

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, Daniel, Ralf & Luca

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“

Romantik-Menu „Gersberg Alm“

Enjoy our exciting compositions
as a 5-course gourmet menu, or savor each
creation individually as an à la carte dish

MARINATED LOLLIPOP TURNIP

rice wine | chili | romaine | local "Aberseer Sheep Cheese"
14,90 // 18,40

RED CABBAGE FOAM SOUP

venison praline
9,-

SCALLOP

oxtail ragout | tropea onion | beech mushrooms
15,30 // 27,40

ENTRECÔTE

grilled beans | potatoes au gratin | black truffle
28,- // 42,50

TRIPLE "S"

(s)chocolate | sage | sharon fruit
12,90

In 5 courses 81,-
accompanying wines (by the glass) 37,-

Starters

- OUR ALL-TIME FAVOURITE STARTER -

BEEF TARTARE

dark bread | truffled mayonnaise | egg yolk | shiso cress

21,00 // 26,90

SEASONAL AUTUMN-SALAD

dates | turnip | wild Herbs | caramelized goat cheese 16,-

LEAF SALAD

fresh herbs

6,50 // 8,90

POTATO-LAMB'S LETTUCE-SALAD | cucumber | pumpkin seed oil

7,50

COVER

unique & seasonal in Salzburg

3,60

Soups

GRANNY'S BEEF SOUP

root vegetables | assorted trio of fillings

8,90

RED CABBAGE FOAM SOUP | venison praline

9,-

DARK BREAD CREAM SOUP | sour cream | oxtail cracklings

7,60

PUMPKIN CREAM SOUP | hokkaido pumpkin | sweet potato | cumin |

pumpkin seed oil 7,90

Main Course

- RECOMMENDATION FROM OUR HEAD CHEF FLORIAN DORNSTAUDER-

CREAMED HEART of veal

black elderberry | buttermilk | bread dumplings 17,90 // 22,90

GRILLED FILLET OF TROUT

creamed pear-savoy cabbage | purple potatoes
27,50

VENISON RAGOUT

tonka bean-red cabbage | bread dumplings 25,90

CREAMY EBLY

braised eggplant | pecorino | soy
15,90 // 24,-

- THE LOCAL SPECIALITY -

DEEP-FRIED CHICKEN

potato-lamb's-lettuce-salad | lingonberry 24,90

CRISPY SAVOY CABBAGE ROLL | celery jus | black truffle 25,90

STUFFED HOKKAIDO PUMPKIN | dates | bulgur | curry 17,- // 26,-

- THE ALL-TIME CLASSIC -

FAMOUS AUSTRIAN "TAFELSPITZ" (BOILED BEEF)

pan-fried potatoes | seasonal vegetables | cream spinach | apple-horseradish |
chive-sauce 28,50

BEEF RISOTTO | brussels sprouts tips | walnut | Asmonte cheese 23,80

ORIGINAL VIENNESE „SCHNITZEL“ (VEAL) | parsley potatoes |
lingonberry | slice of lemon 29,50

- THE SEASONAL ADD-ON -

Brussels sprouts-chestnut hash 6,90 // 5,40

(with // without bacon) - to add where-ever you like

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

... for when you are feeling “peckish”

WE ARE PLEASED TO SERVE THE FOLLOWING SMALL PLATES

DAILY BETWEEN 2.00PM AND 5.00PM

DARK WHOLEWHEAT BREAD	7,50
with smoked ham from Salzburg	
with pumpkin cream spread	
with homemade “Liptauer” (local spicy cheese spread)	
GERSBERG SNACK PLATTER Assortment of local cold cuts; sausages and cheeses Dark farmer's bread	19,50
1 PAIR OF VIENNESE OR DEBRECEN SAUSAGE	
mustard horseradish dark bread	6,90
LEAF SALAD fresh herbs	6,50 // 8,90
with chicken breast (roasted or fried)	17,90
with fillet of fish (roasted or fried)	19,90
with local “Aberseer” sheep cheese	16,90
SCHNITZEL “VIENNESE STYLE” (pork)	
parsley potatoes lingonberry lemon	19,50
GRANNY’S BEEF SOUP root vegetables assorted trio of fillings	
8,90	
SOUP OF THE DAY upon availability	6,90
AUSTRIAN PANCAKE apricot vanilla	7,50 // 5,00
WARM APPLE- OR CREAM STRUDEL	5,20
+ vanilla ice cream / vanilla sauce or whipped cream	7,10
HOMEMADE CAKE upon availability	5,20

Wine recommendation - by glass (0,125l each)

- WHITE -

2023 WACHAU DAC, GRÜNER VELTLINER FEDERSPIEL „RIED STEIN AM RAIN“

Johann Bäuerl, Joching

EUR 7,20

2022 RIESLING „RIED HERBERGE“, LOWER AUSTRIA

Manfred Hebenstreit, Kleinriedenthal

EUR 7,-

2022 WEIßBURGUNDER „VOM GELBEN LÖSS“, LOWER AUSTRIA

Josef Ehmoser, Tiefenthal

EUR 7,20

2023 SÜDSTEIERMARK DAC, SAUVIGNON BLANC, „GAMLITZ“

Engelbert Elsnegg, Gamlitz

7,50

2023 CHARDONNAY, LOWER AUSTRIA

Gerhard Markowitsch, Göttlesbrunn

EUR 6,90

- ROT -

2022 ZWEIGELT „HEIDEBODEN“, BURGENLAND

Angerhof, Hans Tschida, Illmitz

7,-

2020 BLAUFRÄNKISCH OGGAU „JOHANNESHÖHE“, BURGENLAND

Georg Prieler, Schützen am Gebirge

7,20

2022 "IL CONTE" ^(LA/ME/CS), ALTO ADIGE

Tenuta Manincor, Kaltern

8,70

2023 "BARBERA D'ALBA", PIEMONTE

Tenuta Massolino, Serralunga d'Alba

7,70