



Romantik Hotel & Restaurant
Die Gersberg Alm

A warm Welcome!

We are delighted to indulge you with our culinary delights
- please take your time and enjoy.

OUR CHEFS:

Florian², Ralf, Sascha, Lucia & Petra

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 BUSINESS PARTNERS:

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

POTATOES, FRUITS AND VEGETABLES:

from local farmers in the surrounding

FRESH FISH:

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



Aperitif

GERSBERG SPRIZZ

Cassis | Prosecco | Soda | Mint
7,60
non-alcoholic 6,30

AMERICANO

Mancino Vermouth | Campari | Soda
9,40

ROSSO MOSSO – VINO SPUMANTE

Alois Lageder, Magrein
0,125l | 7,-

VIBRANTE SPRIZZ (non-alcoholic)

Martini Vibrante | Raspberry | Lemon |
Soda | 6,80

ZWEIGELT SPARKLING

(Non-Alcoholic)

Gerhard Markowitsch, Göttlesbrunn
6,50

STRAWBERRY LILLET

Lillet Rosé | Strawberry | Lime | Soda
8,90

Recommendations – by the glass

BUBBLES

BRUT RESERVE ROSÉ | KAMPTAL

Weingut Schloss Gobelsburg, Langenlois
0,1l | 9,50

CREMANT D'ALSACE BRUT

BLANC DE BLANC | ELSASS
Henri Kieffer & Fils, Blienschwiller
0,1l | 8,-

WHITE

2024 WACHAU DAC | GRÜNER VELTLINER
FEDERSPIEL „RIED STEIN AM RAIN“,
Johann Bäuerl, Joching
0,125l | 7,-

2024 SÜDSTEIERMARK DAC |
SAUVIGNON BLANC „GAMLITZ“
Engelbert Elsneegg, Gamlitz
0,125l | 7,50

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

2024 CHARDONNAY | BURGENLAND
Weingut Gesellmann,
Deutschkreutz
0,125l | 8,-

RED

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

2023 „TRIDENDRON“ ^(ME/CS/BF) | BURGENLAND
Ernst Triebaumer, Rust
0,125l | 8,50

2017 CABERNET SAUVIGNON | „TWO VINES“
Two Vines Winery, Washington State
0,125l | 9,-

2020 VINEDOS DE SAN VICENTE
DE LA SONSIERRA | RIOJA
Lindes de Remelluri, Rivas de Tereso
0,125l | 9,-

Romantik-Menu „Gersberg Alm“

Enjoy our exciting compositions
as a 4-course gourmet menu, or savour each
creation individually as an à la carte dish

GAZPACHO

Yellow Tomato Rarities | Burrata
12,-

CABBAGE

Cauliflower | Tomato | Sheep´s Cheese
16,- // 22,-

ENTRECÔTE

purple potatoes | Romanesco | Chanterelles | Celeriac
29,- // 38,-

DARK CHOCOLATE

Raspberry | Olive oil
13,-

IN 4 COURSES 69,-

accompanying wines
4 glasses per 0,1l 46,-

Starters & In-Between

COVER 3,90 per Person

BEEF TARTARE

pickled Vegetables | Gremolata | Root Bread
22,- // 29,-

LUKEWARM SMOKED TROUT FROM „KÖTTL“

Chive-Bread | Quince | Herb Salad
21,-

POTATO & LAMB'S LETTUCE SALAD

Cucumber | Pumpkin Seed Oil
8,-

MIXED LEAVES SALAD

Tomato | Herbs | Seeds
6,50 // 9,-

GRANNY'S ORGANIC OX BROTH | Root Vegetables

Choice Of Garnish:

Cheese Dumpling or Semola Dumpling 9,-

Sliced Savory Pancakes ("Frittaten") 7,50

WHITE TOMATO FOAM SOUP

Alpine Cheese Crostini | Basil
9,-

WILD MUSHROOM FOAM SOUP

Puff Pastry | Smoked Bacon
10,-

Main Courses

CHANTERELLES A LA CRÈME

(Served with either bread dumpling or pasta)

Green Salad | Garden Cress

22,- // 29,-

FILLET OF TROUT

Chanterelles | Cauliflower | Wild Broccoli

29,- // 37,-

CELERIAC "SCHNITZEL"

Herbed Potatoes | Lemon | Cranberries

21,-

CREAMED HEART OF VEAL

Bread Dumpling | Elderberries | Chives

19,- // 26,-

Our Classics

CRISPY FRIED CHICKEN (“BACKHENDL”)

Potato & Lamb’s Lettuce Salad | Lingonberry

28,-

ORGANIC BOILED BEEF (“TAFELSPITZ”)

Roasted Potatoes | Chive Beurre Blanc

Apple horseradish | Spring Vegetables

33,-

BRAISED VENISON RAGOUT

red cabbage | lingonberry | dumplings

29,-

“WIENER SCHNITZEL“ OF MILK-FED VEAL

Parsley Potatoes | Lingonberry | Lemon

32,-

Desserts

APRICOT DUMPLINGS

Buttered Breadcrumbs | Egnog Ice Cream 13,-

BLUEBERRY DATSCHI (PANCAKES)

Curd cheese | Sorrel 12,-

“PALATSCHINKEN” (AUSTRIAN STYLE PANCAKES)

Apricot | Icing Sugar 9,-

SORBET OR DAIRY ICE CREAM

4,40 per Scoop

AFFOGATO AL CAFFÈ

Espresso | Vanilla Ice Cream 5,90

CHEESE FROM ALL AROUND THE WORLD

Our service team will be happy to assist you

From creamy and mild to bold and intense or delicately nutty – there is a favourite for every palate. The perfect way to conclude your meal.

THE LITTLE „CHEESE JOURNEY“

Up to 3 Varieties | Bread | Chutneys
per person 18,-

THE GRAND “CHEESE EXPERIENCE”

Up to 5 Varieties | Bread | Chutneys
per person 26,-

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 | 3,90

with Soda/Spring Water

0,50l | 5,40

PEACH JUICE

0,25l | 4,90

with Soda/Spring water

0,5l | 6,40

WILLIAMS PEAR JUICE

0,25l | 4,50

with Soda/Spring water

0,5l | 5,90

OTHER LOCAL JUICES – PER KIND -

0,2l | 4,30

SOFTDRINKS

COCA COLA | COLA ZERO | MEZZO MIX

0,33l | 4,30

ALMDUDLER | FANTA | SPRITE

0,33l | 4,30

RED BULL ENERGY | SUGAR FREE | EDITION

0,25l | 5,60

ORGANICS BY RED BULL – PER KIND -

0,25l | 5,80

HOMEMADE LEMONADE – PER SEASON

0,5l | 6,50

WATER

THALHEIM HEILWASSER SPARKLING | STILL

0,75l | 6,90

0,33l | 4,80

LEMON SODA

0,25l | 3,90

0,5l | 4,90

HOUSE SPRING WATER

0,5l | 2,50

1,0l | 3,90

BEER

STIEGL „HELL“ ON TAP

0,2l | 4,20

0,3l | 5,40

0,5l | 5,90

GERNER HELLES (BAVARIAN LAGER)

0,5l | 6,20

TRUMER PILS

0,33l | 5,60

STIEGL PARACELTUS ZWICKL

0,33l | 5,60

STIEGL „0,0%“ (NON-ALCOHOLIC)

0,3l | 5,40

STIEGL ZITRONENRADLER

0,33l | 5,40

0,5l | 5,90

DIE WEISSE – WEIBBIER

0,3l | 5,20

0,5l | 6,20

Non-alcoholic 0,5l | 6,20

COFFEE | TEA

ESPRESSO 3,90 // 4,90

AMERICANO 4,20

CAPPUCCINO 4,90

FLAT WHITE 5,80

LATTE MACCHIATO 5,50

DECAF COFFEE 4,90

HOT CHOCOLATE 5,20

POT OF TEA 4,90

AFFOGATO AL CAFFÈ 5,90