



# DAS KOHLMAYR

ALPINE LUXURY BOUTIQUE HOTEL

SINCE 1964

## À la Carte

### Starters

**Beef Tartar made from local beef**

*cured egg yolk / mustard-honey-ice cream / togarashi -emulsion / potato bread*  
27 €

**Romaine Hearts, Caesar Style**

*parmesan / sourdough - croutons / chicken breast fillet*  
21 €

**Buffalo mozzarella from Silberbüffelhof (vegetarian)**

*radicchio – raspberry vinegar chutney / pecan / balsamic-glaze / arugula*  
23 €

### Soups

**Beef – Consommé**

*Tyrolean cheese dumplings / chives*  
10 €

**Foam Soup with Schärdinger Asmonte (vegetarian)**

*garden cress / chive oil*  
8 €

### Main Courses

**Wienerschnitzel made from local veal**

*parsley potatoes or french fries / lingonberry jam*  
32 €

**Regional Heifer Filet Steak 180g**

*Lungauer mousseline / green asparagus / “Kremstaler” shrimp  
thym apricot jus*  
52 €



### **Pasta Aglio e Olio**

shrimp / botargo / affilla cress  
23 €

### **Homemade spinach dumpling** *(vegetarian)*

bechamel | mountain cheese | parsley oil  
21 €

## **Dessert**

### **Homemade Kaiserschmarrn** *(vegetarian)*

apple puree / plum compote  
18 €

### **Trio of Sorbets** *(vegetarian)*

hazelnut-crumble / dark chocolate  
14 €

### **Variation of Regional Cheese** *(vegetarian)*

truffle honey caviar / fruit -Chutney / flaxseed crackers  
18 €

## **Our philosophy**

*Our cuisine is a declaration of love for the Salzburg region and for all those people who shape it every day with their work. Around 80% of our ingredients are sourced from farms and producers in our immediate vicinity – freshly harvested, carefully produced and full of natural flavors.*

*For us, sustainability means much more than regional origin. We see it as an attitude: consciously selecting, respectfully processing, and appreciating every food in all its diversity. That's why we preserve those treasures that are not available in the cold season during the summer – by boiling down, fermenting, pickling, or drying. This allows us to cook seasonally even in winter and offer our guests the taste of sun-ripened summer products without resorting to imported goods.*

*With artisanal dedication, creativity, and a deep awareness of quality, we create cuisine that conserves resources and focuses on the character of our local ingredients.*

*The well-being of our guests is our top priority. We want to serve you dishes that are nutritious, honest, and enjoyable – characterized by warmth, authenticity, and the unmistakable flavors of our region.*