

Delicacies at the “Gersberg Alm”

Smoked filet of trout with apple-celery-tartar and horseradish espuma

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Cream soup of asparagus with prawn praline

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Medium grilled entrecôte “café de paris” with steak fries and market vegetables

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Panna cotta with strawberries and sweet corn

Menu 4-course € 52,00

Warm and cold starters

Smoked filet of trout with apple-celery-tartar and horseradish espuma € 13,00

Lettuce with marinated asparagus and Austrian sheep’s cheese € 17,50

Beef carpaccio with rocket, pine nuts, Aceto Balsamico and parmesan mousse € 15,90

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

Our wine suggestions per glass 1/8 l

2017 Grüner Veltliner „Haidsatz“, Winery M. Hebenstreit, Weinviertel € 4,90

2016 Riesling „Herberge“, Kleinriedenthal, Winery M. Hebenstreit, Weinviertel € 5,35

2016 Weißburgunder „vom gelben Löss“, Winery Josef Ehmöser, Tiefenthal, Wagram € 5,40

Soups

Cream soup of asparagus with prawn praline € 7,00

Beef broth with three ingredients

(Cheese dumpling, fried liver dumpling and semolina dumpling) € 6,50

Variation of fish & meat

Medium grilled entrecôte "café de paris" with steak fries and market vegetables € 27,90

Duett of sucking calf

with fried potato-gratin and asparagus variation € 29,00

Whole roasted char with melted butter, parsley potatoes and green salad € 24,50

*Roasted filet of pike perch with greave & grape risotto,
and grilled king oyster mushrooms € 24,50*

Our wine suggestions per glass 1/8 l

2017 Riesling „Fumberg“, Winery G. Kolkmann, Fels am Wagram € 5,40

2016 Sauvignon Blanc „Petit Bourgeois“, Henri Bourgeois, Loire, Chavignol € 5,85

2015 Blaufränkisch „Gmärk“, Winery E. Triebaumer, Rust, Neusiedlersee € 5,70

2015 Cuvée „Goldrausch“, Winery R. Goldenits, Tadten, Neusiedlersee € 5,90

2013 Merlot DOC Collio, Winery Marco Primosic, Villafranca-Oslavia, Friuli € 5,50

2016 Barbera d'Alba, R. Massolino, Serralunga d'Alba € 5,40

Vegetarian dishes

Fettucine with asparagus ragout, marinated rocket and cherry tomatoes € 18,90

*Homemade gnocchi in a light cream sauce of wild garlic
with dried tomatoes and burrata € 18,90*

Caesar-Salad with grated parmesan, avocado and croutons € 15,90

Classics

*Boiled Austrian beef with roasted potatoes,
creamy spinach, apple horseradish and chive sauce € 19,50*

*Steamed "beef roulade"
filled with potato mousseline and roasted onions € 18,50*

"Viennese" fried chicken with potato-cucumber salad and lingonberries € 17,50

Boiled white asparagus with parsley potatoes, sauce hollandaise and prosciutto € 24,50

"Viennese" Escalope of veal with parsley potatoes and lingonberries € 19,90

Our wine suggestions per glass 1/8 l

2016 Grüner Veltliner „Fuchsberg“, Winery M. Hebenstreit, Weinviertel € 5,50

2016 Sauvignon Blanc „Altenberg“, Winery M. Hebenstreit, Weinviertel € 5,50

2017 Gemischter Satz, Winery Ingrid Groiss, Breitenwaida, Weinviertel € 5,10

2015 Réserve del Conte, Winery Manincor, Kaltern, Südtirol € 6,85

Desserts & Cheese

Panna cotta with strawberries and sweet corn € 9,50

Fried chocolate mousse with rhubarb-raspberry variation € 11,50

Lemon tartelette with nougat and elderflower € 10,50

“Kaiserschmarrn” with stewed plums and apple mush € 9,50

Organic cheese variation with homemade chutney € 11,50

Our wine suggestions per glass 1/8 l

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

Our kitchen team:

Andreas, Daniel, Florian, Christoph, Rebecca, 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 and Chicken:** Butcher Burgstaller, Zipf*

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

***Local cheese:** Dorfkäserei Pötzelsberger, Adnet*

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

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

***Trout:** Christian Kapeller, Seekirchen am Wallersee*

***Char:** from local waters*

