



## A warm welcome in the restaurant

### „Alter Goldener Berg“

In 1432, the first settlers of Bürstegg came to the completely wooded valley. There they built as one of the first houses ever the „Goldener Berg“ - which was then still different and was only a simple farm. The rooms in the front part of the house come from this time, are over 500 years old and the height of the rooms are accordingly low, which today looks very comfortable.

Despite careful preparation of our dishes, the labeled ingredients may contain traces of other food used in the kitchen process.

**Our farmhouse parlor**  
For everybody, who loves the regional cosiness

**Our classic menu**

Easy, simple and popular  
(minimum 2 persons)

**Oberlecher farmers salad**

Lettuce, crispy bacon cubes,  
roasted potatoes



**Fondue „Chinoise“**

Cook your ingredients in a hot soup  
Like in old traditions we serve  
afterwards the consommé with sherry

**You get following ingredients:**

Total 200gr. filet of pork, beef and turkey breast  
sausages,  
garlic bread, baked potato, french fries,  
mixed Pickels, herb sour cream,  
Wasabi mayonnaise, BBQ bacon dip  
Horseradish cream, garlic dip Dip



**Small „Styrian“**

1 scoop vanilla ice cream, pumpkin seed oil,  
caramelized pumpkin seeds

per person  
€ 69,00

**Our „farmers duck“ menu**

Crispy, delicious & famous  
(minimum 2 persons)

**Corn salad with goat cheese**

Pumpkin, pomegranate, sage



**Crispy farmers duck**

Bread dumpling, red cabbage, chestnuts



**Sorbet variation**

Calamansi, apple-calvados, ginger-chocolate

per person  
€ 56,00

**Our farmhouse parlor**  
For everybody, who loves the regional cosiness

**Starters**

**Alter Goldener Berg Salad**

Herb salad, radishes, crispy bacon cubes, croutons  
€ 12,90

**Corn salad with goat cheese**

Pumpkin, pomegranate, sage  
€ 14,90

**Home smoked Zuger salmon  
out of our smoker**

Beet cabbage, radish, sour cream, trout caviar  
€ 14,90

**Minced beef**

Tomato vinegar, celery  
artichoke mayonnaise, Bio quail egg  
€ 20,00



**From our soup pot**

**Beef bouillon with root vegetables**

with liver dumpling or pancake slices  
€ 8,00

**Foam of pumpkin soup**

roasted pumpkin seed, pumpkin seed oil  
€ 8,00

All prices are with official taxes and charges.

**Our farmhouse parlor**  
For everybody, who loves the regional cosiness

**Grand Pièce**  
**carved on your table**  
(minimum 2 persons)

**Leg of lamb grilled in mountain hay**  
Rosemary potatoes, bacon beans, herb jus  
per person € 38,00



**Hearty & tasteful**

**Tranche of arctic char**  
Potato – porcino mousseline, marinated herbs  
€ 27,00

**Crispy knuckle of pigling**  
Warm bacon-cabbage salad  
€ 26,00

**Regional prime boiled beef**  
Cream spinach, root vegetables, chive sauce, apple horseradish, roasted potatoes  
€ 29,00

**Wiener Schnitzel from regional calf**  
Parsley potatoes, cranberries  
€ 30,00

(With pre-order)  
**Crispy farmers duck**  
Bread dumpling, red cabbage, chestnuts  
per Person  
€ 39,00

All prices are with official taxes and charges.

**Our farmhouse parlor**  
For everybody, who loves the regional cosiness

**Our fondue specialities – known, famous and always established**  
Minimum 2 persons

**Stone Grill „Goldener Berg“**

You grill the ingredients on a hot stone  
160gr. Filet of pork, beef and turkey breast sausages, prawns  
per person  
€ 49,00

**Fondue „Chinoise“**

You grill the ingredients in a hot soup  
200gr. Filet of pork, beef and turkey breast, sausages  
Like in old traditions we serve afterwards the consommé with sherry  
per person  
€ 57,00

**Fondue „Bourguignonne“**

You grill the ingredients in hot oil  
200gr. Filet of beef, sausages  
per person  
€ 58,00

**Hot stone and Fondues come with following dishes:**

Garlic bread, baked potato, french fries  
Mixed Pickels, herb sour cream  
Wasabi mayonnaise, BBQ bacon dip, horseradish sauce, garlic dip

**Reorder**

140 gr. Filet of beef, per portion / total 150 gr. Filet of pork, beef and turkey breast per portion  
€ 15,00

**Portion prawns**

€ 16,00

**Cheese fondue**

with lettuce, ciabatta, baguette, olives, pear, peppers, cherry water  
per person  
€ 36,00

All prices are with official taxes and charges.

**Our farmhouse parlor**  
For everybody, who loves the regional cosiness

**Dessert's**

**Homemade curd cheese dumplings**

Cinnamon crumbs, stewed plums

€ 13,90



**Chocolate fondue**

with vanilla- & chocolate biscuit, ladyfinger,

bananes, grapes, & apples

minimum 2 persons / per person

€ 19,00



**One scoop homemade sorbet**

Calamansi, apple-calvados, ginger-chocolate

€ 3,60

Would you like a glass of champagne or vodka?



**Espresso Parfait**

Black currant jelly , amarettini

€ 12,00



We would be glad to present you our offer on dessert wines  
from Austria, Italy and France.

The prices of our wines are very carefully designed for you.

Put the sample to the test.

study our wine list.

We are not shy from comparison!

All prices are with official taxes and charges.