

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:**

Florian<sup>2</sup>, 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 partner businesses:

**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

**ERDÄPFEL, OBST UND GEMÜSE DER SAISON:**

aus heimischer Landwirtschaft

**FRESH FISH:**

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

## Aperitif

### GERBERG SPRITZER

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

2016 BLANK ZERO DOSAGE | BURGENLAND G.U.  
Markus Altenburger, Jois, Neusiedlersee  
0,1l | 10,50

CRÉMANT D'ALSACE BRUT ROSÉ | ELSASS  
Henri Kieffer & Fils, Blienschwiller  
0,1l | 8,00

### white

2023 WACHAU DAC | GRÜNER VELTLINER  
FEDERSPIEL „RIED STEIN AM RAIN“,  
Johann Bäuerl, Joching  
0,125l | 7,00

2023 SÜDSTEIERMARK DAC |  
SAUVIGNON BLANC „GAMLITZ“  
Engelbert Elsneegg, Gamlitz  
0,125l | 7,50

2022 RIESLING „ZILLIKEN“ VDP GUTSWEIN  
Forstmeister Geltz, Saarburg  
0,125l | 8,00

2023 CHARDONNAY | BURGENLAND  
Weingut Gesellmann, Deutschkreutz  
0,125l | 8,00

### red

2022 ZWEIGELT „HEIDEBODEN“ | BURGENLAND  
Angerhof, Hans Tschida, Illmitz  
0,125l | 7,00

2019 CUVÉE „SÜDOST“ (BF/ME) | BURGENLAND  
Weingut Wachter & Wiesler, Deutsch-  
Schützen  
0,125l | 10,00

2022 „12 VOLTS“ (CA,CS,ME,SY) | MALLORCA  
4 kilos, Felanitx  
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

## GOURMET BULBOUS ROOT

Sous-vide celery tartare | Pumpnickel | radish | buttermilk  
15,- // 23,-

## LEEK-COCONUT FOAM SOUP

Wasabi-shrimp  
9,-

## SAVOY CABBAGE "ROYALE"

savoy cabbage | wild mushrooms | truffle | parmesan  
18,- // 25,-

## LAMB DUET

leg & loin | pea | radish | broccoli  
28,- // 39,-

## CUCUMBER RENDEZVOUS

cucumber | pineapple | anise  
13,-

In 5 courses 83,-  
accompanying wines  
by the glass per 0,1l 47,-

## Starters

### BEEF TARTARE

home-made brioche | red onion | mustard caviar

21,- // 28,-

### HOME-MADE POPCORN-FALAFEL

carrot | yoghurt | hazelnut | sesame | mint

15,- // 23,-

### CURED ARCTIC CHAR

Ponzu | radish | cucumber | tapioca

19,- // 26,-

### LEAF SALAD

fresh herbs

6,50 // 9,-

### POTATO-LAMB'S LETTUCE-SALAD

cucumber | pumpkin seed oil

7,50

### COVER

unique & seasonal in Salzburg

3,80

...because a plate of warm soup is always good for you

### GRANNY'S BEEF SOUP

root vegetables | assorted trio of fillings

9,-

LEEK-COCONUT FOAM SOUP | Wasabi-shrimp 9,-

BURNED EGGPLANT | eggplant | beetroot | macadamia 8,-

# In between & right in the middle

- RECOMMENDATION FROM OUR HEAD CHEF FLORIAN DORNSTAUDER -

## CREAMED HEART of veal

black elderberry | buttermilk | bread dumplings 18,- // 24,-

## SEARED FILLET OF CATFISH

parsnip | pak choi | saffron risotto  
28,-

## VENISON RAGOUT

tonka bean-red cabbage | bread dumpling  
26,-

- THE LOCAL SPECIALITY -

## DEEP-FRIED CHICKEN

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

## VENERE RISOTTO

heirloom carrot | cauliflower | port wine  
19,- // 27,-

## TRUFFLE PASTA

home-made tagliolini | pecorino | preserved lemon | winter truffle  
21,- // 32,-

- THE ALL-TIME CLASSIC -

## FAMOUS AUSTRIAN "TAFELSPITZ" (BOILED BEEF)

pan-fried potatoes | seasonal vegetables | cream spinach | apple-horseradish |  
chive-sauce 29,-

## ENTRECÔTE FROM ORGANIC BEEF

TWO KINDS OF CAULIFLOWER | "BLUE LIES'L" POTATO  
26,- // 38,-

## ORIGINAL VIENNESE „SCHNITZEL“ (VEAL)

parsley potatoes | lingonberry | slice of lemon 29,70

# 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 | COCA COLA LIGHT

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 PARACELTUS 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