



RESTAURANT
GOLDENER HIRSCH

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 spoil you with regional and seasonal dishes from the gourmet kitchen of our executive 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 €
Sparkling Tea Blå <i>organic</i> „alcohol-free“	6,90 €
Sanbitter Soda "alcohol-free"	7,50 €
Sherry dry "Tio Pepe"(5 cl)	8,00 €
Limoncello Spritz	9,90 €
Mulled wine homemade /Punch	6,50 €

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

2024 Steirischer Junker
Winery Elsneegg, Gamlitz
6,40€ | 0,125l

4 COURSE ADVENT MENU

Milk-fed veal carpaccio
Truffle cream | Pecorino
28€

Creamy celery soup
Pear | Seaweed caviar
15€

Pink fried duck breast
Polenta | Red cabbage | Broccoli | Ginger
38€

Iced Kaiserschmarrn
Plum | Lemongrass
14€

Menu price
91€

Cover charge
Assorted bread
Homemade spread
5€

WINE RECOMMENDATION

per glas 0,125l

2023 Vulkanland Steiermark DAC Sauvignon Blanc

Winery Krispel, Hof bei Straden

7,50€

2018/22 Steiermark Gelber Traminer Eckberg

Winery Elsneegg, Gamlitz

8,30€

2021 Burgenland Zweigelt Heideboden

Winery Leitner, Gols

6,90€

2020 Burgenland Pinot Noir

Winery Robert Goldenits, Tadten

7,90€

2020 Burgenland Cuveé Phoenix "Goldener Hirsch"

Winery Reumann, Deutschkreutz

10,30€

2020/2021 Chianti Classico DOCG

Tenuta Tolaini Castelnuovo Beradenga, Toscana

8,90€

2023 Well Cabernet Sauvignon Grape essence

"alcohol-free"

Fruit farm Retter, Pöllau, Steiermark

6,50€

2020 Burgenland Eiswein GV

Winery Haus Tschida, Illmitz

8,80€ / 5cl

STARTERS

Seared medallion of foie gras
Rowanberry | Brioche | Sweet wine
27€

Avocado & Mango
Banana | Dark rye bread | Almond milk
19€

Beef tartare of local beef
Wasabi mayonnaise | Shallots | Quail egg
28€

“Goldener Hirsch”
Deer liver praline | Truffle | Pistachio cream
22€

SOUPS

Strong boiled beef soup
Semolina dumpling
10€

Creamy chestnut soup
Red cabbage ravioli
14€

Guinea fowl consommé
Crêpe roulade
14€

MAIN COURSE

Grilled beef fillet

Piementos | Corn | Sweet potato
49€

Lamb entrecôte

Aubergine | Potato | Thyme
52€

Crayfish ragout

Fennel | Risotto | Blood orange
47€

Pike-perch fillet & Black pudding

Potato | Arugula | Thyme butter foam
36€

Potato-truffle-ravioli

Brown butter | Pecorino
28€

Pearl barley risotto

Artichoke | Olives | Mushrooms
26€

DESSERT

Gingerbread tiramisu

Rum plums | Cinnamon meringue
14€

Chestnut & Chocolate

Cranberries | Almonds
14€

AUSTRIAN CLASSICS

Creamy veal Goulash
Butter spaetzle | Sour cream
28€

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
(20 min Waitingtime)
27€

Caramelized Kaiserschmarrn
Homemade stewed plums | Rum-raisin ice cream
14€

Home made sorbet
6€

with berries
11€

Seehamer *organic* mountain cheese
Truffle honey | Fruit bread
14€

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

Eisvogel
Transgourmet, R&S Gourmets

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

AWARDS



HOTEL GOLDENER HIRSCH, A LUXURY
COLLECTION HOTEL

Getreidegasse 37, 5020 Salzburg, Austria
Tel. +43 662 8084 0 · goldenerhirsch.com