SEIT 1350



MENU

BLAUE GANS

SALZBURGS ÄLTESTES GASTHAUS

CHRISTMAS MAGIC

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

***

CHESTNUT AND PORT WINE FOAM SOUP 16
with goose liver ravioli

***

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

OR

GRILLED SEA BASS FILLET 39
with Hokkaido pumpkin, Amalfi lemon and gnocchi

***

CHOCOLATE CHRISTMAS ORNAMENT 18
with gingerbread mousse and mandarin sorbet

3-COURSE MENU (WITH STARTER) 79
3-COURSE MENU (WITH SOUP) 69
4-COURSE MENU 94

WINES

2023 GRÜNER VELTLINER LATE RELEASE
Martin Muthenthaler, Spitzer Graben, Wachau
0,1 l 11,00
0,75 l 65,00

2021 PETALOS DEL BIERZO (MENCÍA)
J. Palacios, Katalonien, Spain
0,1 l 10,50
0,75 l 59,00

SEIT 1350



MENU

BLAUE GANS

SALZBURGS ÄLTESTES GASTHAUS

WINTER DELIGHTS

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

***

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

***

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

OR

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

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

3-COURSE MENU (WITH STARTER) 79

3-COURSE MENU (WITH SOUP) 69

4-COURSE MENU 94

WINES

2023 BREISGAU BURGUNDER (WB/GB)
Bernhard Huber, Malterdingen, Germany

0,1 l 12^{50}

0,75 l 75^{00}

2020 CHÂTEAU LA GURGUE
Château La Guerge, Margaux, Bordeaux, France

0,1 l 14^{00}

0,75 l 89^{00}

OVEN-FRESH CRUSTY BREAD, HOMEMADE HERB SPREAD
FROM OUR HERB GARDEN, IL NOSTRO OLIVE OIL, TABLE SETTING 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.

CLASSICS

STARTERS

PICKLED WHITE ASPARAGUS 24
with leek mousseline, hazelnut brittle and egg yolk cream

BEEF TARTARE · 23/29
120 / 200 g
with mustard caviar, artichoke crisps and garden cress

CLEAR BEEF BROTH 9
with sliced egg soufflé or semolina dumplings

HOMEMADE TAGLIATELLE 26
with black winter truffle
as a main course **34**

MAIN COURSES

BLUE CABBAGE RISOTTO 29
with preserved lemon, black walnut and goat's cheese

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

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

SIDE DISH RECOMMENDATION

SAUTÉED SWISS CHARD AND ARTICHOKES 8

FROM THE CLARIFIED BUTTER PAN

WIENER SCHNITZEL OF LOCAL VEAL 36

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