

## Menu "Gersberg Alm"

*Veal shank with smoked trout, red onion and apple*

€ 16,90

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*Cream of potato and buttermilk with fried oxtail in mushroom*

€ 7,50

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*Flamed filet of char with bell pepper and beluga lentils*

*Starter: € 18,90 / Main Course: € 26,90*

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*Free-range pork - 3 ways -  
with celery, blackberry and peanut*

*Starter: € 21,90 / Main Course: € 28,90*

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*Variation of milk, honey and malt*

€ 12,90

*Menu 5-Course € 72,00*

## Menu "Vegetarian"

*Variation of sheep's cheese, radish, pear and pumpernickel*

€ 15,90

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*Cream of herbs with cream cheese flan*

€ 6,90

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*Artichoke ravioli with pumpkin seed oil, Boule de Belp cheese and lime*

*Starter: € 16,90 / Main Course: € 22,50*

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*Crispy cabbage strudel with sour cream, mustard seed and dill*

*Starter: € 16,90 / Main Course: € 21,90*

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*Farmer's yoghurt with mango, hazelnut and basil*

€ 12,90

*Menu 5-Course € 63,00*

## Our wine suggestions per glass 1/8 l

- 2021 Grüner Veltliner Federspiel „Ried Stein am Rain“, J. Bäuerl, Joching, Wachau € 6,85  
2021 Grüner Veltliner Smaragd „Bergdistel“, Winery Tegernseerhof, Wachau € 8,40  
2021 Riesling „vom gelben Löss“, Winery Josef Ehmoser, Tiefenthal, Wagram € 7,20  
2021 Weißburgunder vom gelben Löss, Winery Josef Ehmoser, Tiefenthal, Wagram € 7,00  
2021 Sauvignon Blanc „Ried Altenberg“, Winery Manfred Hebenstreit, Weinviertel € 7,00  
2021 Morillon „Arte Styria“ Winery Engelbert Elsneegg, Gamlitz, Südsteiermark € 6,70  
  
2021 Rosé „Ried Hasenhaide“, Winery Ingrid Groiss, Breitenwaida, Weinviertel € 6,50  
2021 Zweigelt Rosé Selection, Winery J. Bäuerl, Wachau € 7,00  
  
2021 Blauer Zweigelt „Heideboden“, Winery Hans Tschida, Illmitz, Neusiedlersee € 6,00  
2018 Blaufränkisch „Johanneshöhe“, Winery Georg Prieler, Leithaberg € 6,70  
2019 Cuvée Joiser Reben Rot (ZW/BF/ME), Winery Markus Altenburger, Jois € 7,70  
2020 „The Butcher Cuvée“ (ZW/BF/CS) Winery Hans Schwarz, Andau, Neusiedlersee € 8,75  
2020 Réserve del Conte, Winery Manincor, Kaltern, Südtirol € 8,20  
2018 Le Jouet Rouge (GR/CA/LP) Domaine des Enfants, Cotes Catalanes, Roussillon € 7,00

## Starters & Soup

- Pink roasted veal with Styrian beans, turnips and scallions € 17,90*
- Beef tartar of Austrian beef with wild garlic mayonnaise and sour dough bread  
as starter € 18,90  
as main dish € 25,90*
- Leaf salad with pickled rhubarb, roasted nuts and sheep's cheese € 15,90*
- Small mixed lettuce with potatoes, cucumber, tomato and radish € 6,90*
- Large mixed lettuce with potatoes, cucumber, tomato and radish € 8,90*
- Grandma's beef broth with root vegetables and three ingredients  
(Cheese dumpling, bacon dumpling and semolina dumpling) € 7,50*

## Main Dishes

*Creamy calf's heart with black elderberry, buttermilk and chives dumpling  
as starter € 16,90  
as main dish € 21,90*

*"Viennese" escalope of veal with parsley potatoes and lingonberries € 27,90*

*Braised fillet of catfish  
with chickpeas, raisins and Mashua Cubio € 27,90*

*Deep fried chicken with potato-field salad and lingonberries € 21,90*

*Boiled shoulder of Austrian bullock  
with potato mash and leaf spinach € 23,90*

*Pink roasted Entrecôte  
with parsnip, salt lemon and rosemary gravy € 34,90*

*Ragout of venison with cream cheese dumplings and red cabbage € 22,90*

*Spinach dumpling with pumpkin ragout, pistachios and sour cherry € 19,90*

*Traditional vegetable ragout with sour cream dumpling € 18,90*

## Desserts & Cheese

*Cream cheese pralines with poppy seed, almond and rhubarb € 12,90*

*Variation of dark chocolate with sour cherry and tonka bean € 12,90*

*“Heidelbeerdatschi” with homemade yoghurt ice-cream € 12,90*

*Variation of local organic cheese with homemade chutney € 14,90*

### *Sorbet*

*different types according to the season € 3,90 per scoop*

*Our wine suggestions per glass 1/8 l*

*2012 Muskat Ottonel “Schilfwein“, Winery Angerhof, Familie Tschida, Neusiedlersee € 8,70*

*Cover charge € 3,30*

### *Our kitchen team:*

*Florian, Ralf, Max, Sabrina, Moritz, Leo & Marcos*

*All dishes are served*

*from 12.00 pm to 9.00 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: Fishery Köttl*

