

Menu





Das | **FRANZ**
IM SALZBURGERHOF

DerSALZBURGERHOF
Bad Hofgastein Hotelinvest GmbH & Co KG
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Legend to symbols:  = vegetarian  = vegan

Dear guests,
"DasFranz"
is a non-smoking restaurant.
We ask passionate smokers
to go to our outdoor heated smoking lounge.

"DerSALZBURGERHOF" & Social Media
(Network: Hotspot SBG Hof / user: guest / password: sbghof)

Website

You find all offers around the
Salzburgerhof here:
www.hotel-salzbuergerhof.com



Facebook

You want to know
which events take place in
Salzburgerhof



With one click you are in the middle of the action!



Breakfast at „DasFRANZ“

In the morning our kitchen and service team welcomes you with a rich breakfast buffet, so you have a great start to the day. Various types of bread, cereal and our vitality corner leave nothing to be desired.

Breakfast buffet: **7.30 am until 10.30 am** with everything your heart desires:

Bread and pastry buffet
Vitality corner with fresh fruit, yogurt and granola
a selection of tea
different meats and cheeses
warm egg dishes
a variety of hot dishes
and much more
for the price of € 14,00 per person

Memorable celebrations at „DasFRANZ“

Corporate parties, family gatherings, weddings and more. Our restaurant is ideal for business and family celebrations, anniversaries and birthdays! The pleasant atmosphere, attentive service and fine Austrian cuisine contribute to the special atmosphere of your party.

In "DasFRANZ", you celebrate in a wonderful location, right in the heart of Bad Hofgastein. The selection of culinary specialties for your party or corporate event is great! Our whole team will assist you with advice and support! Whether in our cozy lounge, the restaurant or on our terrace. We look forward to meeting you!

Hearty & delicious

Cesar's salad

crispy lettuce with dressing of olive oil, ail and anchovis,
served with parmesan, speck chips and croûtons

*A, C, D, G, M

with fried chicken breast

€ 14,50

without chicken

€ 9,80

Gastein speciality plate

loin speck, deer sausage, Naßfelder cheese, speck-spread,
pickled vegetables and brown bread

*A, F, G, O

€ 9,90

Salad bowl

as Styrian fried chicken salad
(pumpkin seed oil and pieces of fried chicken)


*A, C, F, G, M, O

as starter

€ 7,90

as main course

€ 13,50

Small side salad with homemade dressing 
or with Viehauser's red currant vinaigar and olive oil

*C, M, O

€ 4,20

From our soup pot

Hearty beef broth

with Frittaten (thinly sliced pancakes), noodels or pressed cheese dumpling

*A, C, G, L

€ 4,40

Onion soup „Salzburg style“ with pressed cheese dumpling

*A, C, F, G, O

€ 5,20

Soup pot „Old-Viennese style“

Beef broth, noodles, vegetable and beef

*A, C, G, L

€ 5,80

Regional classics

Cheese spaetzle with homemade roast onions 

*A, C, G, L

€ 9,70

Roasted dumplings with bacon, onion and egg

served with mixed salad

*A, C, F, G, M

€ 9,70

Traditional beef goulash from the „bovine calf“ with dumplings

*A, C, F, G, O

€ 11,80

„Tafelspitz“ (prime boiled beef) – "The emperor's favourite"

with root vegetables, apple-horseradish sauce, chive sauce and sauteed potatoes

*A, C, F, H, L, M

€ 18,50

Roast beef from the Austrian meadow cow

in onion and redwine gravy with bean-vegetables and fried potatoes


*G, L, M, O

€ 18,50


From the buttered pan

Escalope „Viennese style“ with parsley potatoes and cranberries		
*A, C, F, G	from the back of pork	€ 13,50
	from the chicken breast	€ 14,50
Cordon Bleu stuffed with farmer's ham and Emmenthal cheese		
	this parsley potatoes and cranberries	€ 15,20
*A, C, F, G		

Vital, healthy & fish

Grilled beef medaillon and chicken breast fillet with herbal butter, tossed mixed vegetables and glazed fruits		€ 16,90
*G, M, O		
Rice noodles and vegetable from the wok 	as starter	€ 9,00
*F, L	as main course	€ 13,00
Fried salmon trout on on tomato-basil risotto		€ 15,90
*D, L, O		
Fried pikeperch fillet on potato-carrot purée and black rice		€ 18,50
*D, G, L		
Potato-gnocchi with fish ragout and smoked salmon, in light wild garlic cream		€ 14,50
*A, D, G		

From the pasta pot

Spaghetti „Bolognese“	€ 11,80
*A, C, L, O	
Spaghetti with tomato-basil sauce	€ 10,80
*A, C, O	
Spaghetti „Carbonara“	
bacon, garlic, whipped cream and egg	€ 12,80
*A, C, G	
Spaghetti with courgette and melted cherry tomatoes 	€ 12,80
*A, C, G	

Every pasta dish is freshly prepared!

All pasta-dishes are also available as warm starters with a reduction of 3,00 €.

Steak knowledge

Weight system for steaks – gram / oz / lb

Some say the 100 grams and others 3.5 oz and the neighbor says 0.22 pounds.

All true, but where is that weight measure used?

Formerly known as "Chandler weight" was 1 pound (1 lb), 16 ounces (oz). 1 ounce (oz) is a non-metric unit of mass and in turn has 28.35 grams. 1 pound (1 lb) can be offset with 453.6 grams. The so-called avoirdupois weight system based on pounds and ounces, is used today in the USA, the UK and in its former colonies.

The metric system is also in food (excluding Austria and Germany).

As a result - the example of our steaks - following conversion values:

g	oz	lb
180	6.4	0.40
250	8.8	0.55

Our steak classics

Prime Steaks from domestic heifer

How do you prefer your steak: rare - medium rare – medium – medium well – well done

The weight data is the gross weight of the meat.

Tenderloin fillet steak *allergen-free

the finest and most valuable piece of beef, without fat from the middle piece from the back of the beef, most tender and palatable with flambéed pepper-cognac sauce

*G, L, O

Lady Cut	180g	€ 26,00
Gentleman Cut	250g	€ 36,00

Entrecôte *allergen-free

from the part of the rib of the "Salzburg Kalbin", marbled and low in fat therefore so juicy and tender, served with herb butter

*G, M, O

200g € 25,00

XL-Grill variation

The best pieces of chicken, beef and pork, sausage end and bacon, herb butter with mediterranean barbecue vegetables and home style chips

*C, G, L, M, O

€ 19,50

Medium fried pork fillet in the herb crust, with sweet potato purée and beer gravy

*A, C, G, O



€ 16,80

The two side dishes for your steak:

Mediterranean Barbecue vegetables & home style chips

*allergen-free

Snacks and light bites

Home made chips 	
with two kinds of dips	€ 5,20
*C, G, M	
Baked potato	
with sour cream dip *G 	€ 6,20
with sour cream dip, wok vegetables and grilled chicken breast stripes *G, F	€ 12,20
Farmer´s toast	
Toasted brown bread with bacon, onions and cheese with a fried egg and salad garnish	€ 7,80
*A, C, F, G, M, O	

Hello Kids!

Spaghetti with tomato sauce or Bolognese	€ 6,50
*A, C, L, O	
Escalope „Viennese Style“ with French fries and ketchup	
*A, C, F, G	
from the back of pork	€ 7,50
from the chicken breast	€ 8,50
Grilled sausage	
with French fries and ketchup	€ 6,50

Our Sunday special

Every Sunday from 11.30 am:




Oven-fresh joint of pork

Two different kinds of meat with crispy crust
in a dark garlic-beer gravy
with roasted potatoes, root vegetables,
hand cut cabbage salad with bacon
and a big bread dumpling

*A, C, F, G, O

€ 13,80

Desserts

Crème brûlée  *C, G	€ 6,50
2 pieces of pancake with apricot jam or Nutella  *A, C, F, G, H	€ 5,20
1 piece of pancake with vanilla ice cream, whipped cream  and chocolate sauce *A, C, G, H	€ 5,20
Chocolate souffle with a soft core on pineapple carpaccio and sorbet ice cream *A, C, G, O	€ 7,80
Strudel variation with vanilla ice cream or vanilla custard *A, C, G, H, O	€ 5,80



Cheese from Austria

Try the variety of the Austrian cheese, served with homemade pear-chili ragout *G	€ 10,90
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Beverages

Aperitif

Sherry Sandeman Dry Seco or Don Fino	5 cl	€ 4,20
Martini bianco or rosso	5 cl	€ 4,20
Campari soda	4 cl	€ 4,80
Campari orange	4 cl	€ 5,20

Beer ^{*A}

Gösser (draft beer)	0,3 l	€ 3,50
	0,5 l	€ 4,50
Gösser Naturradler (natural shandy)	0,3 l	€ 3,50
	0,5 l	€ 4,50
Weihenstephaner yeast	0,3 l	€ 4,10
	0,5 l	€ 5,10
Weihenstephaner yeast ale (Bottle)	0,5 l	€ 5,10
Weihenstephaner yeast non alcoholic (Bottle)	0,5 l	€ 4,90
Gösser non alcoholic (Bottle)	0,5 l	€ 4,50
Gösser Stiftsbräu (Bottle)	0,5 l	€ 4,50

Non alcoholic beverages

Gasteiner Mineral water, sparkling oder nature	0,3 l	€ 2,80
Gasteiner Mineral water, sparkling oder nature	0,75 l	€ 4,90
Coca-Cola, Fanta, Spezi	0,20 l	€ 3,00
	0,5 l	€ 5,20
Keli (pineapple, passion fruit, raspberry)	0,33 l	€ 3,30
Sprite (Bl.)	0,3 l	€ 3,30
Almdudler (Bl.)	0,3 l	€ 3,30
Coca Cola light (Bl.)	0,3 l	€ 3,30
Eistee Lemon (Bl.)	0,3 l	€ 3,30
Bitter Lemon, Tonic Water, Ginger Ale	0,2 l	€ 3,30
Skiwasser (Soda with raspberry syrup)	0,25 l	€ 2,00
	0,5 l	€ 3,00
Soda lemon	0,25 l	€ 1,80
	0,5 l	€ 3,20

Pago-Juices

Bottle: black currant, vitamin, mango	0,2 l	€ 3,50
apple juice, orange juice	0,25 l	€ 3,00
apple juice, orange juice (with soda)	0,25 l	€ 2,40
	0,5 l	€ 3,80
Fruit juice (with soda)	0,3 l	€ 3,60
	0,5 l	€ 4,00

Spirits

Distillery Herzog		
Nut Schnapps 40%	2 cl	€ 6,40
Mountain hay 40%	2 cl	€ 5,70
Gypsy vistula 40%	2 cl	€ 6,40
Plum 40%	2 cl	€ 5,70
Rowan berry 40%	2 cl	€ 11,00
Distillery Freihof		
Obstler (fruit schnapps) 38%	2 cl	€ 3,00
Williams 38%	2 cl	€ 3,30
Apricot 38%	2 cl	€ 3,30
Zirbe (swiss stone pine) 21%	2 cl	€ 3,30
Enzian (gentian) 38%	2 cl	€ 3,20
Distillery Psenner		
Gold Williams 5 years 42%	2 cl	€ 5,70
Quince 42%	2 cl	€ 5,70
Grappa Muscato 41%	2 cl	€ 4,20
Grappa Chardonnay 41%	2 cl	€ 4,20
Grappa St. Magdalener Barrique 41%	2 cl	€ 4,20
Apple Liqueur 21%	2 cl	€ 4,50

Schnapps

Absolut Vodka	2 cl	€ 3,30
Beefeater London Gin	2 cl	€ 3,30
Olmecca Tequilla gold / white	2 cl	€ 3,30
London No.1 Gin	2 cl	€ 3,80

Bitters / Digestif

Jägermeister	2 cl	€ 3,10
Fernet Branca	2 cl	€ 3,10
Ramazotti	2 cl	€ 3,10
Hirschkuss / Hirschkuss kernlos	2 cl	€ 3,10

Coffee and hot beverages *G

Coffee	€ 2,80
Melange	€ 3,10
Small Espresso / Large Espresso	€ 2,60
Large Espresso	€ 3,50
Cappuccino	€ 3,10
Latte Macchiato	€ 3,30
Hot chocolate with whipped cream	€ 3,50
Assorted teas	€ 2,50
Irish Coffee	€ 6,80
Mulled wine / Punch	€ 3,80
Jagatee (tea spiked with fruit schnapps or rum)	€ 3,90



Homemade limonades & iced teas

Home made limonade just tastes better. Delightfully refreshing, aromatic, sparkling, tingling, preferably ice-cold - the pure drinking pleasure!

Homemade limonades	0,4 l	€ 3,80
Lemon-ginger Perry Seasonal: Please ask our waiter!		
Homemade iced tea	0,4 l	€ 3,80
Black tea-lemon Fruits Matcha		
Smoozy Suzy	0,2 l	€ 4,70
Smoothies free of added sugar, artificial vitamins and flavors		



TROPIC TWISTER

mango
pineapple
coconut
orange

ROYAL BERRY

blueberries
strawberries
banana
aronia



STRAWBERRY MINT

strawberry
grape
plum
mint
aloe vera

VISTA PURISTA

apple
carrot
orange
banana
sea buckthorn

Table Wine / Open Wines *o

Grüner Veltliner / Welschriesling	1/8 l 1/4 l	€ 2,60 € 5,20
Zweigelt / Blaufränkisch	1/8 l 1/4 l	€ 2,70 € 5,40
Gespritzer white / red	1/4 l	€ 2,90
Aperol Spritzer with Prosecco	1/4 l	€ 4,90
Glass Prosecco	0,1 l	€ 3,90
Hugo	1/4 l	€ 4,90

Longdrinks with 4cl alkohol

Malibu Orange	0,2 l	€ 7,20
Gin and Tonic	0,2 l	€ 7,20
Bacardi Coke	0,2 l	€ 7,20
Whisky Coke	0,2 l	€ 7,20

Cognac

Camus V.S.O.P	2 cl	€ 8,10
Remy Martin V.S.O.P	2 cl	€ 7,90
Hennessy Fine de Cognac	2 cl	€ 7,90

Whiskey / Rum

Tullamore D.E.W.	4 cl	€ 5,00
Johnny Walker Red Label	4 cl	€ 4,60
Jack Daniels	4 cl	€ 4,60
Jameson Irish Whiskey	4 cl	€ 5,00
J.M Rum Agricole VSOP	4 cl	€ 5,00

Liqueurs

Tia Maria	2 cl	€ 3,60
Amaretto Disaronno	2 cl	€ 3,60
Grand Marnier	2 cl	€ 3,60
Baileys	2 cl	€ 3,60
Sheridans	2 cl	€ 3,60
Cointreau	2 cl	€ 3,60

Our wine recommendation

Grüner Veltliner Federspiel Terrassen

Winery Domäne Wachau, Niederösterreich

In the glass the wine shows green-yellow reflexes. A fine scent flows in the nose green apples, white pepper and some mango as well as light herbal notes.

On the palate, the wine is characterized by an elegantly structured body, lined from a fine tartaric acid, which gives the Federspiel much fresh juiciness.

1/8l € 4,40 Bottle € 26,40

Welschriesling

Winery Sabathi, Leutschach, Südsteiermark

The smell of white flowers, a hint of peach, lively taste, elegant on the palate, inviting at every stage, juicy and animating.

1/8l € 4,70 Bottle € 28,20

Sauvignon Blanc

Winery Leo Aumann, Tribuswinkel

On the palate, the Sauvignon Blanc shows good spice and vitality. Cool fermentation and development on the yeast result in very complex flavors. Young and fresh, this wine has a pervasive aroma. Spicy and crunchy with aromatic elderberry and watermelon.

1/8l € 4,80 Bottle € 28,80

Cuveé Commander – Blanc de Noir

Winery Keringer, Mönchhof, Burgenland

Bright yellow with delicate orange reflections. Complex, exotic fruits, ripe peach, pear and flower aromas. Finely balanced. Pleasantly balanced game of sugar and acidity.

1/8l € 4,40 Bottle € 26,40

Zweigelt Rosé

Winery Kapellenhof, Walkersdorf, Niederösterreich

Strawberry punch, woodruff and Aranzini, a few leaves and beetroot, open, leafy, inviting, red berries on the palate and piquant, peely notes, Campari, slim texture, dry charm, uncomplicated.

1/8l € 4,50 Bottle € 27,00

Blauer Zweigelt Reserve

Winery Öhlzelt, Wagram, Niederösterreich

Charming cherry fruit in the fragrance, gentle on the palate and elegant, subtle vanilla flavors.

1/8l € 4,80 Bottle € 28,80

Blaufränkisch

Winery Ernst, Deutschkreutz, Burgenland

Sinfully noble scent of cherries and oranges, with soft herbal tones as underpainting.

In the mouth a real breed drop. The wine has pace, is clear as a mountain stream and impresses with immense drinking flow. A sweet kick at the end stirs the desire after the next mouth full of wine. Great stuff.

1/8l € 4,70 Bottle € 28,20

Cuveé Lupino

Organic Winery Toni Hartl, Reisenberg, Burgenland

This wine from organic winemaker Toni Hartl comes from his vineyards in the Leithaberg area - Lake Neusiedl. Smell of cherry and raspberry with delicate peppery spice.

In the medium-strong taste, these notes are again with mild acidity and good balance.

Perfect companion to many dishes.

1/8l € 4,80 Bottle € 28,80

Our wines may contain sulphites.

Dear guests,

Information on **ingredients** in our dishes, which can cause **allergies** or **intolerances**, you can get on demand from our restaurant staff.
Your team of DerSALZBURGERHOF

The 14 allergens - Allergy information in accordance with the Codex recommendation

- | | |
|------------------------------------|-----------------------|
| A) Grains containing gluten | H) Edible nuts |
| B) Crustaceans | L) Celery |
| C) Eggs | M) Mustard |
| D) Fish | N) Sesame |
| E) Peanuts | O) Sulphites |
| F) Soy | P) Lupines |
| G) Milk or lactose | R) Molluscs |



You are looking for an apartment in Gastein?

What you may expect at our Appartementhaus Aurora:

- central location, close to Alpentherme Spa and citybus stop
- free WiFi & satellite TV
- elevator & deposit for skis and bicycles
- free parking
- garage (upon request)

Almost all apartments have a living room with a sofa bed and a separate bedroom with a double bed and a balcony. A fully equipped kitchenette, bathroom with bathtub/shower, hairdryer, toilet and television.

Bed linen and towels are included.

You want to have breakfast included? This is bookable (also day by day) at our partner hotel „DerSALZBURGERHOF“.

For more information please proceed to the reception of DerSALZBURGERHOF

APPARTEMENTHAUS AURORA ****

Am Kirchplatz 8

5630 Bad Hofgastein, Österreich / Austria

www.aurora-gastein.com



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Your team from DerSALZBURGERHOF

The 14 allergens

Allergy information in accordance with the Codex recommendation



AURORA

DAS APARTEMENTHAUS IM HERZEN BAD HOFGASTEINS

Looking for an apartment in Gastein?

If you like, you can get more information at the reception of „DerSALZBURGERHOF“.

What awaits you in the Appartementhaus Aurora?

- Free Wifi
- Elevator
- Ski storage room
- Free parking (outdoors)
- Underground parking (fee)
- Satellite-TV
- Parking area for bicycles

Almost all apartments have a living room with a sofa bed and a separate bedroom with a double bed and a balcony. A fully equipped kitchenette, bathroom with bathtub/shower, hairdryer, toilet and television. Bed linen and towels are included.

You want to have breakfast and/or dinner?
This is bookable (day by day)
in our sister Hotel „DerSALZBURGERHOF“.



APPARTEMENTHAUS AURORA ***
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