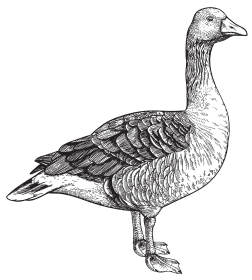
SEIT 1350



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

MARINATED SADDLE OF VEAL 24
with pickled rhubarb, almonds and frisée

VARIATION OF NEAPOLITANIAN PUMPKIN 19
with smoked cheese, egg yolk and Il Nostro grapemustard

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

CLEAR BEEF BROTH 9
with small cheese dumpling or semolina dumplings

CELLERY CREAMSOUP 16
with wild boar crocette, qunice and hazelnut

MAIN COURSES

IN IL NOSTRO OLIVE OIL CONFIT SALMONTROUT FILET 36
with green cabbage, yellow beet and austrian gnocchi

OSSOBUCCO OF DEAR 36
with creamy polenta, braised tomtoes and brokkoletti

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

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

HOMEMADE TAGLIATELLE 24
with goose bolognese

MEDIUM DONE SADDLE OF VENISON 46
with parsleycreme, radicchio and portwinefigs

DESSERTS

CURD DUMPLINGS 16
with buttercrumbs, plumragout and cinnamon ice cream

BELLINI DESSERT 14
with prosecco foam and peachsorbet

HOMEMADE ICE & SORBET PER SCOOP 5
Vanilla, chocolate, cinnamon |

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

CARAMELIZED SEMOLINA PANCAKE 18
with yogurt foam and Il Nostro grape-portwinesorbet

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
spinache-artichoke vegetables
8

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, 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.