

## Menu "Gersberg Alm"

*French toast with trout and spinach, horseradish and rhubarb*

€ 14,90

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*Cream of red cabbage with marinated salmon trout*

€ 6,90

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*Gently cooked fillet of arctic char  
with kohlrabi, buckthorn und potato pastry*

*Starter: € 17,90 / Main Course: € 26,90*

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*Duo of free-range pork with cabbage and dumpling filled with greaves*

€ 23,90

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*Variation of dark chocolate, sour cherries and cocoa*

€ 11,50

*Menu 5-Course € 72,00*

## Menu "Vegetarian"

*Burrata with cucumber, green apple, pistachio and basil*

€ 14,90

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*Cream of wild garlic and spinach with parmesan pastry*

€ 6,90

-0-0-0-

*Ragout of white beans with grilled leek and preserved pear*

*Starter: € 13,90 / Main Course: € 18,90*

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*Open cabbage lasagna with pumpkin seed oil,  
Swiss cheese "Belper Knolle" and roasted onions*

€ 16,90

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*Semolina "Schmarrn" with rhubarb and mascarpone*

€ 10,50

*Menu 5-Course € 65,00*

## Our wine suggestions per glass 1/8 l

- 2020 Grüner Veltliner Federspiel „Ried Stein am Rain“, J. Bäuerl, Joching, Wachau € 6,20  
2020 Grüner Veltliner Smaragd „Bergdistel“, Winery Tegernseerhof, Wachau € 8,20
- 2020 Riesling „vom gelben Löss“, Winery Josef Ehmoser, Tiefenthal, Wagram € 6,35  
2019 Weißburgunder vom gelben Löss, Winery Josef Ehmoser, Tiefenthal, Wagram € 6,35
- 2020 Sauvignon Blanc „Ried Altenberg“, Winery Manfred Hebenstreit, Weinviertel € 6,00  
2019 Morillon „Arte Styria“ Winery Englbert Elsneegg, Gamlitz, Südsteiermark € 6,00
- 2020 Zweigelt Rosé Selection, Winery J. Bäuerl, Wachau € 6,40
- 2020 Blauer Zweigelt „Heideboden“, Winery Hans Tschida, Illmitz, Neusiedlersee € 5,50  
2018 Blaufränkisch „Johanneshöhe“, Winery Georg Prieler, Leithaberg € 6,40
- 2018/19 Cuvée Joiser Reben Rot (ZW/BF/ME), Winery Markus Altenburger, Jois € 7,40  
2019 „The Butcher Cuvée“ (ZW/BF/CS) Winery Hans Schwarz, Andau, Neusiedlersee € 8,75
- 2018/19 Réserve del Conte, Winery Manincor, Kaltern, Südtirol € 7,70  
2018 Le Jouet Rouge (GR/CA/LP) Domaine des Enfants, Cotes Catalanes, Roussillon € 6,35

## Starters & Soup

- Variation of asparagus, tomato and Austrian sheep's cheese € 15,90*
- Beef tartar of Austrian beef with potato foam, egg, bacon and rye bread  
as starter € 17,90  
as main dish € 24,90*
- Small mixed lettuce with potatoes, cucumber, tomato and radish € 6,90*
- Large mixed lettuce with potatoes, cucumber, tomato and radish € 8,90*
- Grandma's beef broth with root vegetables and three ingredients  
(Cheese dumpling, bacon dumpling and semolina dumpling) € 7,50*

## Main Dishes

*Medium roasted entrecôte of Austrian beef  
with carrots and potato gratin € 29,90*

*Creamy calf's heart with lemon, elder, butter milk and chives dumpling  
as starter € 13,90  
as main dish € 19,90*

*"Viennese" escalope of veal with parsley potatoes and lingonberries € 23,90*

*Grilled fillet of salmon trout with risotto of sunflower seeds,  
celery cream and lemon € 26,90*

*Deep fried chicken with potato-field salad and lingonberries € 19,90*

*Boiled shoulder of veal  
with potato mash, spinach and horseradish € 23,90*

*Ragout of venison with cream cheese dumpling and red cabbage € 19,90*

*Cordon-Bleu of venison with hazelnut crust,  
red cabbage cream and wild broccoli € 27,90*

*Spinach dumpling with beetroot, yoghurt and horseradish € 17,90*

*Homemade pasta with wild garlic and white tomato foam € 17,90*

## Desserts & Cheese

*Cream cheese pralines with sugar-cinnamon-crumbs and pear mousse € 11,90*

*“Powidltascherl“ with white poppy seed and apple-vanilla ragout € 11,90*

*Panna Cotta of coffee bean with almond and mandarin € 10,90*

*Variation of local organic cheese with homemade chutney € 13,90*

### *Sorbet*

*different types according to the season € 3,50 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, Max, Peter, Sabrina, Leo & Marcos*

*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: Fishery Köttl*

