

Welcome to, Romantik Hotel & Restaurant **DIE GERSBERG ALM******

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



OUR CHEFS:

Florian², Ralf, Rico, Luca & Lucia

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 & Fever Tree Tonic
8,90

Recommendations – by the glass

bubbles

BRÜNDLMAYER BRUT RESERVE | KAMPTAL

Willi Bründlmayer, Langenlois
0,1l | 9,-

CRÉMANT D'ALSACE BRUT ROSÉ | ELSASS

Henri Kieffer & Fils, Blienschwiller
0,1l | 7,-

white

2023 WACHAU DAC | GRÜNER VELTLINER

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

2023 SÜDSTEIERMARK DAC |

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

2022 RIESLING „ZILLIKEN“ VDP GUTSWEIN

Forstmeister Geltz, Saarbürg
0,125l | 8,-

2023 CHARDONNAY | BURGENLAND

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

red

2022 ZWIEGELT „HEIDEBODEN“ | BURGENLAND

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 MAZZEI “FONTERUTOLI”

Chianti Classico DOCG
Castello di Fonterutoli, Toskana
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

ASPARAGUS

tartare | burrata | pumpernickel | tarragon-mayonnaise
17,- // 26,-

WILD GARLIC

foam soap | sweetbread
9,50

SWISS CHARD

barley | celery | truffle | Pecorino
18,- // 25,-

LAMB

leg & loin | pea | green asparagus | lemon-thyme
28,- // 39,-

RHUBARB

white chocolate | Tahiti-vanilla
13,-

In 5 courses 85,-
accompanying wines
by the glass per 0,1l 47,-

Starters

BEEF TARTARE

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

KOHLRABI DUMPLINGS

beetroot falafel | feta cheese | cumin | mint
16,- // 24,-

PICKLED LAKE TROUT

rhubarb | cucumber | green asparagus | flaxseed
19,- // 26,-

CRISPY ASPARAGUS

purslane | tarragon | buttermilk
15,- // 23,-

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

Soups & Salads

CONSOMMÉ FROM ORGANIC OX | root vegetables | filling by choice:

- > CHEESE DUMPLING OR OVEN-MADE LIVER DUMPLING 9

- > SLICED PANCAKES 7,50

KOHLRABI-COCONUT FOAM SOUP

young cauliflower | leek
9,-

ASPARAGUS FOAM SOUP

choux pastry | Parmigiano
9,-

LEAF SALAD

fresh herbs
6,50 // 9,-

CUCUMBER-SALAD "GERSBERG STYLE"

chili | sesame | rice vinegar
7,-

In between & right in the middle

LOCAL WHITE ASPARAGUS | Sauce hollandaise | young potatoes 28,-

+ VIENNESE „SCHNITZEL“ MADE FROM VEAL 38,-

+ GRILLED FILLET OF TROUT 36,-

+ BURRATA | OLIVES 34,-

GERSBERG FISH-SOUP

white bread | Sauce Rouille

21,- // 29,-

CATFISH

leek | pea | bacon | sauerkraut-risotto

28,-

TRUFFLE PASTA

home-made tagliolini | pecorino | preserved lemon | winter truffle

21,- // 32,-

CAULIFLOWER-RISOTTO

coconut | King Oyster Mushroom | Miso | Lingonberry

18,- // 26,-

ENTRECÔTE FROM ORGANIC OX

Potato-asparagus-gratin | wild broccoli

28,- // 37,-

BRAISED SHOULDER CUT (OX)

morrel | baby carrot | wild garlic mash

19,- // 28,-

Always & Everywhere - our classics

DEEP-FRIED CHICKEN

potato-lamb's-lettuce-salad | lingonberry 24,-

CREAMED HEART OF VEAL

elderflower | bread dumplings 18,- // 24,-

Famous Austrian "TAFELSPITZ" (BOILED BEEF)

pan-fried potatoes | swiss chard | seasonal vegetables

apple-horseradish | chive-sauce 29,-

Original VIENNESE „SCHNITZEL“ (VEAL)

parsley potatoes | lingonberry | slice of lemon 29,50

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

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

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 – WEIßBIER

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

KOFFEINFREIER KAFFEE 4,80

HOT CHOCOLATE 4,80

POT OF TEA 4,90

AFFOGATO AL CAFFÈ 5,60

*for free, in case you order other drinks