

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“

WARM FILLET OF TROUT

curd soufflé | fennel | strawberry | celery

18,90 // 26,50

WILD GARLIC FOAM SOUP | quail egg | sour cream

8,50

HOMEMADE PASTA | Shiitake | Lemon-Thyme beurre Blanc | Scottish cheddar

17,00 // 24,00

3 PARTS OF IBERICO PORK | creamed beans | wild broccoli | green curry

23,90 // 28,90

CHOCO-BERRY | dark chocolate | cocoa | raspberry

12,90

5-courses 75,00

In addition, we recommend our

Menu „vegetable-variety“

(vegetarian)

CABBAGE TURNIP

local „Abersee“ sheep cheese | green apple | sorrel

16,50

ASPARAGUS FOAM SOUP | goat cheese

9,00

GERSBERG CASSOULET | beans | lentils | carrot | yoghurt | sesame

17,00 // 22,00

PEARL BARLEY RISOTTO | red bell pepper | cauliflower | walnut

18,00 // 27,00

SPRING AROMAS | rucola | rhubarb | strawberry

12,00

5-courses 69,00

Starters

BEEF TARTARE | homemade brioche | muhammara | watercress
18,90 // 25,90

BEEF CARPACCIO | burrata | green asparagus | sesame
23,00

CRUNCHY ASPARAGUS | lingonberry mayonnaise | Piment d'espellete |
grapefruit | buttermilk | herb salad
16,90

SCARLET RUNNER BEAN SALAD | pickled onion | feta | grapefruit | lime |
pumpkin seed oil
14,50

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

ASPARAGUS FOAM SOUP | goat cheese
9,00

WILD GARLIC FOAM SOUP | quail egg | sour cream
8,50

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

Main Course

– RECOMMENDATION FROM OUR HEAD CHEF FLORIAN DORNSTAUDER –

ROASTED CHICKEN SERVED IN TWO COURSES

Wild garlic risotto | carrots | potato-lamb's lettuce salad 49,80 for 2 people
- preparation takes 30 minutes -

ORIGINAL VIENNESE „SCHNITZEL“ (VEAL) | parsley potatoes | lingonberry
28,90

FILLET OF WELS CATFISH “STYRIAN STYLE” | root vegetables | young potatoes |
mustard seeds
27,90

PARSNIP RISOTTO | radish | basil | Szechuan pepper | belper cheese
22,00

DEEP-FRIED CHICKEN | potato-lamb's-lettuce-salad | lingonberry
22,90

– LOCAL SPECIALITY –

CREAMED HEART of veal

black elderberry | buttermilk | chive dumplings 16,90 // 21,90

FAMOUS AUSTRIAN “TAFELSPITZ” (BOILED BEEF) | roasted potatoes | spring
vegetable | cream spinach | apple-horseradish | chime-sauce 26,90

RIB-EYE STEAK from Organic cattle | miso-seasoned asparagus | risotto
39,00

VENISON STEW | crispy curd dumplings | red cabbage
24,90

– IT'S ALL ABOUT ASPARAGUS –

WHITE ASPARAGUS | Hollandaise | young potatoes 27,00

+ Viennese „Schnitzel“ (veal) 37,00

+ rib-eye steak 39,00

+ fillet of trout 35,00

... 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 potato cheese spread	
with herbed cream 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 trout (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 -

2022 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 7,00

2022 WEIßBURGUNDER „VOM GELBEN LÖSS“, LOWER AUSTRIA

Josef Ehmoser, Tiefenthal

EUR 7,20

2023 SAUVIGNON BLANC „RIED ALTENBERG“, LOWER AUSTRIA

Manfred Hebenstreit, Kleinriedenthal

EUR 7,70

2023 CARNUNTUM DAC, CHARDONNAY, LOWER AUSTRIA

Gerhard Markowitsch, Göttlesbrunn

EUR 6,90

- ROSÉ -

2022 ZWEIFELT ROSÉ SELECTION, NIEDERÖSTERREICH

Johann Bäuerl, Joching

EUR 7,00

- RED -

2021 ZWEIFELT „HEIDEBODEN“, BURGENLAND

Angerhof, Hans Tschida, Illmitz

EUR 7,00

2019 BLAUFRÄNKISCH OGGAU „JOHANNESHÖHE“, BURGENLAND

Georg Prieler, Schützen am Gebirge

EUR 7,20