

## *Delicacies at the “Gersberg Alm”*

*Duet of marinated arctic char*

*- ceviche and tartar -*

*with apple and turnips*

*-0-0-0-*

*Cream of horseradish with crispy black pudding praline*

*-0-0-0-*

*Medium roasted filet of beef*

*with red wine - onion tarte and market vegetables*

*-0-0-0-*

*Variation of dark chocolate and raspberry*

**Menu 4-course € 56,00**

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

*2018 Grüner Veltliner Federspiel „Dürnstein“, Winery Tegernseerhof, Wachau € 6,00*

*2017 Grüner Veltliner Smaragd „Ried Stein am Rain“, Winery J. Bäuerl, Wachau € 7,85*

*2018 Riesling „Ried Fumberg“, Winery Gerhard Kolkmann, Fels am Wagram € 6,40*

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

*2017 Morillon „Arte Styria“, Winery E. Elsnegg, Eckberg, Gamlitz € 5,40*

*2018 Zweigelt Rosé Selection, Winery J. Bäuerl, Wachau € 5,70*

*2017 Blauer Zweigelt „Goldberg“, Winery Werner Achs, Neusiedlersee € 5,90*

*2017 Blaufränkisch Leithaberg DAC, Winery Markus Altenburger, Jois € 8,00*

*2017 St. Laurent, Winery Rosi Schuster, St. Margarethen € 7,10*

*2017 Cuvée Rusterberg (BF/CS/CF), Winery Günter Triebaumer, Rust „Magnum“ € 7,40*

*2017 Barbera d'Alba, Azienda Agricola Vigna Rionda Massolino, Piemont € 6,00*

Warm and cold starters

*Duet of marinated arctic char  
- ceviche and tartar -  
with apple and turnips € 15,90*

*Beef tartar with homemade brioche € 16,90  
- as main dish € 24,90*

*Salzburger "Fleischkräpfen"  
Meat fritter with bacon-sauerkraut and fresh herbs € 12,90*

*Italian salad of crayfish and shrimps with crispy avocado € 15,90*

*Small mixed lettuce with potatoes, cucumber, tomato, bell pepper and radish € 6,90*

*Large mixed lettuce with potatoes, cucumber, tomato, bell pepper and radish € 8,90*

Soups

*Cream of horseradish with crispy black pudding praline € 7,50*

*Beef broth with three ingredients  
(Cheese dumpling, bacon dumpling and semolina dumpling) € 7,50*

*Cream of apple and celery with cinnamon biscuit € 5,90*

### Variation of fish & meat

*Medium roasted filet of beef*

*with red wine - onion tarte and market vegetables € 34,90*

*Whole roasted char with parsley potatoes and green salad € 24,90*

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

*Grilled filet of pike-perch with variation of corn and chorizo € 25,90*

*Fried chicken with potato-cucumber salad and lingonberries € 18,90*

*Two kinds of boiled beef*

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

*Braised pork cheeks with potato-celery mash and broccoli € 19,90*

*Ragout of deer*

*with crispy roasted curd-cheese dumpling and juniper cream € 19,90*

### Vegetarian dishes

*Creamy chanterelles with roasted dumplings,*

*fresh herbs and green salad € 21,50*

*Fettuccine “Chili”*

*- with sundried tomatoes and pine nuts € 18,90*

*- with sundried tomatoes, pine nuts and roasted prawns € 24,90*

*Alpine-Curry with mountain lentils and pumpkin € 17,50*

## Desserts & Cheese

### *“Heidelbeerdatschi”*

*Blueberry pancake with white chocolate ice-cream € 12,50*

*Variation of dark chocolate and raspberry € 11,90*

*Curd-cheese dumplings with homemade stewed plums € 10,50*

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

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

### *Sorbet*

*different types according to the season € 2,00 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, Daniel, Andreas, Dominik, Peter, Moritz, Melinda & Balazs*

*Cover charge € 2,90*

*All dishes are served*

*from 12.00 pm to 1.45 pm and 6.00 pm to 9.30 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*

