



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:*

*Florian<sup>2</sup>, Ralf, Rico, Luca, 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

### *CRODINO SPRIZZ (NON-ALCOHOLIC)*

Crodino blonde | Soda 6,50

### *AUTUMN IN A GLAS*

Plum | "Almdudler" | Prosecco 8,90

### *LADY-DRINK*

Belsazar Rosé Vermouth | Cointreau  
Tonic 7,60

## Recommendations – by the glass

### *BUBBLES*

#### *BRUT RESERVE ROSÉ | KAMPTAL*

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

#### *CRÉMANT 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 Elsnegg, 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 ZWEIFELT „HEIDEBODEN“ | BURGENLAND*

Weingut Angerhof  
Hans Tschida, Illmitz  
0,125l | 7,-

#### *2022 „TRIDENDRON“ (ME/CS/BF) | BURGENLAND*

Ernst Triebaumer, Rust  
0,125l | 8,50

#### *2021 CABERNET SAUVIGNON |*

WESTERN CAPE WO  
Drostdy Hof, Tulbagh, Südafrika  
0,125l | 8,50

#### *2021 “LOUSAS”, VINO DE ALDEA |*

RIBEIRA SACRA DO  
Envinate Ribeira Sacra, Spanien  
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

## BURRATA

khaki | “Castelfranco” | pine nuts  
17,-

## BLACK SALSIFY

foam soup | venison prosciutto | parmigiano | choux pastry  
9,-

## COD

filet | blood sausage | sauerkraut | purple broccoli  
31,-

## VENISON LOIN

roasted | beets | celery | walnut  
farmer's curd cheese  
42,-

## PUMPKIN

candied | Greek yoghurt | chestnut  
12,-

IN 5 COURSES 95,-  
accompanying wines  
5 glasses per 0,1l 54,-

# Starters

## BEEF TARTARE

onion-French toast | mustard leaves | white radish | pickled egg yolk

22,-// 29,-

## CELERY-DUMPLINGS

local "Aberseer" sheep's cheese | kiwi | ice plant | papadum

17,-

## CRISPY BLACK SALSIFY

truffle cream | chives | kumquat

18,-

COVER | unique & seasonal in Salzburg

3,90 per person

# Soups & Salads

## GRANNY'S BEEF SOUP (ORGANIC)

root vegetables | choice of garnish:

cheese dumpling or fried liver dumpling 9,-

sliced pancakes (Frittaten) 7,50

## HOKKAIDO-PUMPKIN FOAM SOUP

feta | peanut | "Pani Buri"

9,-

## POTATO-BUTTERMILK-FOAM SOUP

black truffle | croutons

12,-

## POTATO-LAMB'S LETTUCE

Cucumber | pumpkin seed oil

7,50

## CUCUMBER

„Granny-Style“

sour cream | dill |

smoked paprika 7,-

## MIXED LEAVES

garden herbs

6,50 // 9,-

## *In between & right in the middle*

### BRAISED CHEEKS OF SUCKLING PIG

risotto | grapes | pork-cracklings | brussels sprouts

19,- // 26,-

### PUMPKIN-GNOCCHI

sage | pumpkin-seed-miso | parmigiano

21,- // 26,-

### ALPINE CHAR – WHOLE ROASTED -

herb potatoes | brown butter | wild broccoli

32,-

### BUCKWHEAT-RISOTTO

salted lemon | Romanesco | pecorino | beech mushrooms

19,- // 27,-

### ENTRECÔTE FROM ORGANIC OX

topinambur | port-charlottes | white pepper-sauce

28,- // 36,-

## *Always & Everywhere* - our classics

### DEEP-FRIED CHICKEN

potato-lamb's-lettuce-salad | lingonberry 27,-

### BRAISED VENISON RAGOUT

red cabbage | chestnut | dumplings 29,-

### FAMOUS AUSTRIAN "TAFELSPITZ" (BOILED BEEF)

roasted potatoes | horseradish-beurre blanc  
seasonal vegetables 32,-

### ORIGINAL VIENNESE „SCHNITZEL“ (VEAL)

parsley potatoes | lingonberry | slice of lemon 29,80

# 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 | 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

\*for free, in case you order other drinks

## 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

### TRUMER PILS

0,33l | 5,30

### STIEGL PARACELSUS 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 - WEIBBIER

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

DECAF COFFEE 4,80

HOT CHOCOLATE 4,80

POT OF TEA 4,90

AFFOGATO AL CAFFÈ 5,60