



**“Eating is a need.
Enjoyment is an Art.”**

- Francois de la Rochefoulaud -

OYSTER BAR & KAVIAR

Our oysters as well as our caviar are sourced from Walter Gröll in Grödig near Salzburg. He is considered one of the first real manufacturers of sturgeon caviar in Austria and creates his products with great dedication.

His delicacies are known far beyond the borders of Salzburg. An Eldorado for connoisseurs has been born. You can feel the dedication and passion with which these sensational creations have been made.

Fines de Claire	
3 pieces	12
6 pieces	21

Gillardeau	
3 pieces	19
6 pieces	31

With our oysters we serve
lime emulsion | „Pumpernickel“ chester bread

Black sturgeon caviar	
30g	85
50g	135

With our caviar we serve
blinis | crème fraîche | chopped egg

STARTERS

Carpaccio of Simmental beef | 19
chanterelles | herbs | old balsamic vinegar | parmesan | 120g

Tartar of local Wagyu | 38
buttermilk | sturgeon caviar | radishes | brioche | 100g

Organic goose liver high 3 | 24
cherry | ice cream | praline | brioche

Smoked Bluefin Tuna Tataki | 18
dashisud | celery | crunch

SOUPS & SALADS

Bouillabaisse | 14
turbot | lobster | scallop

Foam soup of Walser tomato | 8
concassée | chervil

Summery edelweiss salad bowl | 8
radish | apple balsamic vinegar | red onion

Caesar salad | 8
bacon | parmesan

Serving: Oven-fresh „Sirloin“ bread | butter | pickled vegetables
3,50 per person



CUTS

Porterhouse

This cut is the "king" among die-hard steak lovers and the somewhat leaner version of the rib eye.

Unlike a rib eye, it has no pronounced fat core but rather an outer fat rim on the top, which gives the meat its flavour and juiciness.

juiciness. In addition, this fat edge protects the steak from from drying out and spoiling during the maturing process. One side of the steak is a rump steak and the other side is a tender fillet. In the middle of the steak one can find the typical, aroma enhancing bone.

T-bone

This steak is the little brother of the Porterhouse steak.

It differs only in the size of the fillet.

Club Steak

This steak is strongly and evenly marbled. The concentrated fat cover in combination with the bone give this cut an intense flavour.

Tomahawk

This cut is the big brother of the rib eye steak. It is cut from from the prime rib and has the advantage that the bone protects the meat from drying out during grilling and thus gives it a special flavour.

SPECIAL CUTS

Wagyu beef DRY AGED MS 9
Beef Alpin Steiner Roland Goldegg
AT
100g | 35

Wagyu filet MS 4-5
from at least 33 months old steer
8 weeks DRY AGED
AUS
100g | 42

Domestic Steakcuts
from Beef Alpin Roland Steiner
our service team will be happy to advise you
100g

Sirloin chef Fabian Ertl is happy to advise you directly at the DRY AGER fridge.
You can choose one of the current steak specialities..



PRODUCT INFORMATION

Dry Aging

Dry aging meat on the bone is a traditional way of maturing meat. During this process, the meat is hung on the bone for a longer period of time at a controlled temperature and humidity. Because of the loss of water, the beef flavor is concentrated and intensified.

and intensified. Thus, the meat is not only tender, but also has an intense and unique flavor.

Wagyu beef

Originally, the marbling score comes from the Kobe area and is the classification of marbling. Our Wagyu beef comes from Goldegg from the Steiner family. More than 16 years ago they started breeding this coveted breed.

During summer, the cattle lives on natural alpine meadows with access to fresh mountain spring water and the best alpine herbs. In winter, they live in outdoor climate-controlled stables and are fed only the best hay and a specific grain mixture.

The cattle are up to 4 years old and are matured in our dry agers for 6 weeks.

BEEF FILLET

Beef Alpine
2.5-year-old grazing cattle
From the Pongau region
4 weeks DRY AGED
AT

Lady Cut 200g | 38
Gentleman 300g | 53

Black Angus USA
Prime Beef selected from Nebraska
Pasture-raised
6 weeks DRY AGED
USA

Lady Cut 200g | 44
Gentleman 300g | 60

Aberdeen Black
Pasture-raised
200 days green fed
300 days grain fed
Aberdeen is a sub breed of Black Angus
AUS

Lady Cut 200g | 45
Gentleman 300g | 63



PRODUCT INFORMATION

Beef from the USA – CORN FED

Race: Black Angus, Herford Beef, Black Aberdeen

Age: 24 to 26 months

The cattle graze on large pastures for up to 18 months and are fed on grass, before being switched to maize or cereals in the final months.

We only source meat from the NHTC programme without exception. (Non-Hormone Treated Cattle Program)!

Beef from Ireland – GRASS FED

Race: Simmental cattle

Age: up to 3 years' old

We source our meat from the John Stone organic movement, who are committed to pure grazing and green feeding. These cattle graze on the pastures of Ireland for about 3 years. The pasture grass provides more aromatic flavour and more exercise for a much better muscle structure. As a result, the meat has a finer marbling and is significantly more tender.

Beef from Australia – GRAIN FED

Race: Black Angus, Herford beef

Age: 20 to 24 months

Our Australian meat comes exclusively from the Jacks Creek farm, which pays particular attention to animal welfare and has already won the World Steak Challenge several times. The cattle grow up on seemingly endless pastures and are fed exclusively hormone-free. They are green-fed for 300 days, followed by grain and straw feeding for the rest of the time.

RUMPSTEAK / SIRLOIN

Beef Alpine
Two and a half year old grazing cattle
From the Pongau region
4 weeks DRY AGED
AT

300g | 39
400g | 51

Black Angus
Prime beef selected from Nebraska
Free range
200 days corn fed
USA

300g | 39
400g | 51

Aberdeen Black
Pasture fed
200 days green fed
300 days grain fed
Aberdeen is a sub-breed of Black Angus
AUS

300g | 40
400g | 53



CUTS

The rib eye

This cut is the culinary pièce de résistance among the steaks. It is one of the tastiest and noblest cuts of all. It is cut from the front part of the prime rib, behind the neck. The rib eye is easily recognisable by the classic fat eye.

The tenderloin

Its fine marbling is particularly captivating due to its juicy and tender consistency. The almost fat-free piece of tenderloin comes from the long, club-shaped muscle strand in the loin area of the lower back.

The tenderloin is considered the most valuable part of the beef because it is the smallest piece in terms of total quantity.

The flank steak

It comes from the rear part of the beef and is also called the belly flank. The flank steak is a thinner steak with long fibres, but when cut correctly it is a real treat.

The rump steak / sirloin

This cut comes from the rear part of the beef back and the classic fat cover provides an intense flavour. It is also known as roast beef or sirloin and is one of the classics in steak cuisine.

RIB-EYE

Beef Alpine
2.5-year-old grazing cattle
From the Pongau region
4 weeks DRY AGED
AT

300g | 39
500g | 60

F1 - Wagyu
Wagyu 50% and Angus 50%
250 days green fed
400 days grain fed
AUS

300g | 89
500g | 136

Black Angus
Prime Beef selected from Nebraska
Pasture fed
USA

300g | 58
500g | 89



VEGETARIAN CUISINE

Arler salmon trout | 28
gnocchi | spinach leaves | porcini | parmesan

Tagliatelle & Truffle | 22
pecorino | herb salad

Risotto & Saffron | 19
beetroot | parmesan | olive oil

'A good meal is balm for the soul.'

SUPPLEMENTS

Ratatouille	5
Pimientos de Padron	5
Truffle fries	5
Baby spinach	5
Wild broccoli	5
Small Edelweiss salad bowl	5
La Ratte potato	5
Cole slaw	5
Beans with bacon	5

SAUCES & BUTTERS

Truffle sauce	4
Port shallots jus	4
Café de Paris butter	3
Tomato butter	3
BBQ sauce	3
Chimichurri	3
Jalapeño sweet and sour	3
Bernaise	4

PIMP YOUR STEAK

Grilled lobster tail	25
Grilled goose liver	10
Grilled scallop	5
Grilled langostinos	14



DESSERTS

Edelweiss Affogato 2.0 | 10
mascarpone | coffee | tahitian vanilla

Yuzu sorbet | 10
champagne | berries

Tart from the Valrohna chocolate | 10
raspberries | crunch | sorbet

Apricot dumplings from the Arler Bauerntopfen | 10
roaster | sugar crumbs | sorbet

Praline variation (5 pieces) | 10

Goat's cheese from Ziegenhof Eigelsberg | 18
plum | apricot | lemon verbena | apple bread

'It is better to enjoy and regret than to
regret not having enjoyed.'





Opening hours

Monday - Saturday 5 p.m. until 1 a.m.

Kitchen: 5:30 p.m. until 10:30 p.m.

All prices in Euro incl. taxes.

If you have any questions about allergens, please contact the service team.