

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.*



## APPETISERS

<b>Marinated lamb's lettuce</b> <small>D,L,M,O</small> with smoked trout & pickled onions	11.60 €
<b>Beef salad</b> <small>L,M,O</small> with pumpkin seed oil, red onions & bread	12.40 €
<b>Fried chicken salad</b> <small>A,C,M,O</small> with butter beans & orange marinade	13.90 €
<b>Traditional Herzl "Brettljause"</b> <small>A,C,G,L,M,O</small> variety of traditional cold cuts, cheese, spreads, pickled vegetables & bread	small 9.80 € large 13.80 €

## SOUPS

<b>Cream of asparagus soup</b> <small>A,G,L,M,O</small> with bread croutons & parmesan	5.50 €
<b>Beef broth</b> <small>A,C,G,L,M</small> with sliced pancakes or semolina dumplings	4.50 €
<b>„Salzburg pot“</b> <small>A,C,G,L,M,O</small> with boiled beef, bacon dumpling & vegetables	6.80 €
<b>Bread roll</b>	1.70 €
<b>Pretzel</b>	2.30 €



## MAIN COURSE

<b>Roasted veal liver</b> <small>A,G,L,M,O</small> with mashed potatoes & roasted onions	15.50 €
<b>Roasted pork medallions</b> <small>A,C,G,L,M,O</small> with croquettes, green beans in bacon & pepper sauce	19.50 €
<b>Traditional beef roulade</b> <small>G,L,M,O</small> with braised vegetables & mashed potatoes	17.50 €
<b>Spinach dumplings</b> <small>A,C,G,M,O</small> with alpine cheese, brown butter & lettuce	13.50 €
<b>Roasted trout</b> (20 min waiting time!) <small>A,G,L,M,O</small> with herb butter & parsley potatoes	19.50 €
<b>6x Nürnberger sausages</b> <small>A,L,M,O</small> with sauerkraut & boiled potatoes	12.50 €
<b>Black pudding</b> <small>G,M</small> with roasted potatoes & horse radish	13.90 €



## CLASSICS

Original „Viennese Schnitzel“ with parsley potatoes & mixed salad	A,C,G,L,M,O	24.00 €
Pork schnitzel „Viennese Style“ with potato-lamb's lettuce	A,C,G,L,M,O	17.50 €
Fried chicken „Viennese Style“ Free-range chicken from the Waldviertel region with potato-lamb's lettuce (20 min waiting time!)	A,C,G,L,M,O	19.80 €

## SEASONAL RECOMMENDATION FROM OUR KITCHEN

Asparagus from “Marchfeld” with sauce Hollandaise or brown butter & parsley potatoes	D,G,O	15.50 €
Smoked ham		3.00 €
Pork medallions		6.00 €
Original Viennese Schnitzel (70g)		10.00 €
Trout fillet		9.00 €



## DESSERT

**Traditional „Kaiserschmarren“** A,C,G,O 14.50 €  
chopped fluffy pancakes with stewed plums

12.00 – 2.30 pm / 6.00 – 9.30 pm  
20 min waiting time!

**Homemade apple strudel** A,C,G,H,O 6.00 €  
with whipped cream 7.50 €  
with custard

**Famous house speciality „Rigó Jancsi“** A,C,F,G,O 5.50 €

**Cream of mascarpone** C,G,O,A,H 7.00 €  
with strawberry ragout

**Classic pancakes** A,C,G,O 6.00 €  
with apricot jam



## APERITIF

Sekt „Goldener Hirsch“ trocken o	0.1 l	6.70 €
Champagne Forget-Brimont Brut, 1er Cru o	0.1 l	14.50 €
Aperol Spritz (with white wine) o		6.10 €
Lillet Spritz (blanc, rosé)		7.20 €
Campari Orange		7.50 €

## BEER

Stiegl Pils draught A	0.30l	3.50 €
	0.50l	4.20 €
Stiegl shandy lemon A	0.50l	4.20 €
Stiegl wheat beer A	0.30l	3.70 €
	0.50l	4.50 €
Stiegl Freibier (alcohol-free) A	0.33l	3.70 €
Erdinger wheat beer (alcohol-free) A	0.33l	3.90 €
König Ludwig dark beer A	0.33l	3.90 €



## WHITE WINE BY GLASS

<b>Grüner Veltliner 2018</b>	1/8 l	3.60 €
Winery Kolkmann, Wagram, LA o	1/4 l	7.20 €
<b>Kremstal DAC, Riesling, 2018</b>	1/8 l	5.80 €
Winery Malat, Furth, LA o	1/4 l	11.60 €
<b>Weißburgunder, 2018</b>	1/8 l	5.70 €
Winery Gsellmann Andreas, Gols, BGLD o	1/4 l	11.40 €
<b>White wine spritzer o</b>	1/4 l	3.90 €

## RED WINE BY GLASS

<b>Zweigelt 2017</b>	1/8 l	3.70 €
Winery Kolkmann, Wagram, LA o	1/4 l	7.40 €
<b>Blaufränkisch vom Kalk 2017</b>	1/8 l	5.90 €
Winery Altenburger, Jois, BGLD o	1/4 l	11.80 €
<b>Cuvée Equinox (BF, ZW, SL) 2015</b>	1/8 l	6.40 €
Winery Reumann, Deutschkreutz, BGLD o	1/4 l	12.80 €
<b>Rosé Lust &amp; Laune 2018</b>	1/8 l	5.20 €
Winery Zull, Schrattenthal, LA o	1/4 l	10.40 €
<b>Red wine spritzer o</b>	1/4 l	3.90 €



## SPARKLING WINE 0.75 L

Sekt „Goldener Hirsch“, Schlumberger o	50.00 €
Champagner Forget-Brimont Brut, 1er Cru o	102.00 €

## WHITE WINE 0.75 L

Grüner Veltliner “Goldener Hirsch” Winery Jurtschitsch, Langenlois, LA o	35.00 €
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Chardonnay Winery Andreas Gsellmann, Golls, BGLD o	34.00 €
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Kremstal DAC, Riesling Winery Malat, Furth, LA o	34.00 €
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Grüner Veltliner Smgd. „Frauenweingarten“ Winery Sigl, Rossatz, Wachau, LA o	54.00 €
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## RED WINE 0.75 L

Zweigelt “Klassik” Winery Helmut Preisinger, Gols, BGLD o	30.00 €
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Blaufränkisch vom Kalk Winery Altenburger, Jois, BGLD o	35.00 €
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Rotspion Klassik (Zw, CS, ME) Winery Jurtschitsch, Langenlois, NÖ o	43.00 €
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Cuvée Equinox (BF, ZW, SL) Winery Reumann, Deutschkreutz, BGLD o	38.00 €
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## SOFT DRINKS

Pepsi, 7-up, 7-up Orange	0.25 l	3.20 €
Pepsi Max	0.33 l	3.70 €
Almdudler	0.25 l	3.20 €
Apple juice	0.25 l	3.60 €
Apple juice with soda	0.25 l	2.90 €
Apple juice with soda	0.50 l	4.20 €
Rauch juice	0.20 l	3.40 €
orange / blackcurrant / mango		
Römerquelle	0.33 l	3.30 €
mineral water still/sparkling	0.75 l	6.50 €
Soda with raspberry syrup	0.25 l	2.50 €
Soda with raspberry syrup	0.50 l	3.90 €
Soda with lemon juice	0.25 l	2.50 €
Soda with lemon juice	0.50 l	3.90 €
Ice Tea	0.25 l	3.50 €
Kombucha	0.25 l	4.50 €
Red Bull	0.25 l	4.50 €
Schweppes	0.25 l	3.40 €
Tonic Water / Bitter Lemon		

## HOT DRINKS

Espresso	3.10 €
Double Espresso	4.10 €
American coffee ☺	3.50 €
Cappuccino ☺	3.90 €
Tea pot „Ronnefeldt“	4.70 €



## SPITITS / LIQUEURES 2 CL

Freihof apricot	3.90 €
Freihof Williams pear	3.90 €
Freihof "Obstler"	3.70 €
Freihof raspberry	4.20 €
Grappa di Chianti	4.50 €
Fernet Branca	4.50 €

Book your family celebration with us!

In the hunting salon  
with our menu served like from grandma

## Family Menu

Strong beef soup  
with Austrian garnish

Roast pork  
with sauerkraut and dumplings

OR

Stefanie roast  
with mashed potatoes, fried onion and gravy

Kaiserschmarren with stewed plums

26.00 €



## ALLERGENS

- A        gluten-containing cereals
- B        crustaceans
- C        egg products
- D        fish
- E        peanuts
- F        soybeans
- G        milk/lactose
- H        nuts
- L        celery
- M        mustard
- N        sesame seeds
- O        sulphur dioxide and sulphites
- R        molluscs

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