

Romantic Menu

Vitello Tonnato from Local Milk-Fed Veal
with Saku tuna, fried caper berries and baby Swiss chard

Pumpkin Cream Soup
with crispy falafel, chili threads and lemon oil

Tagliolini
with summer truffle, marinated wild herbs
and grilled seasonal mushrooms

Medium-Rare Rack of Lamb
with pea cream, Ratatouille, polenta balls and rosemary jus

Quark Creme Cake
with Hokkaido pumpkin, cardamom seed oil emulsion and pear sorbet

5-course menu €82 / wine pairing plus €55

4-course menu €72 / wine pairing plus €44

3-course menu €59 / wine pairing plus €33

Culinary Delights

STARTER

Elixhauser Wirt Tapas

beef tartare, avocado tartare,
salmon tartare, crispy shrimp

18

Vitello Tonnato from Local Milk-Fed Veal

with Saku tuna, fried caper berries and baby Swiss chard

23

SOUP

Beef Consommé

with sliced pancakes

7

with cheese dumplings

10

Pumpkin Cream Soup

with crispy falafel, chili threads and lemon oil

12

Culinary Delights

MAIN COURSE

Medium-Rare Rack of Lamb

with pea cream, Ratatouille, polenta balls and rosemary jus

48

”Wiener Schnitzel”

with parsley potatoes, cranberries and salad

from pork

26

from veal

33

Beef Tenderloin (200g)

with grilled vegetables, truffle fries and pepper sauce

49

A Bauernherbst Special:

Salzburg-Style Beef Braised in Beer

made with local beef, served with ribbon noodles

28



“Tafelspitz”

prime boiled beef with roasted potatoes,
creme spinach, apple horseradish and chive sauce

29

Quinoa Bowl

with avocado, tomatoes, sweet potatoe creme,
cashew nuts and sprouts,
with roasted chicken breast

21

Culinary Delights

FISH/VEGETARIAN/VEGAN

Whole Roasted Trout

with lemon butter, parsley potatoes
and salad

29

Tagliolini

with summer truffle, marinated wild herbs
and grilled seasonal mushrooms

Starter

20

Main course

25

Quinoa Bowl (vegan)

with avocado, tomatoes, sweet potatoe creme,
cashew nuts and sprouts,
with crispy tofu

18

Culinary Delights

DESSERT

Quark Creme Cake

with Hokkaido pumpkin, cardamom seed oil emulsion and pear sorbet

13

Rum-Flambéed “Kaiserschmarrn”

shredded pancake served with stewed plums

13

Sorbet Selection

with fresh berries and homemade tuile

13

Lemon Sorbet (1 scoop)

4

Affogato

8

Sgroppino

9

Selection of Local Cheeses

served with fig mustard

19



OUR SUPPLIERS

Dairy products and sheep cheese

Family Eisl GmbH, Abersee

Free-range eggs

Andreas and Marianne Mösl, Seekirchen

Potatoes and vegetables

Rupert Berger, Wals

Beef, pork and calf meat

Burgstaller Martin, Zipf

Trouts

Burgstaller Martin, Zipf

Dairy products

SalzburgMilch GmbH, Salzburg

Bread & pastries

Traintinger, Elixhausen

Vegetables

Frutteria GmbH, Salzburg

Certified by



We meet the criteria of the AMA GENUSS REGION and have also been awarded the SalzburgLand origin certificate.