoblauchcremesuppe)	4,30
liver dumpling soup (Leberknödelsuppe)	3,60
sliced pancake soup (Fritattensuppe)	3,60
goulash soup (Gulaschsuppe)	4,30

Main Dishes

Baked Chicken (Backhendl) with potatoes and mixed salad	13,70
Fried chicken (Brathendl) with french fries and mixed salad	12,50
Pork Cordon Bleu with french fries, cranberries and mixed salad	13,50
Turkey cordon bleu with potatoes, cranberries and mixed salad	13,50
Wiener Schnitzel with potatoes, cranberries and mixed salad	12,50
Mixed Grill (Grillteller) with herb butter, vegetables and french fries	12,90
Pork steak (Schweinerückensteak) with potato rösti, herb butter and vegetables	13,50
Grilled slices from pork filet (Schweinemedailles) with potato croquettes, pepper cream sauce and vegetables	14,50
Innviertler dumplings with sauerkraut	9,20
mixed salad	3,30

For The Little Guests

small "Wiener Schnitzel " with fries	6,50
Grilled sausage with fries (Grillwürstel)	6,20
Portion of french fries (Pommes frites)	3,00

Fish, Vegetarian, Salad

Zanderfilet grilled fish fillet "walleye" with buttered potato and vegetables	13,60
Gemüseschnitzel Vegetable Schnitzel with salad, potatoes and sour cream dip	8,80
Baked Emmentaler (cheese) with potatoes and cranberries	8,80
Fitnessalat with roasted turkey strips	9,00
salad plate with pumpkin seed oil and baked turkey strips	9,70
small mixed salad	3,30
small saladplate with ham and egg	6,50
big salad plate with ham and egg	8,00
greek salad with garlic bread, olive oil, olives and feta	8,60

Small Dishes

Berner Würstel Berner sausage with french fries and salad	8,20
Putawurst (spicy sausage) with french fries and salad	7,80
Toast with ham and cheese	4,00
Toast with ham and cheese and salad	6,20
Haustoast special toast with ham, bacon, fried egg and salad	8,50
Frankfurter or Depreziner sausages with mustard, horseradish and bread	3,70

For Dessert

(B'soffner Kapuziner) cake doused with hot cider	4,50
Palatschinken 2 pieces pancakes , with apricot jam	4,80
Kaiserschmarren sugared pancake with raisins and apple compote	7,90
Mohr im Hemd warm chocolatecake with vanilla ice cream and chocolate sauce	4,50
Zwetschkenpofesen baked white bread filled with plum jam	4,80
Eispalatschinken pancake filled with vanilla ice cream	6,10

Ice Cream

Heiße Liebe vanilla ice cream with hot raspberries	5,50
Cup Denmark vanilla ice cream with chocolatesauce and cream	4,80
Eiskaffe Iced coffee with cream	4,80
Mixed ice cream with cream	3,80
Mixed ice cream without cream	3,50
"Kids Cup" 2 types of ice with cream	3,20
Früchtebecher fruit cup with cream	5,20

cold dishes

Innviertler Brettjause plate packed with cold austrian specialities	8,20
Schinkenplatte cooked ham with horseradish, butter and pickles	8,80
Schweinsbrad'l cold roasted pork with pickels, horseradish and butter	8,20
Käseplatte Mixed cheese plate with butter	8,50
Sulz „presswurst“ in vinegar and oil	5,80
garnierte Essigwurst sausage in vinegar and oil with salad and egg	6,50
Essigwurst thinly cutted sausage in vinegar and oil	4,80
Wurstsalat sausage salad with onions	6,50
Schweizer Wurstsalat sausage salad with cheese	6,50
Fleischsalat cold slices of roasted pork marinated in vinegar and oil,	6,50
Schinken oder Käsestangerl bread stick with ham or bread stick with cheese	3,30
Erdäpfelkas portion of potato spread	4,00
Belegtes Brot house bread filled with: -ham -cold roast pork -bacon -cheese	5,20
grain bread	1,40
house bread	0,60
roll	0,80