



Romantik Hotel & Restaurant
Die Gersberg Alm

A warm Welcome!

We are delighted to indulge you with our culinary delights
- please take your time and enjoy.

OUR CHEFS:

FLORIAN², RALF, RICO, LUCA, LUCIA & PETRA

All dishes listed in our menu are freshly prepared to you
from 12.00PM until 09.00PM.

For our fresh preparation of dishes and the use of regional ingredients, we have
been awarded with the Austrian „AMA pledge of excellence “



OUR BUSINESS PARTNERS:

BEEF, PORK, GAME AND CHICKEN:

Fleischhauerei Burgstaller, Zipf

MILK AND MILKPRODUCTS:

aus Österreich mit dem AMA-Gütesiegel

LOCAL CHEESE:

aus österreichischer Herstellung

EGGS (FREE-RANGE):

Familie Reischenböck, Weng im Innkreis

POTATOES, FRUITS AND VEGETABLES:

from local farmers in the surrounding

FRESH FISH:

Fischzucht Alois Köttl, Neukirchen an der Vöckla,
„1st fish farming of the ancient Austrian Empire“

Aperitif

GERSBERG SPRIZZ

Cassis | Prosecco | Soda | Mint 7,60
non-alcoholic 6,30

AMERICANO

Mancino Vermouth | Campari | Soda
9,40

CRODINO SPRIZZ (ALKOHOLFREI)

Crodino blonde | Soda 6,50

CAMPARI BLACK ORANGE

Campari | ORGANICS Black Orange
6,90

RUBY PORT TONIC

Ruby Port | Tonic 8,90

Recommendations – by the glass

BUBBLES

BRUT RESERVE ROSÉ | KAMPTAL

Weingut Schloss Gobelsburg, Langenlois
0,1l | 9,50

CRÉMANT D'ALSACE BRUT

BLANC DE BLANC | ELSASS
Henri Kieffer & Fils, Blienschwiller
0,1l | 8,-

WHITE

2024 WACHAU DAC | GRÜNER VELTLINER

FEDERSPIEL „RIED STEIN AM RAIN“,
Johann Bäuerl, Joching
0,125l | 7,-

2024 SÜDSTEIERMARK DAC |

SAUVIGNON BLANC „GAMLITZ“
Engelbert Elsnegg, Gamlitz
0,125l | 7,50

2022 RIESLING „ZILLIKEN“

VDP GUTSWEIN | MOSEL
Forstmeister Geltz, Saarburg
0,125l | 8,-

2023 CHARDONNAY | BURGENLAND

Weingut Gesellmann,
Deutschkreutz
0,125l | 8,-

RED

2022 ZWEIFELT „HEIDEBODEN“ | BURGENLAND

Weingut Angerhof
Hans Tschida, Illmitz
0,125l | 7,-

2019 CUVÉE „SÜDOST“ (BF/ME) | BURGENLAND

Weingut Wachter & Wiesler,
Deutsch-Schützen
0,125l | 8,50

2021 CABERNET SAUVIGNON |

WESTERN CAPE WO
Drostdy Hof, Tulbagh, Südafrika
0,125l | 8,50

2021 „LOUSAS“, VINO DE ALDEA |

RIBEIRA SACRA DO
Envinate Ribeira Sacra, Spanien
0,125l | 9,-

Romantik-Menu „Gersberg Alm“

Enjoy our exciting compositions
as a 5-course gourmet menu, or savour each
creation individually as an à la carte dish

BUFFALO MOZZARELLA

Cherry Tomatoes | Watermelon | Balsamico XO
19,-

SAFFRON & FENNEL

foam soap | cured char
10,-

SCALLOP

beetroot | onion | raspberry
18,- // 26,-

VENISON

shoulder & loin | apricot | green pepper
semolina | miso carrots
28,- // 39,-

„A WALK IN THE WOODS“

Guanaja ® chocolate | wild berries | rosemary
14,-

IN 5 COURSES 89,-

accompanying wines
5 glasses per 0,1l 54,-

- all prices in EUR, incl. VAT, excl. tip -

Starters

BEEF TARTARE

home-made malt-brioche | red onion | mustard caviar | wild garlic mayonnaise
21,-// 28,-

APRICOT GAZPACHO

ricotta | yellow tomato | cumin | chili
12,-

CURED CHAR

grapefruit | buttermilk | chives | fennel
19,-// 28,-

SHEEP'S CHEESE

pickled apricot | yellow beetroot | herbs
19,-

SAUTEED CHANTERELLES

garden herbs salad | cucumber | tomato
19,-

COVER | unique & seasonal in Salzburg
3,90 per person

Soups & Salads

BEEF CONSOMMÉ (ORGANIC)

root vegetables | choice of garnish:

cheese dumpling or fried liver dumpling 9,-

sliced pancakes (Frittaten) 7,50

CAULIFLOWER-COCONUT FOAM SOUP

panko prawn | sesame
12,-

GRILLED ZUCCHINI FOAM SOUP

goat cheese choux pastry | sunflower seeds
9,-

POTATO-LAMB'S LETTUCE

Cucumber | pumpkin seed oil
7,50

CUCUMBER

„Gersberg-Style“
chili | sesame |
rice vinegar 7,-

MIXED LEAVES

garden herbs
6,50 // 9,-

In between & right in the middle

BAVARIAN TOM YAM

catfish | shiitake | samphire | lemongrass | pak choi
21,- // 29,-

WHITE TOMATO RISOTTO

young fennel | orange | pumpkin seeds
21,- // 29,-

CHANTERELLES À LA CRÈME

bread dumpling | green salad
19,- // 28,-

TRUFFLE DUMPLINGS

home-made curd dumplings | mushrooms | cheese | truffle
21,- // 29,-

CHAR – WHOLE ROASTED -

herb potatoes | chanterelles | brown butter
32,-

ENTRECÔTE FROM ORGANIC OX

celery | chanterelles | artichoke
27,- // 39,-

BRAISED SHOULDER CUT (OX)

port wine shallots | beech mushrooms | parsley mashed potatoes
32,-

Always & Everywhere - our classics

DEEP-FRIED CHICKEN

potato-lamb's-lettuce-salad | lingonberry 27,-

CREAMED HEART OF VEAL

elderflower | bread dumplings 19,- // 26,-

FAMOUS AUSTRIAN "TAFELSPITZ" (BOILED BEEF)

pan-fried potatoes | Swiss chard | seasonal vegetables
apple-horseradish | chive-sauce 32,-

ORIGINAL VIENNESE „SCHNITZEL“ (VEAL)

parsley potatoes | lingonberry | slice of lemon 29,80

Drinks –

ANYTHING, THAT YOU ACTUALLY DO NOT NEED A MENU FOR....

FRUIT JUICE FROM STYRIA

- pure joy of fruit, carefully produced in the
Austrian province of Styria

CLOUDY APPLE JUICE

0,25l | 3,30

with Soda

0,50l | 4,90

with spring water

0,50l | 4,60

PEACH JUICE

0,25l | 4,70

with Soda

0,5l | 5,50

with spring water

0,5l | 5,30

OTHER LOCAL JUICES

0,2l | 3,90

SOFTDRINKS

COCA COLA | COLA ZERO | MEZZO MIX

0,33l | 3,90

ALMDUDLER | FANTA | SPRITE

0,33l | 3,90

RED BULL ENERGY | SUGAR FREE | EDITION

0,25l | 5,30

ORGANICS BY RED BULL

SIMPLY COLA | EASY LEMON | TONIC | GINGER

ALE | BLACK ORANGE

0,25l | 5,30

WATER

THALHEIM HEILWASSER SPARKLING | STILL

0,75l | 6,90

0,33l | 3,90

„NOCKSTEIN“-SPRING WATER*

0,5l | 0,70

1,0l | 1,50

*for free, in case you order other drinks

BEER

STIEGL „HELL“ ON TAP

0,2l | 3,90

0,3l | 4,60

0,5l | 5,50

GERNER HELLES (BAVARIAN LAGER)

0,5l | 5,60

STIEGL PILS

0,33l | 5,30

STIEGL PARACELSUS ZWICKL

0,33l | 5,30

STIEGL „FREIBIER“ (NON-ALCOHOLIC)

0,3l | 4,60

STIEGL ZITRONENRADLER

0,33l | 4,60

0,5l | 5,50

DIE WEISSE - WEISBIER

0,3l | 4,80

0,5l | 5,80

Non-alcoholic 0,5l | 5,80

COFFEE | TEA

ESPRESSO 3,70 // 4,80

AMERICANO 3,90

CAPPUCCINO 4,90

FLAT WHITE 5,60

LATTE MACCHIATO 5,20

DECAF COFFEE 4,80

HOT CHOCOLATE 4,80

POT OF TEA 4,90

AFFOGATO AL CAFFÈ 5,60