

Riederalm-Restaurant by Andreas Herbst

Opened from 11:30 a.m. - 2 p.m.

Good Life “Jaus’n“ (snack)

1 week sour-dough bread (rye and spelt from Ziefergut), whipped butter, salted and smoked meat & pickled rarities
€ 9,50 (per person)

Asparagus salad with leaf salad from Stechaubauer

grilled asparagus from Marchfeld, garden-herbs dressing & buckwheat
€ 15,50

Goat-cream cheese salad

Goat-cream cheese from Lederstallgut, rhubarb miso dressing & yoghurt walnuts
€ 15,50

Small mixed leaf salad

thistle oil- Göllles apple balm dressing
€ 8,00

White asparagus-foam soup

garden herbs
€ 9,00

with marinated salmon trout from Fieberbrunn
€ 10,00

Consommé of Leogang beef

liver dumplings, meat-strudel, pressed cheese dumplings & root vegetables
€ 9,00 (available from 11:30 a.m. – 6 p.m.)

“Angel Hair“ & asparagus from Marchfeld

(homemade fine Spaghetti with semolina from the Wieshofer-mill) asparagus from Marchfeld, Leogang ricotta (Sinnlehenalm) & garden-herbs pesto
€ 16,00

8 pieces of Herbst grandmas “Schlutzkrapfen“

(spinach-cream cheese filling) carrots ginger cream, hazelnut & mountain cheese (Sigi Herzog, Saalfelden)
€ 18,00 (available from 11:30 a.m. – 6 p.m.)

Sheatfish goulash ;)

(Blün Aquaponic) spicy pepper-sauce, creamy Mini rye-spaetzle, kohlrabi (Stechaubauer), pickled vegetables & garden herbs-salad
€ 29,00

Rib Eye Steak 350g

(Angus from Stechaubauer) shallots, grilled chard (Stechaubauer) & homemade fries
€ 40,00

Braised Short Rib from Angus

pearl barley risotto, leek & Red Bull Cola sauce
€ 28,00

Wiener Schnitzel

(of Leogang pork, Duroc from Schattbachbauer) wild cranberry, parsley potatoes & lemon
€ 22,00 (available from 11:30 a.m. – 6 p.m.)

#MÄC Riederalm

150g Patty of Leogang beef (Badmeisterbauer) Sinnlehen cheese, roasted bacon, salad, tomatoes, caramelized onion with homemade fries
€ 22,00

Sweet

Riederalm “Kaiserschmarrn“

- preparation time approx. 25 minutes
Rum-raisins, almonds & rhubarb
€ 18,00

1 piece einkorn pancakes

strawberry jam or
rhubarb-blackberry jam or
homemade butter Nougat
€ 5,00

Homemade ice-cream – 1 scoop

vanilla ice-cream, Natyra apple Sorbet, Tanariva (33%), chocolate ice-cream
€ 2,00

dahoam
ANDREAS HERBST

Gourmetrestaurant

Opening hours:

Monday, Tuesday,
Friday & Saturday

Menu start between
6.30 p.m. and 7.30 p.m.

