

Menu "Gersberg Alm"

Fried sweetbread with smoked trout, pumpernickel, blackberry and fennel

€ 16,90

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Cream of artichoke with fried greaves dumpling

€ 8,50

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Gently cooked fillet of arctic char with cauliflower, currant and sage

Starter: € 20,90 / Main Course: € 28,90

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Two kinds of roebuck with barley, spruce and king oyster mushroom

Starter: € 31,90 / Main Course: € 38,90

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Variation of cherry, walnut and mascarpone

€ 12,90

Menu 5-Course € 82,00

Menu "Vegetarian"

Kohlrabi ravioli with chickpea, beetroot and horseradish

€ 14,90

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Gazpacho of red pepper with cherries, burratina and basil

€ 12,90

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Homemade pasta with black truffle, garden herbs and pecorino

Starter: € 17,90 / Main Course: € 23,90

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Risotto of sunflower seeds with carrots and passion fruit

Starter: € 17,90 / Main Course: € 23,90

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Variation of apricot, white chocolate and pistachio

€ 12,90

Menu 5-Course € 68,00

Our wine suggestions per glass 1/8 l

2022 Grüner Veltliner Federspiel „Ried Stein am Rain“, J. Bäuerl, Joching, Wachau € 6,85

2021 Grüner Veltliner „Ried Hohenberg“, Winery Josef Ehmoser, Tiefenthal, Wagram € 7,90

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

2022 Chardonnay „Carnuntum“, Winery Gerhard Markowitzsch, Göttlesbrunn, Carnuntum € 6,50

2022 Roter Veltliner „Symphoniker“, Weingut Setzer, Hohenwarth, Weinviertel € 6,20

2022 Gemischter Satz „Ried Paznaun“, Weingut L. Ehn, Langenlois € 6,70

2022 Zweigelt Rosé Selection, Winery J. Bäuerl, Wachau € 7,00

2021 Blauer Zweigelt „Heideboden“, Winery Hans Tschida, Illmitz, Neusiedlersee € 6,00

2022 Blaufränkisch „Kalk & Schiefer“, Winery A. und H. Nittnaus, Gols, Neusiedlersee € 7,20

2021 Cuvée Joiser Reben Rot (Z/W/BF/ME), Winery Markus Altenburger, Jois € 7,70

2022 Cuvée Heideboden (Z/W/BF/ME), Weingut Claus Preisinger, Gols, Neusiedlersee € 8,00

2020 „The Butcher Cuvée“ (Z/W/BF/CS) „Magnum“, Winery Hans Schwarz, Andau, Neusiedlersee € 8,75

2021 Réserve del Conte (LA/ME/CS), Winery Manincor, Kaltern, Südtirol € 8,20

Starters & Soup

Beef tartar of Austrian beef with lovage, braised onion and pickled chanterelles
as starter € 18,90
as main dish € 25,90

Salad of spring herbs with roasted chanterelles € 16,90

Burrata with tomatoes and olive € 15,90

Small mixed lettuce with potatoes, cucumber, tomato and radish € 7,50

Large mixed lettuce with potatoes, cucumber, tomato and radish € 8,90

Potato & buttermilk soup with roasted chanterelles € 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 white catfish with black rice, poppy seed and apricot € 27,90

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

Boiled shoulder of organic beef
with mashed potatoes and spinach € 23,90

Pink roasted Entrecôte with celery, peanut and beans € 36,90

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

Chanterelle goulash with dumpling of sheep's cream cheese and young leek € 22,90

Desserts & Cheese

Blueberry pancakes with vanilla and sour cream € 12,90

Apricot dumpling with ice-cream of cream cheese € 11,90

“Steirer ice-cream” with vanilla, pumpkin seed oil and cream € 11,90

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

