

## regional enjoyment

today for you at the buffet

herbal curd <sup>G</sup>

milk – Salzburg milk, Salzburger Land

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from the salad buffet

selected leaf and vegetable salads  
dressing of your choice

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vitello | cream of smoked trout | capers <sup>AG</sup>

company Dankmaier, Schladming

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onion soup | cheese crackling <sup>ACGOI</sup>

butchery Ablinger, Oberndorf at Salzburg

or

melon-ginger juice

fruit Maier, Piding/Walsertfeld, Salzburg

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fried escalope of veal | cranberries | parsley potatoes <sup>ACG</sup>

butchery Santner

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small hazel nut cake |

curd-rum ice cream <sup>ACGH</sup>

Ottinger Mill, Tamsweg, Salzburger Lungau

from the cheese board at the buffet

regional and international cheese selection  
jams | chutneys

## alpin delights

today for you at the buffet

herbal curd <sup>G</sup>

milk – Salzburg milk, Salzburger Land

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from the salad buffet

selected leaf and vegetable salads  
dressing of your choice

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burnt romaine lettuce |

beech mushrooms | pumpkin seed dressing <sup>O</sup>

company Kiendler, pumpkin seed oil, Oberösterreich

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cream soup of celery | smoked duck breast <sup>GOI</sup>

Walsertfeld Salzburg

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grilled fillet of gilthead |

pumpkin | lime foam | risotto <sup>ACI GO</sup>

company Dankmaier, Schladming

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chocolate cremeux |

orange | caramell <sup>AOH</sup>

Fritz Oswald-Gleinstätten, Wiener Zucker

from the cheese board at the buffet

regional and international cheese selection  
jams | chutneys

## vegan delicacies

today for you at the buffet

vegan spread selection

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from the salad buffet

selected leaf and vegetable salads  
dressing of your choice

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burnt romaine lettuce |

beech mushrooms | pumpkin seed dressing <sup>O</sup>

company Kiendler, pumpkin seed oil, Oberösterreich

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cream soup of celery <sup>GOI</sup>

Walsertfeld Salzburg

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chicoree | sesame | risotto <sup>O</sup>

Fruit Maier, Piding/Walsertfeld, Salzburg

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chocolate cremeux |

orange | caramell <sup>AOH</sup>

Fritz Oswald-Gleinstätten, Wiener Zucker

## aperitife

Obertauern Sour 9,00

## wine

2021 Cuvée Hausmarke 0,75 l  
winery Moric, Grosshöflein, Mittelburgenland 43,00

2016 Riesling Scharzhofberg GG 0,75 l  
winery van Volxem, Wiltingen, Mosel, Germany 94,00

2015 Zweigelt Olivin BIO 0,75 l  
winery Winkler-Hermaden, Kapfenstein, Vulkanland, Steiermark 47,00

2014 Spätburgunder Malterding Archiv 0,75 l  
winery Bernhard Huber, Malterdingen, Baden, Germany 65,00

## rarity

2019 Meursault 1er Cru „Sous le Dos d'anc“ 0,75 l  
Domaine Leflaive, Burgund, France 295,00

## non-alcoholic alternative

Rosi Alpin (yellow gentian/rose water) 0,33 l  
Bio Limonade, Trausner, Mauterndorf 6,00

## digestiv and more

ouzo 12 years 2 cl  
6,00

after dinner we recommend today  
Jack in Obertauern 16,00 at the hotel bar.

## Salzburgtastes at Steiner

Pink roasted tagliata from Lungau organic beef (approx. 200g)

colorful vegetables/croquettes/herb butter  
Surcharge 20€

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Grilled fillet of char

Tauern rye/cherry tomatoes  
Surcharge 18€

## Salzburg tastes good Suppliers:

Lungau organic beef from the farm store "Lungauer Speis" in Tamsweg

Tauern rye from the Grill fishmongers in Anif near Salzburg

Char from the Grill fishmongers in Anif near Salzburg



saturday, 02.12.2023