



**RESTAURANT
GOLDENER HIRSCH**

**WELCOME
AT THE RESTAURANT GOLDENER HIRSCH**

A true saying goes:

"Food and drinks unite"

We, the Hirschen team, have made it our mission not only to be attentive hosts, but also to spoil you with regional and seasonal dishes from the gourmet kitchen of our head chef Günther Grahammer and his team.

The focus is to present you food of the highest quality from local producers, combined with a monthly changing culinary cuisine which reflects nature and the seasons.

Enjoy modern service with a traditional influence in our stunning vaulted dining room.

The aperitif and wine recommendations from our sommelier Markus Greisberger and his service team are a pleasure in a glass.

One of our favorite places is the Hirschen Bar. The meeting place before or after a restaurant visit, but also a place to celebrate and meet friends during the day.

Take your time!

Your hosts

General Manager Wolfgang Putz,
Executive Chef Günther Grahammer,
Maitre d'hôtel Markus Greisberger,
Food and Beverage Manager Mirjam Maier

APERITIF (0,1l)

Moët & Chandon Brut Impérial	18,00 €
Moët & Chandon Brut Impérial Rosé	21,00 €
Sekt "Goldener Hirsch" Cuvée	8,30 €
Kir Royal	9,80 €
Sherry trocken "Tio Pepe"(5 cl)	8,00 €
Sanbitter Soda	7,50 €
Limoncello Spritz	9,90 €
Sarti Spritz	9,90 €

WINE RECOMMENDATION

per glas 0,125l

2023 Kamptal DAC Grüner Veltliner „Goldener Hirsch“
Winery Jurtschitsch, Langenlois
6,90€ | 0,125l

2022 Niederösterreich Weißburgunder Falkenstein
Reserve
Winery Dürnberg, Falkenstein
7,40€ | 0,125l

2020 Burgenland Eiswein GV
Winery Haus Tschida, Illmitz
8,80€ | 5cl

SHAPING THE FUTURE TOGETHER

As a training company, it is particularly important to us to give the next generation the opportunity to develop and learn as much as possible.

This menu is created by our apprentice chefs and implemented together with the head chef. At the table, you will be looked after by our service apprentice in collaboration with our maître.

Our apprentices look forward to your feedback.

4-course menu

Eel & Oyster

Gin | Cucumber | Pumpernickel

28€

Pumpkin-Lemongrass foam soup

Gingerbread

12€

Braised Pumpkin en Papillote

Gingerbread | Apple | Pak Choi

29€

Blueberry Datschi

Stracciatella Ice Cream

12€

Menu Price

75€

WINE RECOMMENDATION

per glas 0,125l

2023 Vulkanland Steiermark DAC Sauvignon Blanc

Winery Krispel, Hof bei Straden

7,50€

2023 Niederösterreich Roter Veltliner "Alte Reben"

Winery Hofbauer-Schmidt, Hohenwarth

8,70€

2021 Burgenland Zweigelt Heideboden

Winery Leitner, Gols

6,90€

2021 Mittelburgenland DAC Reserve Blaufränkisch
Chevalier

Winery IBY, Horitschon

9,20€

2020 Burgenland Pinot Noir

Winery Robert Goldenits, Taden

7,90€

2020 Burgenland Cuveé Phoenix "Goldener Hirsch"

Winery Reumann, Deutschkreutz

10,30€

STARTERS

Carpaccio of Innviertel Venison

Pumpkin | Hemp Seeds | Quince

28€

Beef Tartare of Innviertel Beef

Wasabi Mayonnaise | Shallots | Quail Egg

28€

“Goldener Hirsch”

Deer Liver Praline | Truffle | Pistachio Cream

19€

Pumpkin five Ways

Carpaccio | Mousse | Brittle | Oil | Pickled

24€

SUPPE

Strong boiled Beef Soup

Semolina Dumplings

10€

Clear Porcini Essence

Pumpkin Raviolo

16€

Cover Charge

Assorted Bread

Homemade Spread

5€

INTERMEDIATE COURSE

The White and Yellow of the Egg
Truffle | Spinach | Potato
22€

MAIN COURSE

Hay-baked Saddle of Venison
Red cabbage | Celery | Brussels Sprouts
52€

Pork & Prawn from the Mountain
Pumpkin-Ginger Cream | Cumin
49€

Cooked Carp with Porcini
Porcini Broth | Chervil Root | Salicornia
42€

DESSERT

Chocolate Mousse with Chili
Pear | Crumbles
14€

Pancakes
Homemade Apricot Jam
9€

Seeham Organic Mountain Cheese
Truffle Honey | Fruit Bread
14€

AUSTRIAN CLASSICS

Traditional "Wiener Schnitzel" of Veal
(fried in clarified butter)
Parsley potatoes | Lingonberries
34€

Mixed leaf salad
from the Walser Gardens
8€

DESSERT

Salzburger Nockerl | Wild lingonberries
(Waiting time 20 min)
27€

Caramelized „Kaiserschmarrn“
Stewed plums | Rum raisin ice cream
14€

Sorbet of the day
6€

with berries
11€

For intolerances or allergies, please consult our team.

All prices are in Euro, including taxes.

OUR QUALITY PARTNERS

Meat & Sausage Products

Metzgerei Kriechbaum, Lochen
Metzgerei Ablinger, Oberndorf

Fish & Seafood

Schlossfischerei Fuschl
Transgourmet, R&S Gourmets
Schecken Gugumuck, Vienna

Dairy & Eggs

Salzburger Milch, Transgourmet
Bio-Freilandeier
Bio-Käserei Walkner, Seeham

Olive Oil & Truffles

Stefan Beindl, Salzburg
Feinkost Luigi, Salzburg

Spirits & Coffee

Edelbrände Guglhof, Hallein
Kaffeespezialitäten Meinl, Wien