

Delicacies at the “Gersberg Alm”

Marinated arctic char with carrot, cauliflower and blackberry

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White soup of tomatoes with fried burrata

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*Medium roasted entrecôte of Austrian beef
with potato-gratin and wild broccoli*

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Variation of dark chocolate and raspberry

Menu 4-course € 56,00

Our wine suggestions per glass 1/8 l

2020 Grüner Veltliner Federspiel „Ried Stein am Rain“, J. Bäuerl, Joching, Wachau € 6,00

2019 Grüner Veltliner Smaragd „Bergdistel“, Winery Tegernseerhof, Wachau € 8,00

2020 Riesling „vom gelben Löss“, Winery Josef Ehmoser, Tiefenthal, Wagram € 6,00

2019 Riesling Smaragd „Bergdistel“, Winery Tegernseerhof, Wachau € 8,00

2019 Weißburgunder vom gelben Löss, Winery Josef Ehmoser, Tiefenthal, Wagram € 6,20

2020 Sauvignon Blanc „Ried Altenberg“, Winery Manfred Hebenstreit, Weinviertel € 5,85

2020 Gelber Muskateller, Winery E. Elsneegg, Eckberg, Gamlitz € 5,70

2018 Chardonnay Brda Classic, Marjan Simcic, Brda / Dobrovo, Slowenien € 6,40

2019 Zweigelt Rosé Selection, Winery J. Bäuerl, Wachau € 5,85

2020 Rosé „Ried Hasenhaide“, Winery Ingrid Groiss, Breitenwaida, Weinviertel € 5,85

2019 Blauer Zweigelt „Heideboden“, Winery Hans Tschida, Illmitz, Neusiedlersee € 5,40

2017 Blaufränkisch „Johanneshöhe“, Winery Georg Prieler, Leithaberg € 6,40

2018 Cuvée Joiser Reben Rot (ZW/BF/ME), Winery Markus Altenburger, Jois € 7,40

2018 Réserve del Conte, Winery Manincor, Kaltern, South Tyrol € 7,35

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

-Inclusive prices-

Warm and cold starters

Marinated arctic char with carrot, cauliflower and blackberry € 14,90

Beef tartar of Austrian beef with egg, bacon and rye bread

- as starter € 16,90

- as main dish € 24,90

Carpaccio of oven roasted celery

with lingonberries, hazelnuts and Austrian sheep's cheese € 14,90

Tomato salad with gooseberry, cucumber and burrata € 13,90

Tartar of chanterelles with pumpernickel, butter milk and lovage € 14,90

Small mixed lettuce with potatoes, cucumber, tomato and radish € 6,50

Large mixed lettuce with potatoes, cucumber, tomato and radish € 8,50

Soups

White soup of tomatoes with fried burrata € 6,50

*Grandma's beef broth with root vegetables and three ingredients
(Cheese dumpling, bacon dumpling and semolina dumpling) € 7,50*

Cream of chanterelles with crispy sour cream € 7,50

Variation of fish & meat

*Medium roasted entrecôte of Austrian beef
with potato-gratin and wild broccoli € 28,90*

Arctic char with chanterelle-ragout and black pudding pastry € 26,90

Creamy calf's heart with lemon, blueberries, butter milk and chives dumpling

- as starter € 10,90

- as main dish € 16,90

"Viennese" escalope of veal with parsley potatoes and lingonberries € 22,90

*Grilled fillet of salmon trout
with celery, buckwheat and apple-Beurre-Blanc € 26,90*

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

*Boiled shoulder of veal
with potato mash, spinach and horseradish € 19,90*

Duo of free range pork with parsnip, pepper apricot and white polenta € 23,90

*Pink roasted saddle of venison
with sauteed chanterelles, parsnip and herbs dumpling € 34,90*

Vegetarian dishes

Variation of carrot with grapefruit and polenta € 16,90

Spinach dumpling with creamy cauliflower, burrata, apricot and pistachios € 16,90

Homemade Pasta with creamy chanterelles and lovage € 17,90

Grilled wild broccoli with buckwheat, curry and peach € 16,90

Desserts & Cheese

Cream cheese pralines with butter crumbles, apricot and yoghurt € 9,90

“Kaiserschmarrn“ with apple mush € 10,50

Variation of dark chocolate and raspberry € 11,50

“Blueberry-Datschi“ with mascarpone ice-cream € 9,90

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, Jessica, Peter, Sabrina, Moritz, Lukas, Melinda & Balazs

Cover charge € 2,90

All dishes are served

from 12.00 pm to 10.00 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*

