

## WELCOME AT THE HOTEL 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 delight you with regional and seasonal creations from the gourmet kitchen, crafted by our Executive Chef Julián, Sous Chef Tobias and their 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 host

Maître d'hôtel Markus Greisberger

## APERITIF (0.1l)

Moët & Chandon Brut Impérial	18.50 €
Moët & Chandon Brut Impérial Rosé	21.00 €
Sekt "Goldener Hirsch" Cuvée	8.30 €
Sekt Reserve Brut Rosé PN, Schlumberger	8.90 €
Kir Royal	10.50 €
Sparkling Tea Blå <i>organic</i> "alcohol-free"	8.20 €
Sanbitter Soda "alcohol-free"	7.80 €
Sherry dry "Tio Pepe" (5 cl)	10.00 €
Taylor's Chip Dry White Port (5 cl)	11.00 €

## WINE RECOMMENDATION

per glas 0,125l

2024 Kamptal DAC Grüner Veltliner „Goldener Hirsch“  
Winery Jurtschitsch, Langenlois  
6.90€

2024 Wagram DAC Riesling Ried Fumberg  
Winery Kolkmann, Fels am Wagram  
6.80€

2024 Niederösterreich Weißburgunder Falkenstein  
Reserve  
Winery Dürnberg, Falkenstein  
7.90€

2023 Südsteiermark DAC Sauvignon Blanc Urlkogel  
Winery Elsnegg, Gamlitz  
9.70€

## WINE RECOMMENDATION

per glas 0.125l

2022 Burgenland Zweigelt Heideboden

Winery Leitner, Gols

7.20€

2022 Burgenland Pinot Noir

Winery Robert Goldenits, Tatten

7.90€

2021 Burgenland Cuveé Phoenix "Goldener Hirsch"

Winery Reumann, Deutschkreutz

10.30€

2018/19 Wildflower Syrah-Viognier

Salomon Estate, Australia

9.80€

## ALCOHOL-FREE GRAPE ESSENCES

per glas 0.125l

2025 Flein Sauvignon Blanc Grape juice

Winery Gross & Gross, Ratsch, Steiermark

6.90€

2023 FLY Cabernet Sauvignon Grape essence

Fruit farm Retter, Pöllau, Steiermark

7.50€

## SWEET WINE

2023 Burgenland Eiswein Goldmuskateller

Winery Hans Tschida, Illmitz

9.10€ / 5cl

## MENU GETREIDEGASSE

Vegetarian

### Red pointed pepper

Quinoa | Ras El Hanout | Wild Garlic

21€

### Peas & Sorrel soup

Cottage cheese from Mattigtal

12€

### Cauliflower steak

Yogurt cream | Baked cauliflower | Peanuts

32€

### Carrot

Carrot cake | Chocolate | Thyme

19€

### Menu price

79€

For intolerances or allergies, please consult our team.

All prices are in Euro, including taxes.

## MENU GOLDENER HIRSCH

4-courses

### Carpaccio of organic beef

Red port wine | Truffle mayonnaise | Pearl onion | Cress  
25€

### Wild garlic cream soup

Apple | Bacon  
13€

### Brook trout from Molln

Leek Terrine | Parsley Root | Verjus sauce  
38€

OR

### Variation of Inviertel Beef

Roast beef | Beef praline  
Celeriac | Mountain cheese | Morel sauce  
41€

### Rose

Rose petal parfait | Rhubarb | Florentine  
19€

### Menu price

91€ / 94€

## AUSTRIAN CLASSICS

**Beef tartare from Innviertler beef**  
Pickled shallots | Mustard mayonnaise | Toast  
28€

**„Goldener Hirsch“**  
Truffled deer liver praline | Pistachios | Lingonberries  
Brioche  
19€

**Strong boiled beef soup**  
Herb pancakes or semolina dumpling  
12€

**Pike-perch fillet**  
Herb crust | Paprika cabbage | Yogurt  
39€

**Original “Wiener Schnitzel”**  
Parsley potatoes | Wild lingonberries  
34€

**Creamy veal goulash**  
Sour cream Spätzle | Spinach  
38€

**Salzburger Nockerl**  
Wild lingonberries  
27€

**Caramelized Kaiserschmarrn**  
Homemade plum jam | Rumraisin ice cream  
16€

## DIGESTIF

per glas 4cl

Guglhof apricot	14.50 €
Guglhof plum	12.00 €
Guglhof williams pear	13.50 €
Guglhof raspberry	18.50 €
Guglhof cherry	19.50 €
Guglhof rowan berry	19.50 €

## COFFEE

Espresso	3.90 €
Double espresso	5.40 €
Cappuccino	4.90 €
American coffee	4.50 €
Portion of Tea Ronnefeldt	6.20 €

## OUR QUALITY PARTNERS

### Meat & Sausage Products

Metzgerei Kriechbaum, Lochen  
Metzgerei Ablinger, Oberndorf  
Schmetterlingshof, St. Georgen

### Fish & Seafood

Transgourmet, R&S Gourmets  
Eisvogel Hubert Bernegger GmbH


### Dairy & Eggs

Salzburger Milch, Transgourmet  
Mattigtaler Käse GmbH Seekirchen  
Bio-Freilandeier

### Olive Oil & Truffles

Stefan Beindl, Salzburg  
Feinkost Luigi, Salzburg

### Spirits & Coffee

Fine brandies Guglhof, Hallein  
FAIRTRADE  Coffee specialties Meinl, Wien

## AWARDS

