

GSCHMACKIG,

ZÜNFTIG,

FEIN:



*So ess ma in Salzburg am liebsten
– wie immer schon.*

*Im Herzl steht die Zeit ein bisserl still
und die Kochbücher haben Patina.*

*Gute alte Zeit eben,
klassische Küche liebevoll serviert.*



APPETIZERS

Assorted spreads with "Joseph" bread	8.00 €
Lukewarm smoked salmon trout from lake "Fuschl"	24.00 €
Lemon mousseline Duet of potato Salmon trout caviar	
Garden fresh leaf salad	21.00 €
Roasted filets of Fuschlsee fish	
Herzl mixed leaf salad <small>vegan</small>	19.00 €
Marinated chanterelles 2 kinds of sweet corn Apricot Macadamia	
Beef tartare	22.00 €
Truffled mayonnaise Red onions Quail egg Crispy bread	
Medium roasted Roastbeef	24.00 €
Burrata Port pear Summer truffle	
Bread roll	2.00 €
Pretzel	3.00 €



FROM OUR HERZL SOUP KITCHEN

Foam soup of chanterelles Smoked ham dumpling	9.00 €
Beef bouillon Root vegetables Sliced pancakes Semolina dumplings or baked liver dumpling	7.00 €

FISH AND CHANTERELLE

Poached fillet of arctic char Root vegetables Horseradish Char caviar	32.00 €
Fillet of salmon trout Chanterelle risotto Spinach salad Hazelnut	32.00 €
Local chanterelles à la crème Ciabatta soufflé	22.00 €



MAIN COURSE

Original "Viennese schnitzel" (Baked golden yellow in clarified butter) Parsley potatoes Wild lingonberries	29.00 €
Mixed Salad	5.00 €
Lamb's lettuce salad with pumpkin seed oil	7.00 €
Fried chicken Potato - lamb's lettuce salad Wild lingonberries	27.00 €
Braised veal cheeks Parmesan polenta Wild broccoli	34.00 €
6 pcs. Nürnberger sausages Fermented white cabbage Potatoes	18.00 €
Herz'l truffle white sausage (1 pair) White sausage mustard Pretzel	10.00 €
Roasted calf's liver Mashed potatoes Roasted onions Calvados apples	28.00 €
Traditional "Tafelspitz" (Classic boiled beef) Cream spinach Roasted potatoes Apple horseradish Chive sauce	32.00 €
Crispy duck (¼) Lingonberry sauce Red cabbage Bread dumpling	29.00 €

If you have any concerns regarding food allergies, please alert your server prior to ordering. They can also provide you with any necessary information on allergens.



DESSERT

Traditional "Salzburger Nockerl" (for 2 people) Wild lingonberries 20 min waiting time	24.00 €
Caramelized "Kaiserschmarrn" Stewed plums Rum raisin ice cream	22.00 €
Homemade apple strudel Whipped cream Vanilla ice cream	8.00 € 10.00 €
Speciality of the house "Rigó Jancsi"	8.00 €
Caramel Cheese Cake Apple sorbet	10.00 €
Variation of the plum	10.00 €
"Sweet temptation" White creme brûlée from arabica beans	7.00 €
Sorbet of the day With Berries	5.00 € 8.00 €
Chandon Garden Sorbet Champagne sorbet Orange fillet	11.00 €
Stirred iced coffee "Goldener Hirsch"	13.00 €
Classic pancakes (2 pcs.) Homemade apricot jam	7.00 €

HOTEL GOLDENER HIRSCH A LUXURY COLLECTION HOTEL
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Inclusive price