



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 (NON-ALCOHOLIC)

Crodino blonde | Soda 6,50

AUTUMN IN A GLAS

Plum | "Almdudler" | Prosecco 8,90

LADY-DRINK

Belsazar Rosé Vermouth | Cointreau
Tonic 7,60

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,-

2024 CHARDONNAY | BURGENLAND

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

RED

2022 ZWEIFELT „HEIDEBODEN“ | BURGENLAND

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

2022 „TRIDENDRON“ (ME/CS/BF) | BURGENLAND

Ernst Triebaumer, Rust
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

PLUM CAPRESE

buffalo mozzarella | tomato | thai basil
plum | dark bread
15,- // 23,-

PUMPKIN CONSOMMÉ

roasted pumpkin | truffle ravioli | dark bread | lemon oil
9,- // 13,-

DANUBE SALMON

filet | mushroom duxelles | mashed potato | parsley
18,- // 25,-

DUETT OF IBERICO

cheek & filet | rowan berry | fried onion
celery | semolina
28,- // 36,-

NIGHT OWL

dark chocolate | red wine pear | vanilla
13,-

IN 5 COURSES 83,-

accompanying wines
5 glasses per 0,1l 49,-

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

Starters

BEEF TARTARE

toasted focaccia | mushrooms | pickled egg yolk | leek mayonnaise

21,-// 28,-

PLUM-BELL PEPPER-GAZPACHO

ricotta | mini-bell peppers | cumin | chili

15,-

CURED CHAR

pumpkin ponzu | cauliflower | dill oil | tapioka

19,-// 26,-

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

RED CABBAGE-COCONUT FOAM SOUP

crispy catfish | lemon jam

12,-

BASIL-TOMATO FOAM SOUP

burrata | olive

11,-

POTATO-LAMB'S LETTUCE

Cucumber | pumpkin seed oil

7,50

CUCUMBER

„Granny-Style“

sour cream | dill |

smoked paprika 7,-

MIXED LEAVES

garden herbs

6,50 // 9,-

In between & right in the middle

GERSBERG FISH SOUP

prawns | shiitake | samphire | lemongrass | pak choi | tomato
18,- // 26,-

SAVOY CABBAGE ROULADE

roasted green spelt | pecorino | preserved lemon | beech mushroom
21,- // 32,-

ALPINE CHAR – WHOLE ROASTED -
herb potatoes | brown butter | wild broccoli
32,-

SPELT RISOTTO

fig | beetroot | chestnut | miso | autumn truffle | hazelnut
19,- // 27,-

CRISPY PUMPKIN

saffron velouté | wild broccoli | lemon
21,- // 29,-

PAN-SEARED BEEF FROM ORGANIC OX

onion jus | green beans & beacon | Austrian fried potatoes
26,- // 38,-

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)

horseradish-bread sauce | chive beurre blanc
seasonal vegetables 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

TRUMER 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