



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"(5 cl)	8,00 €
Sanbitter Soda	7,50 €
Limoncello Spritz	9,80 €

WINE RECOMMENDATION

2022 Niederösterreich Chardonnay Ried Gebling

Winery S. Moser, Rohrendorf

8,50€ | 0,125l

2022 Weinviertel DAC Reserve „GV 8000“ Ried Laa

Winery Setzer, Hohenwarth

9,90€ | 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

Scallop

Cauliflower cream | Black bread

14€

Lobster foam soup

Hazelnut biscuit

18€

White asparagus

Brown butter | Pecorino | Potato

32€

White chocolate mousse

Papaya | chocolate biscuit crumble | Meringue

13€

Menu price

75€

WINE RECOMMENDATION

per glas 0,125l

2023 Kamptal DAC Grüner Veltliner "Goldener Hirsch"

Winery Jurtschitsch, Langenlois

6,90€

2021 Südsteiermark DAC Sauvignon Blanc "Urlkogel"

Winery Elsneegg, Gamlitz

9,20€

2022 Niederösterreich Weißburgunder Reserve

Winery Dürnberg, Falkenstein

7,40€

2020 Burgenland Zweigelt Heideboden

Winery Leitner, Gols

6,90€

2020 Burgenland Pinot Noir

Winery Robert Goldenits, Tadtten

7,90€

2020 Burgenland Cuveé Phoenix "Goldener Hirsch"

Winery Reumann, Deutschkreutz

10,30€

STARTERS

White asparagus mousse

Beetroot Hippe | Spring leek | Nori leaf

18€

Beef tartare from Innviertler beef

Wasabi mayonnaise | Shallots | Quail egg

28€

“Goldener Hirsch”

Deer liver praline | Truffle | Pistachio cream

19€

Jellied Octopus

Cream of peas | Olive tapenade | Orange

24€

SOUP

Strong boiled beef soup

Semolina

12€

Clear asparagus essence

Tomato raviolo

12€

Envelope

Jour rolls

Homemade spread

5€

MAIN COURSE

Pigeon Breast Supreme

Green asparagus | Celery | Blackberry

44€

Pink fried veal

Spinach | Coffee | Potato

34€

Sturgeon medallion

Asparagus | Tarragon | Garlic

39€

Asparagus risotto

Pickled organic egg yolk | Radish

22€

DESSERT

Strawberry yogurt tarts

White asparagus | Crumbles | Basil

12€

Iced raspberry dumplings

Poppy seeds | Nougat | Tarragon

16€

Seehamer organic mountain cheese

Truffle honey | Bread with fruits

14€

AUSTRIAN CLASSICS

Viennese schnitzel from milk veal
(baked golden yellow in clarified butter)
Parsley potatoes | Wild cranberries
34€

Mixed leaf salad
from the Walser Gardens
8€

Prepared boiled beef from Innviertel pasture beef
Creamed 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€

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 Meinl, Wien