

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 & Luca

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“

Aperitif

GERSBERG SPRITZER

Heidelbeere | Prosecco | Soda | Minze

7,60

Alkoholfrei 6,30

AMERICANO

Mancino Vermouth | Campari | Soda

9,40

CRODINO SPRIZZ (ALKOHOLFREI)

Crodino blonde | Soda 6,50

CAMPARI BLACK ORANGE

Campari | ORGANICS Black Orange

6,90

RUBY PORT TONIC

roter Portwein & Fever Tree Tonic

8,90

Glasweise Empfehlungen

bubbles

2016 BLANK ZERO DOSAGE | BURGENLAND G.U.

Markus Altenburger, Jois, Neusiedlersee

0,1l | 10,50

CRÉMANT D'ALSACE BRUT ROSÉ | ELSASS

Henri Kieffer & Fils, Blienschwiller

0,1l | 8,00

white

2023 WACHAU DAC | GRÜNER VELTLINER

FEDERSPIEL „RIED STEIN AM RAIN“,

Johann Bäuerl, Joching

0,125l | 7,00

2023 SÜDSTEIERMARK DAC |

SAUVIGNON BLANC „GAMLITZ“

Engelbert Elsneegg, Gamlitz

0,125l | 7,50

2022 RIESLING „ZILLIKEN“ VDP GUTSWEIN

Forstmeister Geltz, Saarburg

0,125l | 8,00

2020 CHABLIS VIELLES VIGNES | CHABLISAOC

Daniel-Etienne Defaix, D. Vieux Chateau

0,125l | 9,00

red

2022 ZWEIGELT „HEIDEBODEN“ | BURGENLAND

Angerhof, Hans Tschida, Illmitz

0,125l | 7,00

2020 EISENBERG DAC RESERVE |

„RIED WEINBERG“

Wachter & Wiesler, Deutsch-Schützen

0,125l | 11,50

2022 „12 VOLTS“^(CA,CS,ME,SY) | MALLORCA

4 kilos, Felanitx

0,125l | 8,50

2021 „FORADORI“^(TER) | TRENTO

Elisabetta Foradori, Mezzolombardo

0,125l | 9,00

Romantik-Menu „Gersberg Alm“

Enjoy our exciting compositions
as a 5-course gourmet menu, or savor each
creation individually as an à la carte dish

PICKLED WINTER VEGGIES

rice wine | chili | romaine | local “Aberseer Sheep Cheese”

14,- // 19,-

APPLE-CELERY FOAM SOUP

deep-fried heritage pudding

9,-

SCALLOP

oxtail ragout | onion | beech mushrooms

18,- // 29,-

ENTRECÔTE

wild broccoli | sweet potatoe cream

26,- // 38,-

CHOCO-GRANADILLA

chocolate | passion fruit | cocoa

13,-

In 5 courses 79,-
accompanying wines (by the glass) 47,-

Starters

- OUR ALL-TIME FAVOURITE STARTER -

BEEF TARTARE

dark bread | truffled mayonnaise | egg yolk | winter lettuce

21,- // 28,-

SEASONAL AUTUMN-SALAD

honey | turnip | wild Herbs | walnuts
caramelized goat cheese 16,-

LEAF SALAD

fresh herbs
6,50 // 9,-

POTATO-LAMB'S LETTUCE-SALAD | cucumber | pumpkin seed oil

7,50

COVER

unique & seasonal in Salzburg
3,80

Soups

GRANNY'S BEEF SOUP

root vegetables | assorted trio of fillings

9,-

APPLE-CELERY FOAM SOUP | deep-fried blood sausage 9,-

TURNIP CREAM SOUP | pickled char | yuzu 8,-

Main Course

- RECOMMENDATION FROM OUR HEAD CHEF FLORIAN DORNSTAUDER -

CREAMED HEART of veal

black elderberry | buttermilk | bread dumplings 18,- // 24,-

GRILLED FILLET OF TROUT

creamed pear-savoy cabbage | purple potatoes
27,50

VENISON RAGOUT

tonka bean-red cabbage | bread dumpling
26,-

- THE LOCAL SPECIALITY -

DEEP-FRIED CHICKEN

potato-lamb's-lettuce-salad | lingonberry 24,-

CRISPY SAVOY CABBAGE ROLL | celery jus | black truffle
27,-

MEDITERRANEAN "FREGOLA SARDA" PASTA

braised carrot | Pecorino | thyme | sesame
16,- // 24,-

- THE ALL-TIME CLASSIC -

FAMOUS AUSTRIAN "TAFELSPITZ" (BOILED BEEF)

pan-fried potatoes | saisonal vegetables | cream spinach | apple-horseradish |
chive-sauce 29,-

CLASSIC RISOTTO | mushrooms | thyme | egg yolk
24,-

ORIGINAL VIENNESE „SCHNITZEL“ (VEAL) | parsley potatoes |
lingonberry | slice of lemon 29,70

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 | 3,20

with Soda

0,50l | 4,80

with tap water

0,50l | 4,50

PEACH JUICE

0,25l | 4,50

with Soda

0,5l | 5,30

with tap water

0,5l | 4,90

OTHER LOCAL JUICES

0,2l | 3,90

SOFTDRINKS

COCA COLA | COCA COLA LIGHT

COLA ZERO | MEZZO MIX

0,33l | 3,90

ALMDUDLER | FANTA | SPRITE

0,33l | 3,90

RED BULL ENERGY | SUGAR FREE | EDITION

0,25l | 5,20

ORGANICS BY RED BULL

Simply Cola | Easy Lemon | Tonic |

Ginger Ale | Black Orange

0,25l | 5,20

MINERAL WATER

RÖMERQUELLE sparkling | med | still

0,33l | 3,70

RÖMERQUELLE sparkling | med | still

0,75l | 6,80

BEER

STIEGL „GOLD SPEZIAL“ ON TAP

0,2l | 3,70

0,3l | 4,30

0,5l | 5,30

STIEGL PILS

0,33l | 5,10

STIEGL PARACELTUS ZWICKL

0,33l | 5,10

STIEGL „FREIBIER“ (NON-ALCOHOLIC)

0,3l | 4,30

STIEGL ZITRONENRADLER

0,33l | 4,30

0,5l | 5,30

DIE WEISSE – WEIßBIER

0,3l | 4,70

0,5l | 5,70

non-alcoholic 0,5l | 5,70

COFFEE | TEA

ESPRESSO 3,50 // 4,70

VERLÄNGERTER 3,50

CAPPUCCINO 4,50

FLAT WHITE 5,60

LATTE MACCHIATO 4,90

KOFFEINFREIER KAFFEE 3,50

HEIßE SCHOKOLADE 4,70

PORTION TEE 4,90

AFFOGATO AL CAFFÈ 5,20