

## *Delicacies at the “Gersberg Alm”*

*Graved arctic char*

*with radish, beetroot, watermelon and watercress*

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*White cream of tomatoes with crispy pastry*

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*Medium roasted entrecôte of Austrian beef  
with celery cream, young vegetables and potatoes*

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*Variation of dark chocolate with calamansi and basil*

**Menu 4-course € 56,00**

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

*2018 Grüner Veltliner Federspiel „Stein am Rain“, Winery J. Bäuerl, Wachau € 6,00*

*2018 Grüner Veltliner Smaragd „Bergdistel“, Winery Tegernseerhof, Wachau € 8,00*

*2019 Riesling „Ried Herberge“, Winery M. Hebenstreit, Kleinriedenthal, Weinviertel € 5,85*

*2018 Riesling Smaragd „Bergdistel“, Winery Tegernseerhof, Wachau € 8,00*

*2018 Weißburgunder vom gelben Löss, Winery Josef Ehmöser, Tiefenthal, Wagram € 6,20*

*2018 Sauvignon Blanc „Ried Altenberg“, Winery Manfred Hebenstreit, Weinviertel € 5,70*

*2019 Chardonnay, Winery Philipp Grassl, Göttlesbrunn, Carnuntum € 5,70*

*2019 Rosé „Ried Hasenhaide“, Winery Ingrid Groiss, Breitenwaida, Weinviertel € 5,70*

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

*2017 Blaufränkisch „Johanneshöhe“, Winery Georg Prieler, Schützen am Gebirge € 6,40*

*2017 Cuvée Joiser Reben Rot (ZW/BF/ME), Winery Markus Altenburger, Jois € 7,40*

*2017 Réserve del Conte, Winery Manincor, Kaltern, South-Tirol € 7,35*

*2018 Barbera d'Alba, Azienda Agricola Vigna Rionda Massolino, Piemont € 6,00*

*2018 Chateau de Luc, Les Grands Murets, Luc-sur-Orbieu, Languedoc € 6,85*

*2016 Vinya Cucut, Frank Massard, Valdeorras, Rias Baixas, Montsant € 7,00*

**-Inclusive prices-**

### Warm and cold starters

#### *Graved arctic char*

*with radish, beetroot, watermelon and watercress € 14,90*

*Leaf salad with sautéed chanterelles € 14,50*

*Beef tartar of Austrian beef with fried pastry*

*- as starter € 16,90*

*- as main dish € 24,90*

#### *Austrian sheep's cream cheese*

*with rocket, vineyard peach and caramelized nuts € 14,50*

#### *Glazed sweetbread*

*with celery, plum and Dolcelatte*

*- as starter € 16,90*

*- as main dish € 24,90*

*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

*White cream of tomatoes with crispy pastry € 6,50*

*Cream of chanterelles with Austrian bacon and lovage € 7,50*

*Beef broth with three ingredients*

*(Cheese dumpling, bacon dumpling and semolina dumpling) € 7,50*

Variation of fish & meat

*Medium roasted entrecôte of Austrian beef  
with celery cream, young vegetables and potatoes € 28,90*

*Arctic char with carrot, orange and pearl barley € 27,90*

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

*Crispy grilled fillet of pike-perch  
with chanterelle-risotto and fresh herbs € 26,90*

*Deep fried chicken with potato-field salad and lingonberries € 18,90*

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

**Our special recommendation for Sunday 12.00-3.00 pm**

**Oven-fresh roasted pork  
potatoes, dumpling & cabbage salad € 16,90**

Vegetarian dishes

*Creamy chanterelles with brine dumpling and green salad € 18,90*

*Broccolini with lingonberry cream, Austrian sheep’s cheese and quinoa € 17,50*

*Vegan lentil Curry with cous-cous salad € 17,50*

*Cauliflower with curry espuma and granola € 16,90*

*Risotto with walnuts and grapes  
caramelized goat’s cheese and “Gersberg truffle honey” € 17,90*

## Desserts & Cheese

*Variation of dark chocolate with calamansi and basil € 11,50*

*Cream cheese dumpling with roasted plums and mascarpone ice-cream € 10,50*

*Popcorn Panna Cotta with salted caramel € 10,50*

*Blueberry "Datschi" with homemade vanilla ice-cream € 10,90*

*Variation of local organic cheese with homemade chutney € 11,50*

### *Sorbet*

*different types according to the season € 3,00 per scoop*

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

*2012 Muskat Ottonel "Schilfwein", Winery Angerhof, Familie Tschida, Neusiedlersee € 8,70*

### *Our kitchen team:*

*Florian, Ralf, Andreas, Peter, Moritz, Lukas, Melinda & Balazs*

*Cover charge € 2,90*

*All dishes are served  
from 12.00 pm to 9.00 pm*

*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* **Fish:** *from local waters*

