



GLOBAL FLAVORS. REGIONAL ROOTS.

YOUR PASSPORT TO TASTE — STAMPED AT 47° N

In der AREA 47 treffen Menschen, Kulturen und Geschmäcker aufeinander. International inspiriert, regional gedacht – mit besten Zutaten aus der Heimat und einem eigenen Twist. Von Fleisch bis kreativ vegan. Ehrlich, vielfältig und so bunt wie die Gäste, die hier zusammenkommen.



At AREA 47, people, cultures, and flavors come together. Internationally inspired, locally crafted – using the finest ingredients from the region with our own creative twist. From hearty meat dishes to inventive vegan options. Honest, diverse, and as colourful as the guests who gather here.

HAVE A GOOD TIME!



Google + tripadvisor®



SUMMIT STOP


CHILI-CHEESE-ALPENHOTDOG [ACGLMO] 18.9
 Chili-Cheese Bratwurst mit haus-eigenem Relish, Röstzwiebel, Pommes und Trüffelmayo

CHILI-CHEESE-ALPENHOTDOG
 Chili-cheese bratwurst with house-made relish, crispy onions, fries and truffle mayo

BBQ SPATZLN [ACGLO] 17.5
 Kassspatzln mit Pulled Pork und Röstzwiebel

BBQ SPATZLN
 Cheese spatzln with pulled pork and crispy onions

PASTA JOURNEYS

PAPPADELLE [ACGHO]  15.8
 Pesto Rosso, getrocknete Tomaten und Parmesan

PAPPADELLE
 Pesto Rosso, sun-dried tomatoes and Parmesan

- mit gebratenem Quellsaibling [ACGDHO] + 12.0
 with pan-fried arctic char
- mit Cuts vom Flanksteak [ACGHO] + 12.0
 with flank steak cuts
- mit Sous Vide Maishendlbrust [ACGHO] + 9.0
 with sous-vide corn-fed chicken breast



SIDE TRIPS

3 STK. GARNELEN [B] 9.9
 3 PCS. SHRIMP

KNOBLAUCHBROT [ACGM]  5.5
 GARLIC BREAD

MAISKOLBEN VOM GRILL [G]  4.5
 GRILLED CORN ON THE COB

GRILLGEMÜSE [G]  4.5
 GRILLED VEGETABLES

BUTTERSPATZLN [ACG]  4.5
 BUTTER SPATZLN

ONION RINGS [AC]  4.5

STEAKPOMMES  4.5
 STEAK FRIES

KIMCHI [FLMO]  4.5

BRATENSAUCE [LO] 3.5
 GRAVY

PFEFFERSAUCE [GLO] 3.5
 PEPPER SAUCE

BBQ SAUCE [LM]  3.5

SOUR CREAM [G]  2.5

KETCHUP [O]  1.8

MAYONNAISE [CMO]  1.8



MAIN DESTINATION

ROUTE FAVORITES

SURF & TURF [BLGMO] 49.4
mit Steakpommes und Grillgemüse

SURF & TURF
with steak fries and grilled vegetables

RINDERFILET 200 g [GLMO] 39.5
mit Steakpommes und Grillgemüse

BEEF TENDERLOIN 200 g
with steak fries and grilled vegetables

SOUS VIDE MAISHENDLBRUST [GL] 19.9
mit Maiscreme und Grillgemüse

SOUS-VIDE CORN-FED CHICKEN BREAST
with corn cream and grilled vegetables

FRESH CATCH

ÖTZTALER QUELLSAIBLING [DLO] 27.5
mit Basilikumrisotto

ÖTZTAL ARCTIC CHAR
with basil risotto



FOR OR MORE



BBQ-GRILLSPECIAL [GLMO] p.P. 34.9

Spare Ribs, Pulled Pork, Chef-Beef-Cut, Chicken-Drumsticks, Chili-Cheese Bratwurst, Steakpommes, Rotkraut und BBQ Sauce

BBQ GRILL SPECIAL

Spare ribs, pulled pork, chef's beef cut, chicken drumsticks, chili-cheese bratwurst, steak fries, red cabbage and BBQ sauce

FOR 6 OR MORE



AREA 47 SWORD

AUF VORBESTELLUNG
PRE-ORDER ONLY

CLASSIC [ACGLMO] p.P. 54.5

– für Fleischliebhaber
Kalbstafelspitz, Rib Eye Steak, Tomahawk Steak, Schweinefilet und Beilagen-Sampler

CLASSIC – For meat lovers

Veal topside, ribeye steak, tomahawk steak, pork tenderloin and side sampler

OCEAN [ABDFGR] p.P. 58.0

Oktopus, Hummerschwänze, Seeteufel, Saibling, Miesmuscheln, Couscous, Grillgemüse und Knoblauchbrot

OCEAN

Octopus, lobster tails, monkfish, char trout, mussels, couscous, grilled vegetables and garlic bread

GREEN [AFLMNO]  p.P. 18.9

Blumenkohl, Ananas, Melanzani, Spitzpaprika, Zucchini, Couscoussalat und Kimchi

GREEN

Cauliflower, pineapple, eggplant, pointed pepper, zucchini, couscous salad and Kimchi

FLAVOR JOURNEY




GLOBAL BOWLS

TOKYO BOWL [ACDFGLO] 25.7

Rohmarinierter Ötztaler Quellsaibling, Avocado, Tiroler Wirsing, Edamame, Sushireis, Mango und Wasabimayo

TOKYO BOWL


Cured Ötztal char, avocado, Tyrolean savoy cabbage, edamame, sushi rice, mango and wasabi mayo

GREEN POWER BOWL [AMNO]  21.5

Wildkräuter, Avocado, Brokkoli, Hanfsamen Jasminreis und Limettendressing

GREEN POWER BOWL

Wild herbs, avocado, broccoli, hemp seeds, jasmine rice and lime dressing

PIMP YOUR BUDDHA BOWL [AOM]  16.8

Wildkräuter, Brokkoli, Jasminreis, Gurkenpickels und Limettendressing

PIMP YOUR BUDDHA BOWL

Wild herbs, broccoli, jasmine rice, pickled cucumbers and lime dressing

- mit gebratenem Quellsaibling [ADMO] + 12.0
with pan-fried arctic char
- mit Cuts vom Flanksteak [AMO] + 12.0
with flank steak cuts
- mit Sous Vide Maishendlbrust [AMO] + 9.0
with sous-vide corn-fed chicken breast

POWERED BY PLANTS

JACKFRUIT-TIROLER BROKKOLI-RENDANG [FLO]  18.9

indonesisches Curry mit Kokos und Jasminreis

JACKFRUIT-TYROLEAN BROCCOLI RENDANG

Indonesian curry with coconut and jasmine rice

BLUMENKOHLSTEAK [LMNO]  18.8

Rasel es-Hanout, Hummus und Granatapfel




CAULIFLOWER STEAK

Ras el-Hanout, hummus and pomegranate





SWEET LANDING

- CREMA CATALANA „AROA“ [CG]  9.9
- DUNKLES SCHOKOMOUSSE [CEGN]  9.5
mit Himbeereis und Nusscrumble
- DARK CHOCOLATE MOUSSE
with Raspberry ice cream and nut crumble
- NEW YORK CHESSE CAKE [ACG]  8.5

LITTLE EXPLORERS



- SCHNITZEL mit Pommes [ACG] 11.8
SCHNITZEL with French fries
- HÜHNERKEULE mit Jasminreis [LMNO] 10.5
CHICKEN LEG with jasmine rice
- KINDERSPATZLN [ACGLO]  9.8
Kassspatzln oder Spatzln mit Sauce
- KIDS SPATZLN
Cheese spatzln or spatzln with sauce
- PASTA mit Tomatensauce [AGLO]  9.8
PASTA with tomato sauce

COFFEE CHECKPOINT

- ESPRESSO 3.2
- ESPRESSO MACCHIATO [G] 3.7
- ESPRESSO DOPPIO 4.8
- VERLÄNGERTER AMERICANO 3.7
- CAPPUCCINO [G] 4.2
- LATTE MACCHIATO [G] 4.7
- AFFOGATO [CG] 5.2
- ESPRESSO ORGANICS TONIC [G] 6.8
- ESPRESSO MARTINI 4 cl [G] 10.8
- TEE diverse Sorten 3.5
- TEA various flavors
- TEE mit Rum 2 cl 6.4
- TEA with Rum

LIQUID BOARDING

SCHNÄPSE | SPIRITS

- OBSTLER | FRUIT 0,02 l 3.7
- MARILLE | APRICOT 0,02 l 4.1
- WILLIAMS | PEAR
- ÖZTALER EDELBRÄNDE 0,02 l 7.4
Quitte, Zwetschke, Zirbe, Ingwer
- ÖZTALER SPECIALS
Quince, plum, Stone Pine, Ginger
- GRAPPA DEL PIEMONTE 0,02 l 4.7
- RAMAZZOTTI 0,02 l 4.1
- JÄGERMEISTER 0,02 l 4.3
- BERLINER LUFT 0,02 l 4.1
- FRANGELICO 0,02 l 4.1
- SAMBUCA 0,02 l 4.1
- TEQUILA Gold | Silver 0,02 l 4.1
- FLYING HIRSCH 0,04 l 5.1

ALL DRINKS ON BOARD

NON-STOP REFRESHMENTS

| | | |
|--|-------|-----|
| COCA-COLA, SPRITE | 0,3l | 4.3 |
| | 0,5l | 5.8 |
| COCA-COLA, FANTA, MEZZO MIX | 0,33l | 4.3 |
| ALMDUDLER | 0,35l | 4.3 |
| SODA Holunder oder Zitrone | 0,3l | 3.8 |
| SODA Elderflower or Lemon | 0,5l | 4.8 |
| RAUCH FRUCHTSÄFTE* div. Sorten | 0,2l | 3.8 |
| RAUCH FRUIT JUICES* various flavors | | |
| RAUCH FRUCHTSÄFTE* | 0,3l | 3.8 |
| gespritzt mit Wasser | 0,5l | 4.8 |
| RAUCH FRUIT JUICES* with water | | |
| RAUCH FRUCHTSÄFTE* | 0,3l | 4.6 |
| gespritzt mit Soda | 0,5l | 5.6 |
| RAUCH FRUIT JUICES* spritzer with soda | | |
| RAUCH EISTEE Zitrone, Pfirsich | 0,33l | 4.3 |
| RAUCH ICED TEA Lemon, Peach | | |
| RÖMERQUELLE MINERALWASSER | 0,33l | 3.5 |
| prickelnd oder still | 0,75l | 7.3 |
| RÖMERQUELLE MINERAL WATER | | |
| Sparkling or still | | |

RED BULL ENERGY DRINK

| | | |
|--|-------|-----|
| RED BULL Energy Drink | 0,25l | 4.9 |
| RED BULL Zero* | 0,25l | 4.9 |
| RED BULL EDITION | 0,25l | 4.9 |
| Summer, Sugarfree Cherry, White Peach, Sea Blue | | |

THE ORGANICS BY RED BULL

| | | |
|--|-------|-----|
| Simply Cola, Black Orange, Easy Lemon, Bitter Lemon, Ginger Ale, Tonic Water, Purple Berry, Ginger Beer | 0,25l | 4.9 |
|--|-------|-----|



VOM FASS – ON TAP

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|--------------------------|------|------|
| STIEGL HELL, RADLER [A] | 0,3l | 4.8 |
| | 0,5l | 6.1 |
| | 1,5l | 18.3 |
| BIO ZWICKL NATURTRÜB [A] | 0,3l | 4.8 |
| BIO ZWICKL CLOUDY | 0,5l | 6.1 |
| ERDINGER WEISSBIER [A] | 0,3l | 4.8 |
| | 0,5l | 6.1 |
| | 1,5l | 18.3 |



BEER & CO

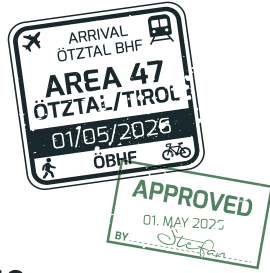


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|------------------------------|--------|-----|
| STIEGL HELLden Edition [A] | 0,33l | 5.0 |
| STIEGL 0,0% [A] | 0,5l | 5.8 |
| alkoholfrei alcohol free | | |
| ERDINGER WEISSBIER [A] | | |
| ▪ Dunkel dark | 0,5l | 6.0 |
| ▪ alkoholfrei alcohol free | 0,5l | 5.8 |
| CORONA Extra [A] | 0,355l | 5.4 |
| STRONGBOW Apple Cider [0] | 0,33l | 4.8 |
| SMIRNOFF Ice | 0,275l | 5.4 |

OPENING CHEERS

| | | |
|-----------------------------------|--------|------|
| APEROL SPRITZER [0] | 0,25l | 8.2 |
| mit Wein with wine | | |
| HUGO [0] | 0,25l | 8.2 |
| LILLET Organics Purple Berry | 0,25l | 8.2 |
| LILLET Organics Tonic | 0,25l | 8.2 |
| VENEZIANO mit with Prosecco [0] | 0,25l | 9.4 |
| CAMPARI Spritz [0] | 0,025l | 9.4 |
| CAMPARI Orange | 0,04l | 10.8 |
| TINTO DE VERANO [0] | 0,25l | 7.3 |
| PORTO TONIC [0] | 0,125l | 7.3 |
| MARTINI [0] | 0,04l | 7.0 |





OPEN WINES

| | | |
|--|---------|-----|
| CHARDONNAY „Selection“ [0] ☞ Josef Salzl | 0,125 l | 5.2 |
| GRÜNER VELTLINER [0] ☞ Pollak – Rockabilly Weinkult | 0,125 l | 5.4 |
| SAUVIGNON BLANC [0] ☞ Wohlmuth - Meinhardt Hube | 0,125 l | 5.6 |
| PRIDE CUVÉE [0] Grüner Veltliner, Müller-Thurgau, Gelber Muskateller, Sauvignon Blanc ☞ Doktor Wunderer | 0,125 l | 6.1 |
| TETUNA ROSÉ CUVÉE [0] (halbtrocken semi-dry) ☞ Robert Goldenits | 0,125 l | 5.4 |
| ZWEIGELT „Selection“ [0] ☞ Josef Salzl | 0,125 l | 5.4 |
| BLAUFRÄNKISCH „Heideboden“ [0] ☞ Paul Achs | 0,125 l | 5.7 |
| BIG JOHN [0] Zweigelt, Cabernet Sauvignon, Pinot Noir ☞ Erich Scheiblhofer | 0,125 l | 6.8 |
| SPRITZER [0] Rot Weiß Rosé – süß oder sauer | 0,25 l | 4.6 |
| SPRITZER Red White Rosé – sweet or sour | | |



VINEYARD VOYAGE

PURE WHITE

| | | |
|---|-----------------|--------------|
| GRÜNER VELTLINER [0] Weinviertel DAC 2025 ☞ Pollak – Rockabilly Weinkult Unterretzbach/Weinviertel | 0,75 l | 32.4 |
| RIESLING FEDERSPIEL RIED PICHL [0] Wachau DAC 2025 ☞ Jamek Joching/Niederösterreich | 0,75 l | 49.0 |
| PINOT GRIGIO [0] Alto Adige DOC 2024 ☞ Lageder Margreid/Südtirol | 0,75 l | 39.4 |
| GELBER MUSKATELLER [0] Vulkanland Steiermark DAC 2024 ☞ Josef Scharl St. Anna am Aigen/Südoststeiermark | 0,75 l | 38.7 |
| SAUVIGNON BLANC [0] Südsteiermark DAC 2021/22 ☞ Wohlmuth - Meinhardt Hube Gamitz/Südsteiermark | 0,75 l | 33.6 |
| SAUVIGNON BLANC [0] „Gfill“ Alto Adige DOC 2024 ☞ Kellerei St. Pauls Eppan/Südtirol | 0,75 l | 42.5 |
| CHARDONNAY [0] „Selection“ 2024 ☞ Josef Salzl, Seewinkelhof Illmitz/Neusiedlersee | 0,75 l | 31.2 |
| PRIDE CUVÉE [0] 2024 Grüner Veltliner, Müller-Thurgau, gelber Muskateller, Sauvignon Blanc ☞ Doktor Wunderer Straning/Weinviertel/Niederösterreich | 0,75 l 1,5 l | 36.6 73.2 |
| DIALOG CUVÉE [0] 2017 ☞ Johanneshof Reinisch Tattendorf/Thermenregion | 0,75 l | 33.0 |

