

OUR RECOMMENDATIONS AS SET MENU OR INDIVIDUAL

**Green summer salad
with roasted chanterelles and raspberry-walnut dressing**
€ 18,50

Sautéed chanterelles with scrambled eggs and chervil-potatoes
(G, C, L)
€ 21,00

Chanterelles à la creme with thyme and dumplings
(A, G, C, J, L)
€ 24,00

These main courses are also available as starters – € 5,00

**Roasted sirloin steak of veal with lemon cream, parsley pesto,
pickled chanterelles and puff pastry**
(A, C, G, H, L)
€ 39,00

STARTERS

Home marinated salmon with dill-mustard sauce	A, C, D, E, G, J, L	€ 29,00
Sautéed king prawns on salad with melon	A, C, D, G, L	€ 34,00
Boiled beef in aspic with apple-horseradish and pumpkin seed oil	A, C, E, F, I, J, L	€ 24,00
Mousse of Salzburger ham with Gewürztraminer and lingonberry gelee	I, G, L, J	€ 26,00
Small mixed salad	A, J, L, H, E	€ 15,00
Sturgeon caviar from Walter Grüll – 10g	A, C, D, G, L	€ 55,00
Beluga caviar 1oz	A, C, D, G, L	€ 275,00

SOUPS

Beef consommé with sliced pancakes	A, C, E, F, G, I, L	€ 9,00
Beef consommé with semolina dumplings	A, C, E, F, G, I, L	€ 9,00
Beef consommé with liver dumplings	A, C, E, F, G, I, L	€ 9,00
Creamy tomato soup with fresh herbs	A, E, F, G, I, L	€ 10,00

SEA- AND FRESHWATER FISH

Poached filet of salmon with chablis-mousseline on leaf spinach-roasted potatoes	A, B, C, D, E, F, G, I, L	€ 36,00
Filet of char on, stewed leek, potato cream and apple-balsamic vinegar	D, G, O	€ 35,00
Gratinated king prawns on creamy mangel-linguini and Parmesan	A, B, G, C, L	€ 39,00

Some of these dishes may contain nuts or other allergens. If you have any food allergies or dietary requirements, please contact our service staff for further information!

All included

AUSTRIAN CUISINE

Traditional boiled beef with the classic side dishes	A, C, E, F, G, I, J, L	€ 34,00
Wiener Schnitzel with parsley potatoes and mixed salad	A, C, E, G, J, L, H	€ 32,00
Viennese style chicken with parsley potatoes and cucumber cream salad	A, C, E, G, J, L, H	€ 30,00

MAIN COURSES

Saddle of venison with mushrooms à la crème, red cabbage, dumpling and lingonberry sauce	A, D, E, C, G, L	€ 41,00
Roasted fillet of alp ox with beans and potato-bacon flan	C, G, H, I, J, O	€ 42,00
Open ravioli with Burrata, tomato jam, stewed aubergine and Parmesan	A, G, C, I	€ 29,00

DESSERTS

Traditional Salzburger Nockerl (2 Persons)	A, C, G, L	€ 25,00
Gratinated and rolled pancakes, stuffed with curd cheese (about 20 mins)	A, C, G, L	€ 18,00
Crêpe "Goldener Hirsch"	A, C, G, H	€ 15,00
Delicacy parfait with sour cherry roaster	A, C, G, H, L	€ 15,00
Ice soufflé "Grand Marnier"	A, C, G, H, L	€ 15,00
Peach salad with raspberry puree	L	€ 15,00
Rigo Jancsi (chocolate cake)	A, C, F, G, L	€ 9,00
Sorbet of the day	G, H, L	€ 7,00
Salted caramel ice cream on chocolate brownie	A, C, G, H	€ 15,00
International cheese selection	I, A, M, G, C, J, H, F, L	€ 19,00
Cover		€ 4,50

APERITIF RECOMMENDATION

Moët & Chandon Brut Imperial (L)	€ 17,50
Moët & Chandon Brut Imperial Rosé (L)	€ 19,50
Sparkling wine „Goldener Hirsch Cuvée“ (L)	€ 9,50
Sparkling wine with Aperol	€ 12,00
Lillet Blanc / Rosé Tonic (L)	€ 11,50
Taylor's White Port Tonic (L)	€ 11,50
Sherry dry "Tio Pepe" (L)	€ 10,00

WINE RECOMMENDATION PER GLAS (0,125 L) OF OUR SOMMELIER MARKUS GREISBERGER

Grüner Veltliner "Goldener Hirsch" 2017 Winery Jurtschitsch, Sonnhof, Langenlois (L)	€ 7,00
Chardonnay Gebling 2017 Winery S. Moser, Rohrendorf, Kremstal (L)	€ 8,20
Sauvignon Blanc „STK“ 2017 Weingut Erwin Sabathi, Leutschach, Südsteiermark (L)	€ 8,50
Zweigelt „Heideboden“ 2016 Winery Leitner, Gols, Neusiedlersee (L)	€ 7,70
Blafränkisch, Mittelbgl. DAC, Tradition 2015 Winery Oscar Szemes, Pinkafeld (L)	€ 7,50
Cuvée Phönix „Goldener Hirsch“ 2013 Winery J. u. M. Reumann, Deutschkreutz (L)	€ 11,50
Römerquelle Mineralwater 0,75lt.	€ 9,20
Römerquelle Mineralwater 0,33lt.	€ 4,90