

NEW GOURMET RESTAURANT „DAHOAM” IN THE HOTEL DIE RIEDERALM IN LEOGANG

„DAHOAM” BY JRE ANDREAS HERBST AS A NEW CULINARY
HOTSPOT IN SALZBURG

A little different and more individual than the other restaurants in Leogang and equipped to the highest standard, the experimental and young kitchen team led by Andreas Herbst works in the new gourmet restaurant “dahoam”.

The restaurant is the new highlight of the Good Life Resort the Riederalm in Leogang and offers upscale cuisine of the extra class.

The name says it all, and not only because of the fantastic view of the Leogang mountains with the striking Birnhorn: Chef and Patron Andreas Herbst is also “dahoam” in his modern, creatively inspired and at the same time extremely grounded alpine cuisine. It now offers regional producers a spectacular stage in every respect. As a top newcomer to the Gault Millau, we are delighted with the 3 toques we received right away for the newly opened restaurant.

For Andreas Herbst, the young patron and chef of the gourmet hotel Die Riederalm, the new à la carte restaurant “dahoam” is in every detail an expression of his vision of modern, creatively inspired and at the same time extremely grounded Alpine cuisine. After years in top restaurants run by top chefs such as Johanna Maier, Andreas Döllner and recently with Mario Lohninger in Frankfurt, he is now also a young restaurateur (JRE, www.jre.eu) and has been cooking in the hotel since 2015.

Last year, for the first time, it was also possible for external guests to dine in the hotel, for which the guide Gault Millau immediately reacted with the first toques. Now, in a newly built design extension, the dignified frame has been created to take the next step.

Gourmet experience for the senses

Traditional dishes are reinterpreted and excellently prepared, as well as unusual creations that have fascinated our guests for many years. In our “dahoam” gourmet restaurant you have the opportunity to enjoy a true culinary experience in a perfect ambience with breathtaking views of the Leogang mountains. A perfect symbiosis of virtuoso cuisine, high culture and wine expertise, which makes a visit to the “dahoam” restaurant an unforgettable experience.

A map of the producers as a guide to enjoyment

The culinary experience starts with a slightly different menu: symbols on a menu on white bullskin reflect the fine network of specially selected local manufactories and farms whose best products determine the menu.

Vegetables from the Stechaubauer in the neighborhood or venison from companioned hunters of the community hunt. Lamb is exclusively bred by the Vorderrainerbauer, beef by the Badmeisterbauer. Special Wagyu cattle are from the Schattbachbauer, with whom there is also a joint project for wild chicken and Duroc pork. Quails are from the Trenkerbauer, trout and char come from the Leogang fish breeders Grundner and Hasenauer. The Austrian (!) sea bass (Branzino) as well as sheatfish and pikeperch come from the Styrian organic breeder Michi Wesonig, the ducks from Straden, to name just a few examples. The same applies to cheese, honey, yoghurts, juices and much more.

Authentic and of the highest quality

Quality and freshness are paramount here, so all the food used is processed predominantly from the region. Carefully selected by local suppliers and farmers from Leogang, exclusively manufactured and carefully prepared à la minute.

Reflection on the surrounding nature and the exclusion of artificial flavours and flavour enhancers are other important principles in the kitchen philosophy of the youngest and award-winning JRE Andreas Herbst. The dynamic and authentic kitchen brigade offers gourmet menus to marvel at, enjoy and celebrate.

The four or six courses, some of which are served on specially crafted dishes by a Salzburg ceramic artist, also have historical and geographical references to the history of Leogang. From mining to those times when the ice from Birnbachloch was brought to Munich by rail for beer cooling. The latter, specially made in miniature, has now loaded appetizers for the guests. And with a wink, because one of these snacks is hidden and wants to be found.

A sign that in the restaurant "dahoam" the focus is always on fun and relaxed, comfortable enjoyment, despite all the creative and qualitative demands.

Restaurant „dahoam“ in the gourmet hotel Die Riederalm 4*s

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Restaurant open on Monday, Tuesday, Friday and Saturday evenings (6:30-6:45 p.m. menu start)