

*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.

## Soups

liver dumpling soup (Leberknödelsuppe)	4, <sup>30</sup>
sliced pancake soup (Fritattensuppe)	4, <sup>30</sup>
goulash soup (Gulaschsuppe)	5, <sup>50</sup>

## Main Dishes

<b>Baked Chicken</b> (Backhendl) with potatoes and mixed salad	18, <sup>60</sup>
<b>Fried chicken</b> (Brathendl) with french fries and mixed salad	16, <sup>90</sup>
<b>Pork Cordon Bleu</b> with french fries, cranberries and mixed salad	18, <sup>20</sup>
<b>Turkey cordon bleu</b> with potatoes, cranberries and mixed salad	18, <sup>20</sup>
<b>Wiener Schnitzel</b> with potatoes, cranberries and mixed salad	16, <sup>70</sup>
<b>Turkey Wiener Schnitzel</b> with potatoes, cranberries and mixed salad	16, <sup>70</sup>
<b>Mixed Grill</b> (Grillteller) with herb butter, vegetables and french fries	18, <sup>10</sup>
<b>Pork steak</b> (Schweinerückensteak) with potato rösti, herb butter and vegetables	18, <sup>10</sup>
<b>Grilled slices from pork filet</b> (Schweinemedailles) with potato croquettes, pepper cream sauce and vegetables	19, <sup>30</sup>
<b>Innviertler dumplings</b> with sauerkraut	12, <sup>40</sup>
mixed salad	4, <sup>30</sup>

## For The Little Guests

small "Wiener Schnitzel " with fries	8, <sup>10</sup>
Grilled sausage with fries (Grillwürstel)	7, <sup>00</sup>
Portion of french fries (Pommes frites)	4, <sup>10</sup>

## Fish, Vegetarian, Salad

Zanderfilet

### **grilled fish fillet "walleye"**

with buttered potato and vegetables

20,50

Gemüseschnitzel

### **Vegetable Schnitzel**

with potatoes and sour cream dip

11,80

### **Baked Emmentaler (cheese)**

with potatoes and cranberries

11,80

### **Fitnessalat**

with roasted turkey strips

14,10

### **salad plate**

with pumpkin seed oil and baked turkey strips

14,70

### **small mixed salad**

4,30

**small saladplate** with ham and egg

8,00

**big salad plate** with ham and egg

10,00

**greek salad** with garlic bread, olive oil, olives and feta

11,90

## Small Dishes

Berner Würstel

**Berner sausage** with french fries and salad

12,30

**Pußtawurst (spicy sausage)** with french fries and salad

12,30

**Toast with ham and cheese**

5,20

**Toast with ham and cheese** and salad

7,60

Haustoast

**special toast** with ham, bacon, fried egg and salad

12,90

**Frankfurter or Depreziner sausages**

with mustard, horseradish and bread

5,20

## For Dessert

(B'soffner Kapuziner)		
<b>cake doused</b> with hot cider		5,30
(Palatschinken)		
<b>2 pieces pancakes</b> , with apricot jam		5,50
(Kaiserschmarren)		
<b>sugared pancake</b> with raisins and apple compote		9,30
(Mohr im Hemd)		
<b>warm choclatacake</b> with vanilla ice cream and chocolate sauce		5,70
(Zwetschkenpofesen)		
<b>baked white bread</b> filled with plum jam		5,90
(Eispalatschinken)		
<b>pancake</b> filled with vanilla ice cream		7,30

## Ice Cream

(Heiße Liebe)		
<b>vanilla ice cream</b> with hot raspberries		7,00
(Cup Denmark)		
<b>vanilla ice cream</b> with choclatesauce and cream		6,80
(Eiskaffe)		
<b>Iced coffee</b> with cream		6,50
<b>Mixed ice cream</b> with cream		4,70
<b>Mixed ice cream</b> without cream		4,10
<b>"Kids Cup"</b>		
2 types of ice with cream		3,10
(Früchtebecher)		
<b>fruit cup</b> with cream		7,00
(Eierlikörbecher)		
<b>Eggnog cup</b> with vanilla ice cream		7,00

## cold dishes

(Innviertler Brettljause)		
<b>plate packed</b> with cold austrian specialities		10,90
(Schinkenplatte)		
<b>cooked ham</b> with horseradish, butter and pickles		10,90
(Schweinsbrad'l)		
<b>cold roasted pork</b> with pickels, horseradish and butter		10,90
(Käseplatte)		
<b>Mixed cheese plate</b> with butter		10,30
(Sulz )		
<b>„presswurst“</b> in vinegar and oil		7,20
(garnierte Essigwurst)		
<b>sausage</b> in vinegar and oil with salad and egg		7,60
(Essigwurst)		
<b>thinly cutted</b> sausage in vinegar and oil		6,20
(Schweizer Wurstsalat)		
<b>sausage salad</b> with cheese		7,80
(Fleischsalat)		
<b>cold slices of roasted pork</b> marineded in vinegar and oil,		7,80
(Schinken oder Käsestangerl)		
<b>bread stick with ham</b> or <b>bread stick with cheese</b>		4,40
(Belegtes Brot)		
<b>house bread</b> filled with:		
-ham		
-cold roast pork		
-bacon		
-cheese		6,70
grain bread		1,90
house bread		0,60
roll		1,20