

## *Delicacies at the “Gersberg Alm”*

*Homemade wild garlic dumplings with brown butter and parmesan*

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*Asparagus cream with fried prawn*

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*Medium roasted filet of beef*

*with morel gravy, deep fried potato gratin and asparagus variation*

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*Fried chocolate mousse with rhubarb-raspberry sorbet*

**Menu 4-course € 52,00**

### *Our wine suggestions per glass 1/8 l*

*2017 Grüner Veltliner Federspiel „Ried Stein am Rain“, Winery Johann Bäuerl, Wachau € 5,50*

*2017 Riesling „Ried Fumberg“, Winery Gerhard Kolkmann, Fels am Wagram € 5,60*

*2018 Gelber Muskateller, Winery Kodolitsch, Südsteiermark € 5,40*

*2017 Chardonnay, Winery Phillip Grassl, Carnuntum € 5,00*

*2017 Weißburgunder vom gelben Löss, Winery Josef Ehmoser, Tiefenthal, Wagram € 6,20*

*2017 Corail rosé, Chateau de Roquefort, Provence € 6,00*

*2017 Blauer Zweigelt „Ried Heideboden“, Winery Hans Tschida, Neusiedlersee € 5,40*

*2015 Blaufränkisch Leithaberg DAC, Winery Markus Altenburger, Jois € 6,70*

*2015 Cuvée Rusterberg (BF/CS/CF), Winery Günter Triebaumer , Leithaberg, Rust „Magnum“ € 7,10*

*2015 Reserve del Conte (LA/ME/CS), Winery Manincor, Südtirol € 6,85*

*2016 Barbera d'Alba, Azienda Agricola Vigna Rionda Massolino, Piemont € 5,70*

Warm and cold starters

*Fresh burrata with rhubarb-pesto  
marinated baby spinach and crispy artichoke € 16,50*

*Large warm "ox mouth salad" with vinaigrette of green asparagus  
and roasted pistachio-mayonnaise € 14,50*

*Homemade wild garlic dumplings with brown butter and parmesan € 12,90*

*Small mixed lettuce with potatoes, cucumber, tomato, bell pepper and radish € 6,50*

*Large mixed lettuce with potatoes, cucumber, tomato, bell pepper and radish € 8,50*

Soups

*Asparagus cream with fried prawn € 7,50*

*Spring herb cream with fried quail's egg € 7,50*

*Beef broth with three ingredients  
(Cheese dumpling, bacon dumpling and semolina dumpling) € 7,00*

## Variation of fish & meat

*Medium roasted filet of beef*

*with morel gravy, deep fried potato gratin and asparagus variation € 34,50*

*Whole roasted whitefish with parsley potatoes and green salad € 26,90*

*“Viennese” escalope of veal with parsley potatoes and lingonberries € 22,90*

*Grilled black pudding with black truffle*

*potato mash, calvados-apple and grilled bacon € 21,50*

*Crispy filet of pike-perch with two kinds of white beans and grilled green asparagus € 26,50*

*Fried chicken with potato-cucumber salad and lingonberries € 18,50*

*Two kinds of boiled beef*

*with roasted potatoes, creamy spinach, apple-horseradish and chives sauce € 21,50*

*Braised beef roulade with potato mousseline and roasted onions € 21,50*

*Two kinds of Austrian asparagus with parsley potatoes und sauce hollandaise € 26,00*

*We serve additionally:*

- *Easter ham with brown butter € 4,00*
- *Prosciutto with rocket and Grana Padana € 5,50*
- *Chopped egg, crumble and brown butter € 4,00*
- *Burrata, avocado and Taggiasca olives € 5,00*

## Vegetarian dishes

*Whole served artichoke with root vegetables and tomato-dijon mustard sauce € 23,90*

*Gnocchi in a light wild garlic cream with sundried tomatoes and burrata € 19,50*

## Desserts & Cheese

*Fried chocolate mousse with rhubarb-raspberry sorbet € 11,90*

*Sorbet variation with Prosecco or Vodka € 9,50*

*“Kaiserschmarrn” with stewed plums and apple mush € 10,50*

*International and local organic cheese variation with homemade chutney € 11,50*

*Asparagus sorbet with Prosecco € 3,50*

### *Our wine suggestions per glass 1/8 l*

*2014 Muskat Beaumes de Venise, Famille Perrine, Courthazon, Rhone € 8,00*

### *Our kitchen team:*

*Andreas, Florian, Daniel, Tizian, Rebecca, Moritz, Melinda & Balazs*

*Cover charge € 2,90*

*All dishes are served*

*from 12.00 to 13.45 and 18.00 to 21.30*

*The AMA seal ensures that foodstuffs can be traced to their source. Products that carry this symbol meet the highest quality standards. Farmers, processing plants and retailers must conform to strict regulations, which are monitored by independent testing centres.*

*We have been awarded with the AMA seal.*

**Beef, Pork, Game and Chicken:** *Butcher Burgstaller, Zipf*

**Milk and Dairy products:** *are all from Austria with the AMA seal*

**Local cheese:** *Dorfkäserei Pötzelsberger, Adnet & Eisl, Abersee*

**Eggs:** *Farmer Reischenböck, Weng im Innkreis*

**Potatoes, Vegetable and Fruits:** *are all from local farmers*

**Whitefish & Pike-Perch:** *from local waters*

