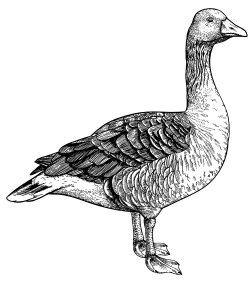
SEIT 1350



MENU OF THE DAY

ALL-DAY LUNCH FROM 12:00 P.M. TO 5:00 P.M.
EVENING MENU FROM 5:00 P.M.

APERITIVO

QUINCE FIZZ NONALCOHOLIC
Quince, Tonic, Soda, Rosemary
8,50

Businesslunch

MONDAY TO FRIDAY
12 P.M.-05 P.M.

CREAMY GOOSE SOUP 9
with chive oil

GRILLED CORN-FED CHICKEN BREAST 24
with Pumpkin Cream, Green Beans and Thyme Jus

MENU 28

non alcoholic

32 GRAD RIESLING
Riesling, apple, herbs
Manufaktur Jörg Geiger
0,1 7,50

35 GRAD GRENACHE
Grenache, plum, herbs
Manufaktur Jörg Geiger
0,1 7,50

QUITTENESSENZ
Obsthof Retter
5CL 6,50

FIRST COURSES & SOUPS

LIGHTLY SMOKED ARCTIC CHAR FILLET FROM OUR SMOAKER 26
with pistachios, cucumber and bell pepper broth, and balsamic-marinated cherries

CARPACCIO OF LOCALLY RAISED MILK-FED VEAL 26
with pickled chanterelles, black olives and lemon cream

PROSCIUTTO CRUDO FROM D'OSVALDO (CORMONS) 21
aged 18 months, with homemade giardiniera and sourdough bread

CLEAR BEEF BROTH 9
with sliced egg soufflé or semolina dumplings

JERUSALEM ARTICHOKE VELOUTÉ 16
with apple and a crispy mushroom pastry stick

MAIN COURSES

GRILLED SALMON TROUT FILLET 39
with rye, from the tauern region, fava beans and crayfish espuma

PINK-ROASTED BARBARY DUCK BREAST 39
with sweet potato purée, snap peas, candied grapefruit and mint oil

GEM LETTUCE SALAD 21
with burrata stracciatella, anchovies and Amalfi lemon
with grilled fish fillet +12

RED CABBAGE RISOTTO 29
with preserved lemon, black walnut and goat´s cheese

HOMEMADE TAGLIATELLE 24
with goose bolognese

BEEF SIRLOIN, MEDIUM RARE 39
with artichoke ravioli, young Swiss chard and black winter truffle

DESSERTS

BAKED CURD CHEESE RAVIOLI 18
with with bourbon vanilla, plums and hazelnut ice cream

CAMPARI DESSERT 16
with campari sorbet, prosecco espuma and orange segments

HOMEMADE ICE & SORBET PER SCOOP 5
Vanilla, chocolate, hazelnut | mandarin, pear, americano grape

SALZBURGER NOCKERL 16 PER PERSON
for 2 people, 20 minutes waiting time

CARAMELIZED SEMOLINA PANCAKE 18
with yogurt foam and pear ragout

DAMA BIANCA 9
vanilla ice cream, with almond crumble and grappa raisins

SALZBURGS ÄLTESTES GASTHAUS

Classics

BEEF TATARE
120 / 23
200 / 29
with mustard caviar, artichoke chips, and garden cress

CALF'S LIVER 29
OR
VEAL SWEETBREADS 29
with mashed potatoes and onion sauce

WITH
mangold-artichoke vegetables
8

TRADITIONAL BOILED BEEF FROM SALZBURG 35
with apple horseradish, chive sauce, creamed spinach and potato rösti

OUT OF THE BUTTER PAN

WIENER SCHNITZEL OF LOCAL VEAL 36
OR
DEEP FRIED CHICKEN 29
served with cucumber and potato salad and hand-stirred cranberries

OVEN FRESH CRUSTY BREAD, HOMEMADE HERBAL PESTO, IL NOSTRO OLIVE OIL, BUTTER, TABLE CULTURE 6

Our service staff will be happy to inform you about possible allergens in our dishes. Please note that we issue bills per table only. All prices are in euros and include VAT.