

Riederalm-Restaurant by Andreas Herbst

open from 11:30 a.m. - 2:00 p.m.

STARTERS & SALADS

Flambéed Schwarzaau Salmon

(pisciculture Oberwasser)
Marchfeld Asparagus
& Fermented Tomato Oil
€ 18,00

„Good Life Jaus'n“

1-week sourdough bread (rye and spelt from Ziefergut), whipped kefir butter, Suma Stoa mountain cheese (Sigi Herzog, Saalfelden), our venison salami & pickled delicacies
€ 7,00 (per person)

Salanova lettuce (Stechaubauer)

Fresh goat cheese (Lederstallgut), spicy sweet-and-sour dressing & Ronach bacon
€ 16,00

Small mixed leaf salad

(Stechaubauer)
lettuce, safflower oil, Gölles apple balsamic dressing
€ 8,00

Consommé of Leogang Beef

2 nettle "kaspress" (cheese) dumplings & chives
€ 9,00

Spring Herb Soup & Tomato foam

Leogang Goat's Cheese (Eder Ernst)
€ 9,00
With Cured Schwarzaauer Salmon (pisciculture Oberwasser)
€ 14,00

MAIN COURSES

"Angel Hair" Wild Garlic Pesto

(homemade thin spaghetti made with semolina from the Wieshofermühle)
grilled cultivated mushrooms (Obertrum cultivated mushrooms, Andreas Eibl) & mountain cheese (Sigi Herzog, Saalfelden)
€ 16,00

8 pieces of Grandma Herbst "Schlutzkrapfen"

(spinach and cream cheese filling)
Carrot cream & mountain cheese (Sigi Herzog, Saalfelden)
€ 18,00

Fieberbrunn River trout fillet "poached"

(pisciculture Trixl)
Spring vegetables, asparagus with beurre blanc & nettle potatoes
€ 22,00

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Our gourmet restaurant

Opening hours:

Monday, Tuesday,
Friday & Saturday

Menu start between
6.30 p.m. and 7.00 p.m.



restaurant-dahoam.com

MAIN COURSES

Braised Short Ribs

(Pinzgau beef from Badmeisterbauer)
Rye spaetzle, white horseradish sauce & green vegetables
€ 28,00

Steinberg Venison Ragout

(Paulinger Farm Shop, St. Martin, Lofer)
Topinambour sauerkraut, Obertrum cultivated mushrooms, rowanberries & milk bread dumplings
€ 23,00

Wiener Schnitzel

(Free-range Duroc pork from Schattbachbauer)
Cold-stirred lingonberries, lemon, potato croutons or house-made fries
€ 22,00

#MÄC Riederalm

150g Pinzgau beef (Badmeisterbauer), braised onions, Sinnlehen cheese, grilled bacon and homemade fries
€ 22,00

DESSERTS

Baked Leogang curd cheese

(Ziefergut)
Rhubarb & Ground Ivy
€ 12,50

Chocolate Crumble

Fig Leaf Chocolate, Leogang Spelt Brownie, Pickled Physalis (Stechaubauer) & Strawberry
€ 13,00

„Alpin Affogato“

Afro Coffee Espresso & Ice Cream, Black Leoganger Spelt Koji Syrup & Almond Wafer
€ 9,50

Spring menu (Order must be placed by 1:30 p.m.)

3-course menu price: € 50,00

Flambéed Schwarzaau Salmon

(pisciculture Oberwasser)
Marchfeld Asparagus
& Fermented Tomato Oil

Braised Short Ribs

(Pinzgau beef from Badmeisterbauer)
Rye spaetzle, white horseradish sauce & green vegetables

Baked Leogang curd cheese

(Ziefergut)
Rhubarb & Ground Ivy

Wine pairings for the menu:

Riesling Ried Parapluiberg

Winery Dockner,
Traisental

Good Life Rot (ZW, BF, CS)

Winery Eggermann,
Neusiedlersee

Furmint Auslese

Winery Heidi Schrock & Söhne,
Rust, Leithaberg

€ 19,00

Non-alcoholic recommendation to the menu:

Combuchont Rosé

Klemens Gold,
Großraming, Upper Austria

36°

Grenache, Zwetschke, Kräuter,
manufactory Jörg Geiger,
Germany

Rebels Basil Smash

Rebels Gin 0.0%, basil, lemon juice,
Good Life basil syrup
€ 21,00

These are our main suppliers:

Beef (young cattle, heifer, ox)
from the local farmers
(Hinterriederbauer, Badmeisterhof,
Madlbauer, Schattbachbauer)

Local pork
(Duroc, Iberico, Mangalitzta,
Swabian Hall)
**and Wagyu-beef, local chicken,
galeeny, mini-turkey**
Schattbachbauer
(fam. Eiböck)

Domestic pork for bacon
Badmeisterbauer
(fam. Herzog)

Jura-lamb
Vorderrainerbauer (fam. Scheiber),
Trenkerbauer

Alpine stone sheep
(Badmeisterbauer)

Milk calf
Angerlehenbauer,
Madlbauer

Milk goat
Madlbauer, Eiböck Stefan,
Reiterbauer

Venison (deer, chamois, deer,
fawn, brocket, hind calf)
from the parish-hunting
Leogang, Paulinger farm shop,
family hunting Alfred Fiechtl

Austrian farmer-duck
from family Hütter from
Straden

Bio free-range eggs
Schrederbauer (fam. Zehentner, Saalfelden),
Königgutbauer (Hans Reiter from Wals),
Vorderrainerbauer

**Duck from Gerstboden,
quail eggs**
Trenkerbauer (fam. Eder)

Fresh fish
from pisciculture
Leo Trixl (Fieberbrunn):
**river trout, -
char, salmon-trout,
smoked trout**
from pisciculture
Hermann Hasenauer:
Schwarzleochar, sturgeon, grayling

Carp from Saalfelden
(Simonwirtsteich Peter Famler)

**Char caviar, salmon from Saalfelden,
crayfishes**
(pisciculture Kehlbach Saalfelden)

Wels catfish from Vienna,
Blün Aquaponik

Caviar & sturgeon
Walter Grüll (Grödig bei Salzburg)

Saffron
(the red gold from Leogang)
Otting-Bauer

Sheep's cheese
Abrahamhof, Upper Austria

**Organic vegetables, herbs, Mangalitzta
& Iberico pigs, eggs,
Angus beef**
Biohof Stechaubauer, Lenzing

Local **forestblossom honey, tomato
rarities, beeswax**
and **pollen** from the apiculture
Bründl Alfred

Goat cream cheese
Lederstallgut (Leogang), Figerhof
(Kals am Großglockner)
**Sinnlehen-cheese, caraway cheese,
pepper cheese, Bockshorn-clover-
cheese, farmer-butter,
Schneerose, ricotta**
Sinnlehenbauer

**Mozzarella, spelt, rye, potatoes,
milk products, cheese**
from Ziefergut (yard dairy)

Einkorn wheat and Emmer flour
(Biohof Jagglbauer, Saalfelden)

Creamy refined
Camembert, Lexei
Sheep cheese, Sumastoa
semi-hard cheese,
Hoch Wiesa **mountain cheese**
from Sigfried Herzog Destillate

Small, large & Mega "Stinker"
from Wilder Käser

**Rye- and wheat flour,
apple juice,
apricots from Wachau,
and much more**
from Winery family Müller,
Krustetten, NÖ

By using the whole animal, we create many different delicacies, such as our smoked beef (Bünderfleisch), young beef ham, pastrami, lamb and cheese meat, meat loaf, and much more! The butcher's Fürstauer in Saalfelden Leogang and the butcher's Prem in Fieberbrunn process everything according to the recipe of our gourmet workshop