

Delicacies at the “Gersberg Alm”

*Marinated arctic char
with cucumber and watermelon*

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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 mascarpone, white chocolate and blackberry

Menu 4-course € 56,00

Our wine suggestions per glass 1/8 l

- 2018 Grüner Veltliner Federspiel „Dürnstein“, Winery Tegernseerhof, Wachau € 6,20*
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, Göttlessbrunn, 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

*Marinated arctic char
with cucumber and watermelon € 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, cherry 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 cauliflower, blueberry and hazelnut € 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

Homemade cabbage pasta with chives, Asmonte and leaf salad € 14,90

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

Crispy cauliflower with lime and coriander € 16,90

Desserts & Cheese

Variation of mascarpone, white chocolate and blackberry € 11,50

Apricot dumpling with bread crumbs and homemade vanilla ice-cream € 10,50

Almond Crème-Brûlée with cherries € 10,90

Soufflated semolina pancake with stewed apricots € 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, Vanessa, Lukas, Melinda & Balazs

Cover charge € 2,90

*All dishes are served
from 12.00 pm to 8.00 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 Char & Pike-Perch: from local waters*

