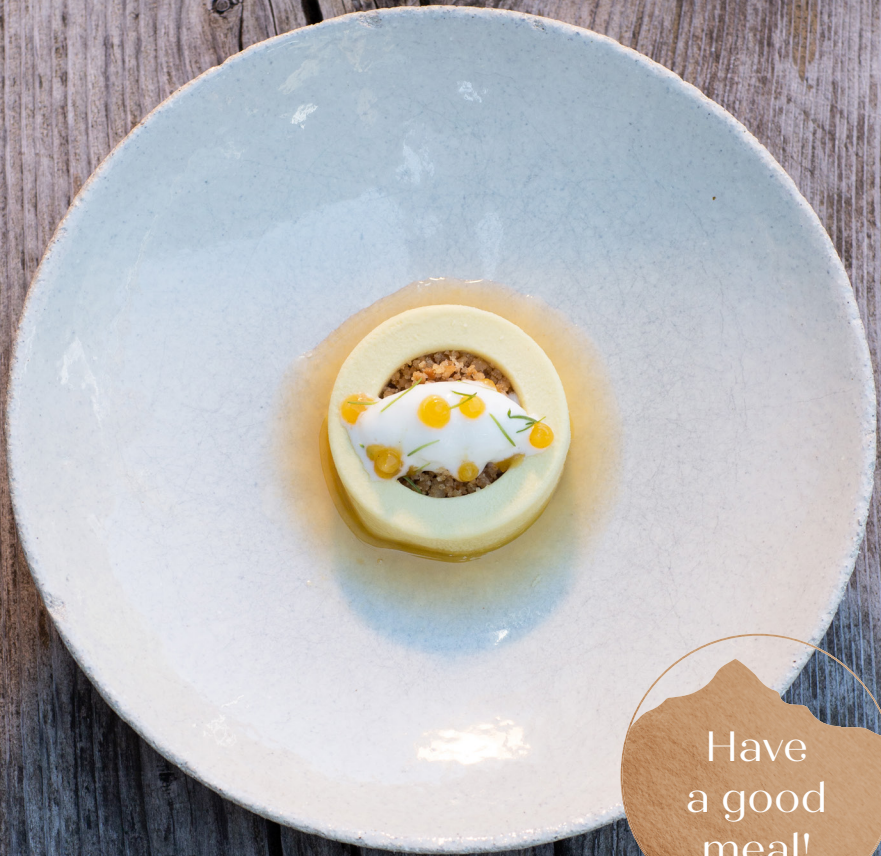




# RESTAURANT RIEDERALM

by Andreas Herbst



Have  
a good  
meal!



Pure  
enjoyment



# STARTERS

## Good Life “jaus’n” (snack)

1 week sourdough bread (rye and spelt from Ziefergut),  
whipped butter, salted and smoked meat & pickled rarities

€ 8,50 per person

## Grilled Hokkaido pumpkin

(Stechaubauer)

with herb dressing, bitter salads,  
goat’s cheese (Figerhof, Großglockner)

€ 15,50

## Wintery leaf salads

(Stechaubauer)

Gölles apple-balsamic-thistle oil dressing

€ 8,00

## Smoked salmon trout

(pisciculture Trixl, Fieberbrunn)

topinambour & salted lemon

€ 17,00

## Local potato “Blad’l”

### & kefir crème fraîche

Beluga caviar (Walter Grüll, Grödig)

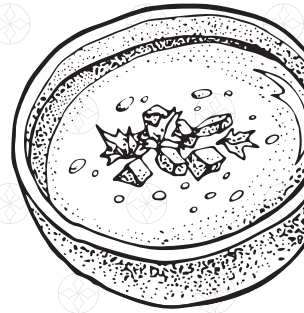
10g € 45,00

20g € 80,00

## Pumpkin cream soup

milk foam & pumpkin seeds

€ 9,00



## Consommé of local beef

liver dumplings, meat strudel, cheese dumplings & root vegetables

€ 9,00 (available from 11:30-18:00 o'clock)

## „Angel Hair“ & local truffle

(fine homemade spaghetti with semolina from the “Wieshofermühle”) chestnut, cultivated mushrooms from Obertrum & kale

€ 16,00

## 8 pieces of Herbst grandmas “Schlutzkrapfen“

(spinach & cream cheese filling) carrot ginger cream, hazelnut & mountain cheese (Sigi Herzog, Saalfelden)

€ 18,00 (available from 11:30-18:00 o'clock)

# SAVORY

## Grilled salmon trout

(pisciculture Trixl, Fieberbrunn)  
curd gnocchi, Sriracha beetroot, lime spinach &  
horseradish beurre blanc

€ 24,00

## Roulade of local beef

(Badmeisterbauer)  
oven onion sauce, rye spaetzle & Brussel sprouts

€ 22,00

## „Wiener Schnitzel“

(of local pork, Duroc from Schattbachbauer)  
wild cranberries, parsley potatoes & lemon

€ 22,00 (available from 11:30-18:00 o'clock)

## #MÄC Riederalm

150g patty of local beef (Schattbachbauer)  
Sinnlehen cheese, fried bacon, lettuce, tomato,  
caramelized onion with homemade fries

€ 22,00

# SWEET

## Riederalm „Kaiserschmarrn“

(preparation time approx. 25 minutes)

rum raisins, almonds & Natyra apple (Wiesbauer Obsthof)

€ 18,00

## Einkorn pancakes

apricot or blueberry jam or homemade butter nougat

1 piece € 5,00

## Homemade ice cream

vanilla, Tanariva (33%) chocolate ice cream, Natyra apple sorbet

1 scoop € 2,00



*dahoam*

Ⓜ ANDREAS HERBST

Gourmetrestaurant Opening hours:  
Monday, Tuesday, Friday & Saturday  
Menu start between 6.30 p.m. and 7.30 p.m.



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

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