

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"	8,00 €
Taylor´s Chip Dry White Port Tonic	11,50 €

WINE RECOMMENDATION PER GLAS (0,125l) FROM SOMMELIER MARKUS GREISBERGER

2022	Kamptal DAC Grüner Veltliner "Goldener Hirsch" Winery Jurtschitsch, Langenlois	6,80 €
2022	Wagram Riesling Ried Fumberg Winery Kolkmann, Fels am Wagram	6,80 €
2022	Vulkanland Steiermark DAC Sauv. Blanc Winery Krispl, Hof bei Straden	7,50 €
2021	Niederösterreich Weißburgunder Falkenstein Winery Dürnberg, Falkenstein	7,00 €
2021	Weinviertel DAC Reserve GV 8000 Winery Setzer, Hohenwarth	9,90 €
2020	Burgenland Zweigelt Heideboden Winery Leitner, Gols	6,90 €
2020	Burgenland Pinot Noir Winery Robert Goldenits, Tadten	7,80 €
2017	Burgenland Cuvée PHOENIX "Goldener Hirsch" Winery J. u. M. Reumann, Deutschkreutz	9,80 €
2020	Ceres Château Haut-Bages Libéral, Bordeaux	12.80 €
	Vöslauer mineral water still sparkling	0.33l 4.50 €
	Vöslauer mineral water still mild sparkling	0.75l 8.50 €

CULINARY ART AT THE HOTEL GOLDENER HIRSCH

Unique experiences for Salzburg residents and guests from all over the world: At the restaurant Goldener Hirsch haute cuisine is given a modern Austrian twist, fusing exquisite regional and seasonal ingredients with avant-garde cooking techniques.

The focus is on food of highest quality from producers in the area. Honest culinary art with respect for animals, nature, the seasons, and the use of solely natural flavors.

Enjoy our creations with love for nature in the unique ambience of the restaurant Goldener Hirsch.

Daniel Mild
Executive Chef

SIX COURSE

Ceviche of arctic char

Orange | Basil | Jalapeno

28€

Goose liver

Terrine & grilled | Parsnip | Wild broccoli | Port wine | Brioche

34€

Foam soup of roasted celery root

Spruce | Blueberry

16€

Halibut

Potato Flan | Walnut savoy | Currant

44€

Pink saddle from mangalitsa pork

Beech Cognac Jus | Smoked primal carrot | Sourdough

44€

Salted Caramel Parfait

Kumquats

16€

Three course | 80€

(Arctic char or goose liver, halibut or mangalitsa, parfait)

Four course | 90€

(Arctic char or goose liver, foam soup, halibut or mangalitsa, parfait)

Five course | 110€

(Arctic char, goose liver, foam soup, halibut or mangalitsa, parfait)

Six course | 125€

The four to six course menus can be ordered until 8:30 p.m.

FOUR COURSE

Rabbit

Smoked saddle | Hokkaido pumpkin | Pickled artichoke | Ponzu
30€

Guinea fowl

Morels | Pumpkin | Purple potato | Apple
36€

Fillet of skrei

Lemon | Juniper milk | Parsley root | Fennel | Grain of pearl barley
38€

Baked curd tartlet

Blackberry | Lemongrass | Crumble
16€

Three course | 80€

One starter, main dish, dessert

Four course | 100€

The four course menu can be ordered until 8:30 p.m.

VEGETARIAN-VEGAN

FIVE COURSE

Autumn salad

Marinated chanterelles | Two kinds of sweet corn
Apricot | Macadamia
22€

Foam soup of hay

Oats | Sanddron
16€

Potato gnocchi

Parsnip | Pistachio | Black currant
24€

Porcini Mushroom Ravioli (vegetarian)

Summer truffle | Cream cheese | Blossom Honey | Nut butter
34€

Mousse of chocolate & coffee

Plum
16€

Three course | 65€

Starter or soup, potato gnocchi or ravioli dish, dessert

Four course | 80€

Starter, soup, gnocchi or ravioli dish, dessert

Five course | 100€

The four to five course menus can be ordered until 8:30 p.m.

AUSTRIAN CLASSICS

Grödiger ox

Tartare | Truffled Mayonnaise | Quail egg
Cress | Crispy bread
34€

Oxtail

Truffled 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€

Fillet steak of "Grödig Ox"

Portwine | Porcini | Summer truffle | Parmesan polenta
72€

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 6€

Joseph bread | Hand-whipped butter | Homemade spread | Kalamata olives

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