



RESTAURANT GOLDENER HIRSCH

WELCOME AT THE HOTEL GOLDENER HIRSCH

A true saying goes:

"Food and drink 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 on food of the highest quality from local producers, combined with a monthly changing culinary cuisine that 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

Wolfgang Putz, Günther Grahammer, Markus Greisberger,
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 dry "Tio Pepe"	8,00 €

WINE RECOMMENDATION

Mountain apple juice Rouge
Kohl, Ritten, Südtirol
5,70€ | 0,20l

2022 Kamptal DAC Grüner Veltliner „Goldener Hirsch“
Winery Jurtschitsch, Langenlois
6,80€ | 0,125l

2021 Niederösterreich Rosé
Winery Dürnberg, Falkenstein
8,40€ | 0,125l

2020 Burgenland Eiswein Grüner Veltliner
Winery Hans 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

Carpaccio of beet

Horseradish mousse | Hazelnut

18€

Foam soup of green peppers

Shrimp | Lemongrass

14€

Pink roasted saddle of lamb

Curried chickpeas | Crispy polenta | Sherry jus

46€

Apple pie

Caramel coulis | Buttermilk ice cream

14€

Menu price

89€

WINE RECOMMENDATION

per glas 0,125l

2022 Vulkanland Steiermark DAC Sauvignon Blanc

Winery Krispl, Hof bei Straden

7,50€

2022 Niederösterreich Weißburgunder Falkenstein

Winery Dürnberg, Falkenstein

7,40€

2022 Niederösterreich Roter Veltliner "Alte Reben"

Winery Hofbauer-Schmidt, Hohenwarth

8,80€

2020 Burgenland Zweigelt Heideboden

Winery Leitner, Gols

7,10€

2020 Burgenland Pinot Noir

Winery Robert Goldentis, Tatten

7,90€

2020 Burgenland Cuveé Phoenix "Goldener Hirsch"

Winery Reumann, Deutschkreutz

10,30€

2018 Rioja Reserva DOCA (TE, GRA, MA)

Marqués de Riscal, Elciego, Álava

9,60€

CULINARY MOMENT

Home-smoked Arctic char
Lemongrass foam | Fennel cream | Blood orange oil
21€

“Goldener Hirsch”
Praline of deer liver | Truffle | Pistachio cream
19€

Parmesan cream bruelê
Brioche | Red wine pear | Taciascca olive
18€

“Innviertler Kübelspeck”
Radish | Farmer's butter
14€

Homemade natural yogurt
Kimchigel | Waffle | Salsa Verde
12€

Crumbled cauliflower
Blue mold | Pickled walnuts
16€

Roasted quail breast
Chorizzo cream | Beluga lentils | Brown bread
28€

Veal fillet poached in port wine
Creamy spinach | potato truffle
39€

Salzburg organic mountain cheese
Fig mustard | Wheat beer espuma | Pumpernickel
14€

Ginger - mint parfait
Chocolate | Raspberry
16€

AUSTRIAN CLASSICS

Beef Tartar from local beef
Wasabi mayonnaise | Shallots | Quail egg

28€

Beef soup
Semolina dumplings | Sherry

16€

Original "Viennese schnitzel"
(Baked golden yellow in clarified butter)
Parsley potatoes | Wild cranberries

34€

Mixed Salad from "Walser Gardens"

8€

Traditional "Tafelspitz"
(Classic boiled beef)
Cream spinach | Roasted potatoes
Apple horseradish | Chive sauce

38€

DESSERT

Salzburger Nockerl | Wild lingonberries

(Waiting time 20 min)

27€

Caramelized „Kaiserschmarrn“

Stewed plums | Rum raisin ice cream

22€

Sorbet of the day

6€

with berries

11€

Selection of cheese from the Salzburg Kaslöchl

Matured | Creamy | Strong | Affined

24€

Cover

Joseph bread | Hand-whipped butter

Homemade spread | Kalamata olives

6€

If you have any concerns regarding food allergies,
please alert your server prior to ordering.

All prices are in Euro, inclusive prices

OUR QUALITY PARTNER

Meat & Sausage

Metzgerei Kriechbaum, Lochen

Metzgerei Ablinger, Oberndorf

Fish & Seafood

Schlossfischerei Fuschl

Transgourmet, R&S Gourmets

Dairy & Eggs

Salzburger Milch, Transgourmet

Bio-Freilandeier

Bio-Käserei Walkner, Seeham

Olive oil & Truffle

Stefan Beindl, Salzburg

Feinkost Luigi, Salzburg

Spirits and Coffee

Edelbrände Guglhof, Hallein

Kaffeespezialitäten Meindl, Wien