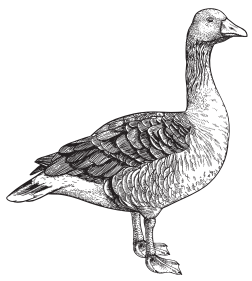
SINCE 1350



MENU

12:00 PM - 09:00 PM

APERITIVO

CRANBERRY NEGRONI

Campari, Gin, Wermouth, Cranberry

16,90

SALZBURGS ÄLTESTES GASTHAUS

OUR GOOSE MENU

VARIATION OF HOUSE-SMOKED GOOSE BREAST
with pumpkin, brioche and Americano grape mustard
28

GOOSE DASHI
with goose liver raviolo
18

TENDER ROASTED GOOSE LEG
with traditional accompaniments: red cabbage, candied grapefruit, bread dumpling and juniper jus
48

THE BLUE GOOSE EGG
white chocolate mousse, kumquat and angel hair
18

4-course menu 105
3-course menu with starter 89
3-course menu with soup 79

All of our geese come from poultry farmer Tiefnig in Upper Austria

Classics

BEEF TARTARE 23 / 29
120 / 200 GRAM
with mustard caviar and garden cress

VEAL LIVER OR VEAL SWEETBREAD 29
with mashed potatoes and onion sauce

WITH
spinach-artichoke vegetables 8

OUT OF THE BUTTER PAN

WIENER SCHNITZEL OF LOCAL VEAL 36

DEEP FRIED CHICKEN 29
with potato and cucumber salad and hand-stirred cranberries

STARTERS

CURED FILET OF LOCAL PIKE-PERCH 24
with beetroot, crème fraîche and dill

VARIATION OF NEAPOLITAN PUMPKIN 19
with Schottenspitz cheese, egg yolk and Il Nostro grape & mustard jelly

COLD MARINATED VEAL 24
with pickled rhubarb, almonds and frisée

CLEAR BEEF BROTH 9
with a small cheese dumpling or semolina dumpling

CELERIAC CREAM SOUP 16
with wild boar croquette, quince and hazelnut

HOMEMADE ARTICHOKE RAVIOLI 27
with baby spinach and black autumn truffle
as a main course 34

MAIN COURSES

PHEASANT SALTIMBOCCA 38
with Jerusalem artichoke, Brussels sprouts and jus

IN OLIVEOIL CONFIT SALMONTROUT 36
with yellow beet, green cabbage and austrian gnocchi

GRILLED CHAR FILET 39
with red lentils, green beans and prosciutto foam

CREAMY CARROT RISOTTO 29
with hedgehog mushrooms and preserved lemon
with fried duck liver +12

VEGETARIAN MEET DUMPLINGS "GRAMMELKNÖDEL" 32
vegetarian Austrian-style dumplings with pumpkin, chives and ricotta cream

TAUERN VENISON OSSOBUCO 36
with creamy polenta, braised tomato and brokkoli

MEDIUM DONE SADDLE OF LOCAL VENISON 46
with parsley cream, radicchio and port wine figs

OVEN-FRESH CRUSTY BREAD, HOMEMADE HERB PASTE FROM OUR HERB GARDEN, OLIVE OIL, TABLE CULTUR 6

Our service staff will happily inform you about possible allergens in our dishes.
Please note that we only issue invoices per table. All prices are in EUR including VAT.