



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 delight you with regional and seasonal creations from the gourmet kitchen, crafted by our chefs Tobias, Julián 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 hosts

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 €
Homemade mulled wine	6.80 €
Thoralm mulled gin	6.80 €

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 Kolkman, Fels am Wagram
6.80€

2023 Niederösterreich Weißburgunder Falkenstein
Reserve
Winery Dürnberg, Falkenstein
7.60€

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

2018 Chardonnay Reserva
Terrazas de los Andes, Mendoza, Argentina
9.90€

WINE RECOMMENDATION

per glas 0.125l

2021 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€

2020 Chianti Classico DOCG Vallenuova

Tolaini Societa Agricola S.R.L., Siena

9.90€

ALCOHOL-FREE GRAPE ESSENCES

per glas 0.125l

2024 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

2020 Burgenland Eiswein GV

Winery Hans Tschida, Illmitz

9.10€ / 5cl

MENU GETREIDEGASSE

Vegetarian

Portobello mushroom confit

Leek | Jerusalem artichoke | Walnuts

21€

Beetroot soup

Horseradish dumplings

12€

Flower Sprouts

Sweet potatoes | Maroni | Cranberries

34€

Nutcracker

Nut | Caramel | Chocolate

19€

Menu price

82€

For intolerances or allergies, please consult our team.

All prices are in Euro, including taxes.

MENU GOLDENER HIRSCH

4-courses

Lobster medallion

Beetroot | Beurre Blanc | Chard | Flaxseed

27€

Duck consommé

Truffle ravioli

13€

Variation of venison

Fillet | Ragout

Pretzel dumpling | Kale

41€

The Forest

Honey | Wild berries | Spruce

19€

Menu price

95€

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€

Trout filet meunière
Parsley potatoes | Almond butter
39€

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

Braised roastbeef with onions
Pumpkin-potato gratin | Romanesco
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

