AT NEUBERGERHOF, WE BELIEVE:

FINE DINING IS NOT MERELY NOURISHMENT — IT IS AN EMBRACE OF BELONGING.

EXECUTIVE CHEF LARS UHLIG AND HIS TEAM CRAFT EACH DISH FROM THE TREASURES OF FILZMOOS: FOREST HERBS, MEADOW BLOOMS, AND THE BOUNTY OF LOCAL FARMS. EVERY INGREDIENT IS TREATED WITH REVERENCE, TRANSFORMED INTO CREATIONS THAT ARE BOTH AUTHENTIC AND EXQUISITE.

HERE, ALPINE TRADITION MEETS CULINARY ARTISTRY, WEAVING RUSTIC HONESTY WITH REFINED SOPHISTICATION — FOR PLATES THAT WHISPER STORIES AND LINGER IN YOUR MEMORY.

WELCOME TO A SANCTUARY WHERE YOU RELAX, INDULGE, AND DISCOVER THE PURE JOY OF CONTENTMENT:

THE RESTAURANT OF NEUBERGERHOF.

Appetizers

BEEF TATARE — EUR 18.50
from our own farm-raised cattle
Pickled chanterelles . egg yolk . farmhouse bread

BRUSCHETTA POMODORE — EUR 10.00
WFocaccia . Dattarini cherry tomatoes . Basil

CAESAR SALADE
Romaine lettuce . croutons . parmesan . cherry tomatoes — EUR 15.00
with grilled chicken strips — EUR 19.00
with grilled garlic prawns — EUR 22.50

SALAD PLATE FROM BUFFET — EUR 8.00

Soups

CLEAR BEEF OR VEGETABLE SOUP — EUR 7.50
garnished with pancake strips,
noodles or julienne vegetables

CLEAR BROTH SOUP — EUR 8.50
Cheese dumpling . julienne vegetables . chives

CARROT AND GINGER CREAM SOUP — EUR 9.00
Chervil oil. Crispy prawn spring roll

Vegetarian dishes

PONGAU CHEESE DUMPLINGS (KASNOCKEN) — EUR 13.30
Mountain cheese . Styrian cheese . crispy onions . green salad

CHANTERELLE RAVIOLI — EUR 19.50
hazelnut crumble . brown butter . Rocket

LEMONY SARDINIAN FREGOLA — EUR 21.00
Pine nuts . Goat's cheese . Gremolata

Main courses

PAN-SEARED CHAR FILLET — EUR 26.50
Beetroot risotto . mangetout . white wine sauce

SEA BASS FILLET SEARED IN OLIVE OIL — EUR 24.00
Tagliolini . baby spinach . tomato relish

SCHNITZEL "VIENESSE STYLE"
parsley potatoes . lingonberries . lemon
pork — EUR 18.50
veal — EUR 28.00

PONGAU VEAL CORDON BLEU — EUR 29.50
Parsley potatoes . lingonberries

NEUBERGERHOF BURGER
Brioche bun . romaine lettuce . tomato . bacon
pickled onion . BBQ sauce . french fries

beef from our farm — EUR 19.50
pulled pork (free-range Fritztal Valley pork) — EUR 28.00

FIAKER GOULASH SERVED IN A PAN — EUR 18.50
free range beef from our farm
Homemade noodles . fried egg . pickled cucumber

NEUBERGER VENISON RAGOUT — EUR 24.50
Brussels sprouts . bread dumpling . lingonberry cream

Steaks

GARLIC OR PEPPER STEAK
Pongau beef
Steak 180 g — **EUR 42.00**
Steak 250 g — **EUR 47.00**

RUMPSTEAK (PONGAU BEEF) — **EUR 34.00**

All classic steak dishes are served with herb butter and a side dish of your choice:

Grilled vegetables	Green beans with bacon	Farmhouse fries
Fried potato salad	Rosemary potatoes	Green salad

EACH ADDITIONAL SIDE DISH — **EUR 4.50**

Sweet conclusion

CHOCOLATE TART — **EUR 11.00**
Neubergerhof chocolate . Vanilla ice cream from Kirchgasshof fresh berries

COTTAGE CHEESE DUMPLINGS WITH SUGAR CRUMBS — **EUR 10.50**
Cottage cheese from the Wolflehen farm . Strawberries . Mint

KAISERSCHMARRN (SHREDDED PANCAKES)
Apple compote — **EUR 13.50**
Small portion — **EUR 11.00**

CHEESE SELECTION — **EUR 13.50**
Truffle honey . grapes

...or choose a treat from the ice cream menu.

INFORMATION ABOUT ADDITIVES AND ALLERGENS

If you have any questions about additives or allergens contained in our products, please contact our trained staff.

Reiter's Naturgut N4

OUR PROMISE OF QUALITY AND ORIGIN

The Reiter family created this seal to make their values visible. It is a commitment to a responsible food culture; local, natural and mindful.
Reiter's Naturgut N4, or Nature's Bounty, reflects what defines the Neubergerhof, a deep connection to the land, respect for it's rhythms and a belief that good food beings with good choices. Every ingredient bearing this seal is selected and prepared according to our four guiding principles:

Craftsmanship, Regionality, Respect and Wellbeing

This includes creations from our own kitchen as well as carefully chosen products from trusted regional partners. With this philosophy we ensure that every bit is honest, intentional and infused with care, honouring people, animals and nature in equal measures.

OUR TRUSTED PRODUCERS

PORK SOURCED FROM FRITZTAL FREE RANGE
Aigenreith farm
Max Mann . Bischofshofen

...

FARMHOUSE ICE CREAM, EGGS AND ALPINE CHEESE
Kirchgasshof
Neuberg, Filzmoos

...

ALPINE BEEF
raised in our own pastures and summered on Sulzkaralm in Filzmoos supplemented by Aigenreith Farm and other Pongau farmers as needed

...

POTATOES
Maier family farm . Wagramer Höhe
Gaisruck . Lower Austria

APPLES
Astl family . Edelsbach
Southeastern Styria

...

MILK
Lettenhof . Neuberg . Filzmoos

MUSHROOMS AND BERRIES
handpicked in summer in the local forests

...

FRESH CHEESE AND CURD
Wolflehen farm
Neuberg, Filzmoos

...

SEASONAL VEGETABLES
sourced from Wals-Siezenheim and surrounding Salzburg farms

...

GAME MEATS
from the Filzmoos Community Hunt, Neuberg