

EASTER MENU

Spring salad

romana salad with cream cheese & “Traunsee” miso-marinade
lightly smoked salmon trout, quail egg & watercress

2021 Riesling | Schauer | Südsteiermark

Fawn consommé

with wild garlic-meat strudel & sliced pancakes with truffle

2023 | L'Eclos des Abeilles | Dom. De Bellene | Burgund

Asparagus from Reichenspurner Hof

tomato vinaigrette, spring herbs & poached egg

2021 Pinot Blanc | Markus Molitor | Mosel

Braised goat with rosemary & thyme

mashed potatoes with nut butter & spinach

2021 St. Laurent | Prieler | Leithaberg

or

Baked Easter fawn

potato salad with watercress & lingonberries

2020 | Zierfandler | Ried Spiegel | Joh. Reinisch | Thermenregion

Rhubarb & sour cream from Höflmaier

stewed fruits, white chocolate & rhubarb-strawberry sorbet

2023 | Bigaro | Elio Perrone | Piemont

or

Selection of cheese (5 pieces)

2021 Traminer | Konglomerat | Dockner

3-course-menu € 69 | 4-course-menu € 79 | 5-course-menu € 89

wine pairing 0,1 l | 3 glasses € 21 | 4 glasses € 27 | 5 glasses € 33

non-alcoholic drink pairing | 3 glasses € 15 | 4 glasses € 20 | 5 glasses € 25



CAVIAR – DÖLLERER EDITION WALTER GRÜLL X ANDREAS DÖLLERER

Black Sturgeon Caviar

Austrian blinis, cream cheese & egg yolk

30 g | € 95

50 g | € 150

Perfectly matching with: Ice cold “Caviar Vodka” (Trausner & Grüll)

Caviar Vodka salmon trout

4 cl | € 13

Caviar Vodka Siberian sturgeon

4 cl | € 30



STARTERS & SOUPS

Spring salad

romana salad with cream cheese & "Traunsee" miso-marinade
lightly smoked salmon trout, quail egg & watercress

€ 23

Marinated wild caught salmon with Russian egg

inspired by the original recipe of Raimund Döllner Sen. from 1968

€ 24

Spicy beef tartare

mustard cream & rye bread

starter

€ 25

main course

€ 35

Potato and wild garlic soup

homemade ravioli

€ 9

Tomato-crayfish soup

crayfish ravioli

€ 14

ASPARAGUS FROM „REICHENSPURNER HOF“

Asparagus

tomato vinaigrette, spring herbs & poached egg

starter

€ 23

main course

€ 33

Asparagus with ham

with potatoes & Sauce Hollandaise

starter

€ 23

main course

€ 33

Asparagus with Wiener Schnitzel of Bio-milk-fed veal

with potatoes & Sauce Hollandaise

€ 36

DÖLLERERS CLASSICS

Pike dumplings in Chablis sauce

chives & young spinach leaves with nutmeg

€ 36

Char from Bluntau Valley

slowly cooked in brown butter

"Rösti" (fried grated potatoes), cream spinach & horseradish

€ 36

Passatelli (special pasta from the Emilia-Romagna region)

asparagus, spring morels & pea pods

€ 29

Baked sweetbread of milk-fed calf

parsley potatoes & sauce tartare

€ 39

Original Döllnerer goulash

pickled cucumber, fried egg, sausage & "Nockerl"

€ 26

SPECIALS FROM EASTER FAWN

Fawn consommé with wild garlic - meat strudel & sliced pancakes with truffle	€ 12
„Beuschel“ typical Austrian dish, kind of ragout with fawn offal served with brioche dumpling	€ 25
Roasted fawn kidney basil-mustard sauce, artichokes & polenta cream	€ 32
Glazed fawn liver mashed potatoes with nut butter, glazed apple & rosemary juice	€ 33
Baked Easter fawn potato salad with watercress & lingonberries	€ 38
Braised goat with rosemary & thyme mashed potatoes with nut butter & spinach	€ 38

ROBATAYAKI CHARCOAL-GRILLED MEAT

Veal sausage with wild garlic original recipe by Raimund Döllner Sen.	per piece	€ 4
Rib Eye / Richard Walkner - GustaF Meat Boutique (approx. 750g) Beef Simmental (special cattle breed) for 2 persons 45 days dry aged		€ 98
Lamb chops by Tauernlamm - Jura & Steinschaf intense flavour (approx. 300g)		€ 36
Filet steak Beef Simmental (special cattle breed) min. 30 days aged (approx. 250g)		€ 39
Lady steak Beef Simmental (special cattle breed) min. 30 days aged (approx. 150g)		€ 29

SIDE DISHES

asparagus from “Reichenspurner Hof”	€ 10
spring vegetables	€ 7
ceasar salad with Parmigiano Reggiano	€ 8
leaf spinach / green beans with bacon	€ 7
mashed potatoes with nut butter	€ 6
potatoes with rosemary	€ 6
sauce béarnaise pepper sauce	€ 4

FOR OUR DISHES WE ENTIRELY PROCESS MEAT FROM AUSTRIA!

COVER € 3,90 PER PERSON

MENÜ ALMWINKEL

surprise menu of six small dishes (only served by table | group) € 75

wine pairing (6 glasses) € 45

non-alcoholic drink pairing (6 glasses) € 30

DÖLLERERS CHEESE

Great cheese journey - from mild to strong (6 pieces) € 23

Sheep & goat cheese (6 pieces) € 26

Choose your own selection (6 pieces) € 23

Andreas Döllersers favourite cheese (6 pieces) € 24

3 favourite glasses of wine (5cl each) additional € 23

Austria vs. France (6 pieces) € 23

matched with 3 glasses of Austrian and France wines (5 cl) € 23

SWEET DELIGHTS

Hot chocolate cake € 10

Selection of 5 sorbets € 15

Stirred iced coffee € 10

The legendary blueberry pancakes "Schwarzbeernock'n"
with sour cream ice cream € 15

Rhubarb & sour cream from Höflmaier
stewed fruits, white chocolate & rhubarb-strawberry sorbet € 16

"Kaiserschmarrn" with stewed fruits & ice cream
minimum 2 persons (30 min of preparation) p. p. € 16

ENJOY YOUR STAY.

PLEASE BE AWARE THAT ONLY ONE BILL IS POSSIBLE PER TABLE,
WE APPRECIATE YOUR UNDERSTANDING.

COVER € 3,90 PER PERSON