

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 & Leo

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“

BEEF TARTARE

homemade brioche | pickled onions | cured egg yolk

18,90 // 25,90

TURNIP FOAM SOUP | quince | smoked trout

9,50

CRAYFISH RAVIOLI | water asparagus | shellfish bisque

22,90 // 26,90

3 PARTS OF FREE-RANGE PORK | Celery | peanut | brussels sprouts

23,90 // 28,90

WINTER BLOSSOM | bitter almond | sorrel | bergamot

12,90

5-courses 85,00

In addition we recommend our

Menu „vegetable-variety“

(vegetarian)

SMOKED RADISH

local „Abersee“ sheep cheese | radicchio treviso | balsamic vinegar

16,50

BLACK SAPROOT SOUP | horseradish | chervil

8,50

VENERE | grilled leek | red onions | asmonte

22,00

CARROT VARIETY | pickled pear | colorful quinoa

22,90

„GERSBERG“ CHOCOLATE-BANANA | cocoa | banana | caramel

12,90

5-courses 75,00

Starters

CURED CHAR | fondant potatoes | buttermilk | chives
18,90

VENISON PRALINÉ | kohlrabi | rhubarb | mustard seed
17,80

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

TURNIP FOAM SOUP | quince | smoked trout
9,50

BLACK SAPROOT SOUP | horseradish | chervil
8,50

GRANNY'S BEEF SOUP | root vegetables | assorted trio of fillings
8,90

Main Course

- Recommendation from our headchef Florian Dornstauder-

CREAMED HEART of veal

black elderberry | buttermilk | chive dumplings

16,90 // 21,90

ORIGINAL VIENNESE „SCHNITZEL“ (VEAL) | parsley potatoes | lingonberry

28,90

FILLET OF WHITE CATFISH | Beluga lentils | nasturtium root

27,90

DEEP-FRIED CHICKEN | potato-lamb's-lettuce-salad | lingonberry

22,90

PAN-FRIED FILLET OF TROUT | assorted turnips | white pepper

26,90

BOILED BEEF from Organic Ox | mashed potatoes | leaf spinach

23,90

RIB-EYE STEAK from Organic cattle | sweet potato | shiitake | chimichurri

36,90

VENISON STEW | crispy curd dumplings | red cabbage

24,90

HOMEMADE FALAFEL | red curry | Greek yogurt | couscous

21,90

HOMEMADE PASTA | milk lamb ragout | pecorino

18,00 // 26,00

Dessert

SOUR CHEERY TARTLETS | poppyseed | cinnamon

11,90

„GERSBERG“ CHOCOLATE-BANANA | cocoa | banana | caramel

12,90

„LEO'S DESSERT“ | Mango | Jasmin rice | lemon grass

12,90

VARIETY OF LOCAL CHEESE | homemade chutney

15,90

SORBET | by season

4,20 per scoop

Wine recommendation for dessert (5cl)

2012 MUSKAT OTTONEL „SCHILFWEIN“,
Angerhof, Hans Tschida, Illmitz € 8,70

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

2022/23 WAGRAM DAC, ROTER VELTLINER „VON GÖSING“,
Toni Söllner, Wagram EUR 6,85

2022 WACHAU DAC, GRÜNER VELTLINER FEDERSPIEL „RIED STEIN AM RAIN“,
Johann Bäuerl, Joching, Wachau
EUR 6,85

2022 WAGRAM DAC, GRÜNER VELTLINER „RIED HOHENBERG“ I^{ÖTW},
Josef Ehmoser, Tiefenthal, Wagram
EUR 7,90

2022 RIESLING „RIED HERBERGE“, Manfred Hebenstreit, Weinviertel
EUR 7,00

2021/22 WEIßBURGUNDER „VOM GELBEN LÖSS“,
Josef Ehmoser, Tiefenthal, Wagram
EUR 7,00

2022/23 SAUVIGNON BLANC „RIED ALTENBERG“,
Manfred Hebenstreit, Weinviertel EUR 7,00

2023 CARNUNTUM DAC, CHARDONNAY, Gerhard Markowitsch,
Niederösterreich EUR 6,85

2022 ZWEIGELT ROSÉ SELECTION, Johann Bäuerl, Wachau EUR 7,00

2021 BLAUER ZWEIGELT „HEIDEBODEN“, Angerhof, Hans Tschida,
Neusiedlersee EUR 7,00

2019 BLAUFRÄNKISCH OGGAU „JOHANNESHÖHE“,
Georg Prieler, Burgenland EUR 7,20

2019/20 CUVÉE TRIDENDRON, Ernst Triebaumer, Rust, Neusiedlersee EUR 7,85

2021 RÉSERVE DEL CONTE (LA/ME/CS), Manincor, Kaltern, Südtirol EUR 8,70