

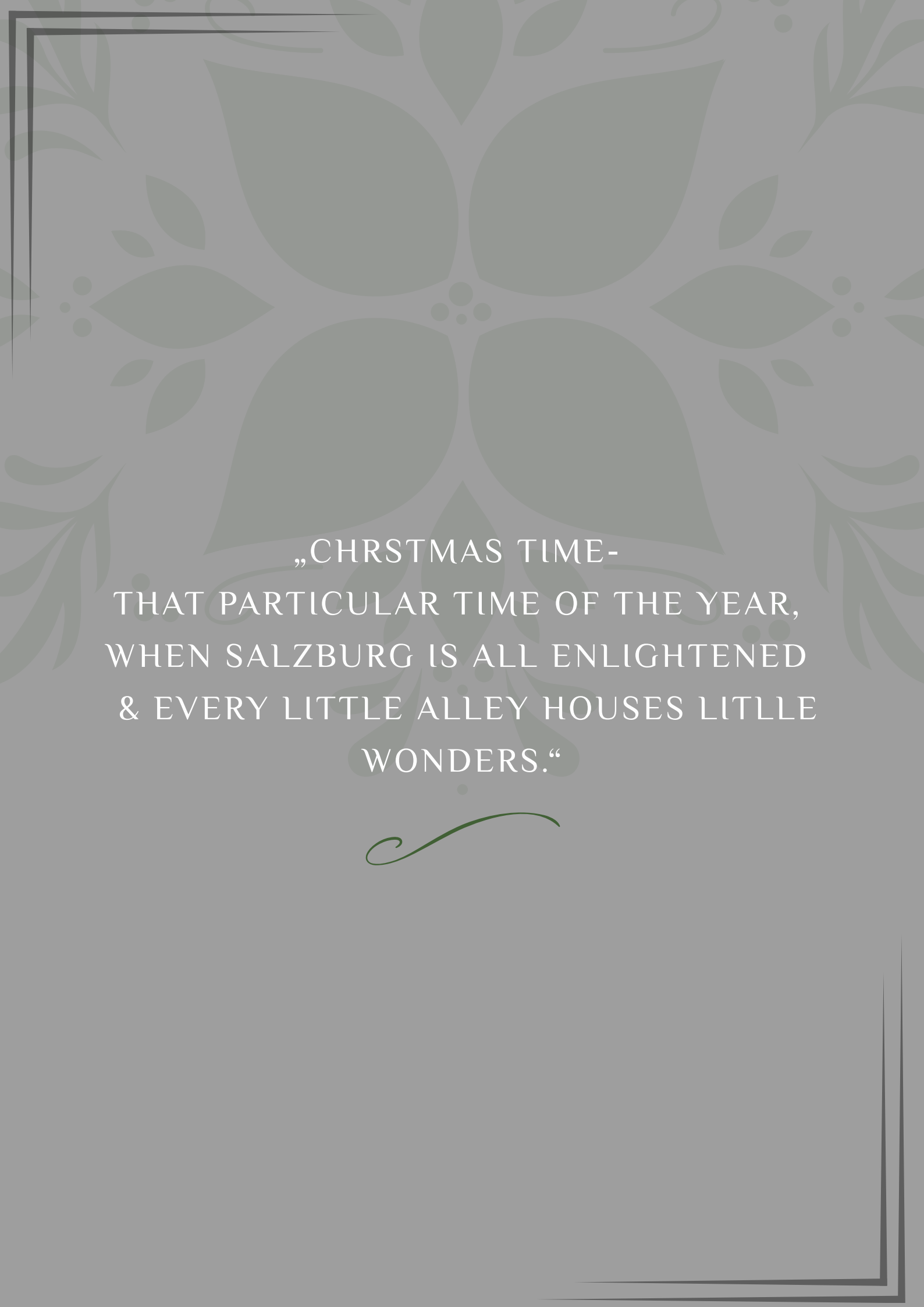


Romantik Hotel & Restaurant
Die Gersberg Alm

Romantik Hotel Die Gersberg Alm

FESTIVE SEASON 2025

Enjoy the most wonderful time of the year -
above the rooftops of Salzburg



„CHRSTMAS TIME-
THAT PARTICULAR TIME OF THE YEAR,
WHEN SALZBURG IS ALL ENLIGHTENED
& EVERY LITTLE ALLEY HOUSES LITTLE
WONDERS.“



YOUR CHRISTMAS PARTY AT “DIE GERSBERG ALM”

*Make your Christmas celebration unforgettable –
festive flair and sparkling moments above the
rooftops of Salzburg.*

Festive welcome with

➤ ROASTED CHESTNUTS & MULLED WINE ◀

We greet you in our winter garden by the crackling fire, with freshly roasted chestnuts, punch, and mulled wine.

Musical accompaniment available upon request.



Fun & entertainment at our

➤ BOWLING ALLEY ◀

Relive childhood memories or enjoy a friendly competition.

Our two traditional bowling lanes provide the perfect setting.

YOUR CHRISTMAS PARTY AT “DIE GERSBERG ALM”

Create your own 3- or 4-course menu for your celebration.*

*One menu per event | 3 courses with choice of main dish from EUR 48 |

4 courses with choice of main dish from EUR 56 |

final price per person depending on selection

STARTERS

PUMPKIN TARTARE

local “Aberseer” sheep’s cheese | apple | pumpkin seeds

SMOKED GOOSE BREAST

radicchio | peanut | lingonberry

WINTER SALAD

honey | beets | wild herbs | walnut

caramelized goat cheese

SOUPS

BLACK SALSIFY-TARRAGON-FOAMSOUP

choux pastry | lemon oil

MUSHROOM CONSOMMÉ

truffle dumplings | lovage | portwine

CHESTNUT CAPPUCINO

black tea | ricotta

MAIN COURSES

DUET OF FARMER’S DUCK

roasted breast & braised haunch

semolina | young carrot | celery |

fermented berries

RED DEER LOIN

red cabbage | rosemary | celery

CELERY-STEAK

elderberry | savoy cabbage | quinoa

PIKE-PERCH FILLET

fig | oven onion | mushroom risotto

DESSERTS

POPPYSEED PARFAIT

rum soaked plums | orange caramell | crumble

BAKED CHOCOLATE MOUSSE

tonka bean | blood orange | cocoa

CHRISTMAS EVE AT “DIE GERSBERG ALM”

Enjoy this very special evening in a relaxed &
heartfull atmosphere.

➤ 5.30 PM

gathering with roasted chestnuts & mulled wine

➤ 6.00 PM

Start

➤ CHRISTMAS MENU ➤

BEETROOT CARPACCIO

goat cheese | wildherbs | walnut oil



PORCINI-CELERY FOAM SOUP

black truffle brioche



POACHED FILLET OF CATFISH

caramelized hispi | celery

black garlic

O D E R

PANKO-EGGPLANT

smoked yoghurt | pomegranate | bulgur



VANILLA CRESCENT PARFAIT

kumquat | cardamom

IN 4-COURSES EUR 74,-
per person, including cover & aperitif

NEW YEAR'S EVE AT
"DIE GERSBERG ALM"
K I T C H E N P A R T Y
"the Alps meet Adria"

We invite you to join us for another round of our unique New Year's Eve experience – the Kitchen Party at the Gersberg Alm

Relaxed atmosphere, live music
& exquisite cuisine – the perfect blend for an unforgettable New Year's Eve!

An evening to savor –
with an open kitchen, countless culinary highlights, and of course
a proper party with a live DJ.

How does it work?

We start with a cozy warm-up in the winter garden, then enjoy Alpe-Adria cuisine in our traditional parlors – and of course right in the kitchen – before celebrating the New Year in our Almstüberl!

Get your tickets now!

NEW YEAR'S EVE AT "DIE GERSBERG ALM" K I T C H E N P A R T Y "the Alps meet Adria"

➤ 5.30 PM

warm-up in our winterly garden

➤ FROM 6.30 PM

Kitchenparty kick-off -

Live-Cooking-in our parlors & all around the kitchen area



THE FINEST DELICACIES

From the highest alpine pastures to the deep blue sea –
Oysters, tartare, carpaccio and so much more...



➤ SOULFOOD "DELLA NONNA"

Pasta, branzino, veal, ravioli and much more
– all crafted to nourish the soul



➤ DOLCI & PARTY

Sweet and savory delights from both sides
of the Alps – and of course an
unforgettable New Year's Eve party.



ALL-INCLUSIVE TICKET EUR 265,-

per person | incl. aperitif | wine | beer | water | softdrinks | coffee & food

PARTY-TICKET EUR 125,-

per person - from 10.30 pm

incl. wine | beer | water | softdrinks | coffee & desserts



Romantik Hotel & Restaurant
Die Gersberg Alm

We wish you Happy Holidays
and look forward to
welcoming you soon!

**MARION & JOHANNES
HAUSBERGER**

book now +43 662 64 12 57
or via office@gersbergalm.at