Sirloin

Grill & Dine

'Eating is a need.
Enjoyment is an art.'

- François de La Rochefoucauld -

OYSTER BAR & CAVIAR

Our oysters as well as our caviar are sourced from Walter Grüll in Grödig near Salzburg. He is considered one of Austria's first producers of sturgeon caviar and creates his products with great dedication.
His delicacies are known far beyond the borders of Salzburg.
A true paradise for connoisseurs has been created. You can feel the dedication and passion that goes into creating these exceptional products.

Gillardeau

3 pieces	19
6 pieces	31

With our oysters we serve
Lemon Yoghurt | Salted Pastry

Black Sturgeon Caviar by Walter Grüll, Anif

30 g	135

With our caviar we serve
Blinis | Crème Fraîche | Chopped Egg

STARTERS

Beef Tartare from Pongau Angus | 24
Truffle | Mustard Caviar | Quail Egg | Brioche

Skrei and Pointed Cabbage | 23
Saffron | Beurre Blanc | Pear

Tataki of Local Wagyu | 36
Avocado | Sprouts | Daikon Radish

Poké Bowl
Sushi Rice | Radish | Mango | Tomato | 18
With Bluefin Tuna | 26
With A5 Wagyu | 52

SOUPS & SALADS

Bouillabaisse | 14
Turbot | Lobster | Scallop

Pumpkin Foam Soup | 9
Pumpkin Seed Oil | Raviolo

EDELWEISS Salad Bowl | 9
Apple Balsamic Vinegar | Red Onion

Caesar Salad | 9
Bacon | Tomato Croutons

Serving: Oven-Fresh „Sirloin" Bread | Butter | Pickled Vegetables I Ham

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CUTS

PORTERHOUSE

This cut is the “king” among steak lovers and a slightly leaner alternative to the Rib-Eye. Unlike the Rib-Eye, it has no pronounced fat core but an outer layer of fat that gives the meat its flavour and juiciness. This layer also protects the steak from drying out during the ageing process. One side of the Porterhouse consists of rump steak, the other of fillet. In the middle is the characteristic bone, which enhances the flavour.

T-BONE

This steak is the smaller brother of the Porterhouse and differs mainly in the size of the fillet.

CLUB-STEAK

This steak is strongly and evenly marbled. The distinctive fat cap, combined with the bone, gives this cut its intense flavour.

TOMAHAWK

This cut is the larger brother of the Rib-Eye. It is cut from the prime rib. During grilling, the bone helps protect the meat from drying out while adding a distinctive flavour.

SPECIAL CUTS

F1 – Wagyu
Wagyu 50 % – Angus 50 %
From Schreckbauer, Bischofshofen
Various Large Cuts
AUT
100 g I 23

Angus
From Schreckbauer, Bischofshofen
Various Large Cuts
AUT
100 g | 20

Wagyu Fillet MS 4-5
From a 33-Month-Old Steer
8 Weeks DRY AGED
AUS
100 g I 50

Wagyu Beef A5
DRY AGED
From 40-Month-Old Kagoshima Wagyu Beef
JPN
100 g I 70

For further Special Cuts, please ask our experienced Service Team.

Our service team is happy to advise you directly at the DRY AGER fridge. You can choose one of the current steak specialities.

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PRODUCT INFORMATION

DRY AGING

Dry aging meat on the bone is a traditional method of maturing meat. During this process, the meat is aged on the bone for an extended period at a controlled temperature and humidity. As the meat loses moisture, its natural beef flavour becomes more concentrated and intense. The result is exceptionally tender meat with a distinctive, full-bodied flavour.

WAGYU BEEF

Originally, the Marbling Score comes from the Kobe area and is the classification of marbling. Our Wagyu beef comes from Schreckbauer in Bischofshofen. More than 16 years ago, they started breeding this coveted breed. During summer, the cattle live 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 the meat is matured in our DRY AGER for 6 weeks.

BEEF FILLET

Local Angus
Two-and-a-Half-Year-Old Pasture-Raised Cattle
from Pongau
4 Weeks DRY AGED
AT

Lady Cut 200 g I 39
Gentleman 300 g I 50

Organic Beef Fillet
4 Weeks DRY AGED
Organic Heifer from Lower Austria
Pasture-Raised
AT

Lady Cut 200 g I 40
Gentleman 300 g I 57

Aberdeen Black
Pasture-Raised
200 Days Grass-Fed
300 Days Grain-Fed
Aberdeen is a Sub-Breed of Black Angus
AUS

Lady Cut 200 g I 45
Gentleman 300 g I 63

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PRODUCT INFORMATION

Beef from the USA – CORN FED

Breed: Black Angus, Hereford Cattle, 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 corn or grain in the final months.

We only source meat from the NHTC programme!
(Non-Hormone Treated Cattle Program)

Beef aus Irland – GRASS FED

Breed: Simmental cattle
Age: up to 3 years old

We source our meat from the John Stone organic movement, which is committed to pure grazing and green feeding. These cattle graze on the pastures of Ireland for about 3 years. The fresh pasture grass gives the meat its aromatic flavour, while the natural movement contributes to a well-developed muscle structure. As a result, the meat develops fine marbling and exceptional tenderness.

Beef from Australia – GRAIN FED

Breed: Black Angus, Hereford Cattle
Age: 20 to 24 months

Our Australian meat comes exclusively from Jack's Creek farm, which pays particular attention to animal welfare and has already won the World Steak Challenge several times. The cattle grow up on extensive pastures and are raised without hormones. For 300 days, they are fed on grass before being switched to grain and straw for the remaining period.

CUTS

RIB-EYE

This cut is the culinary highlight among steaks. It is one of the tastiest and finest cuts of all. It is cut from the front part of the prime rib, behind the neck. The Rib-Eye is easily recognisable by its classic fat eye.

FILLET

Its fine marbling is particularly captivating, as is its juicy and tender consistency. The almost fat-free fillet comes from the long, club-shaped muscle strand in the loin area of the lower back. The fillet is considered the most valuable part of the beef, as it makes up only a very small proportion of the animal.

FLANK STEAK

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

RUMP STEAK / SIRLOIN

This cut comes from the rear part of the beef, and its classic fat cover provides an intense flavour. Also known as roast beef or sirloin, it is one of the classics of steak cuisine.

RIB-EYE | RUMPSTEAK

Local Angus | Rib-Eye
Two-and-a-Half-Year-Old Pasture-Raised Cattle
from Pongau
4 Weeks DRY AGED
AT

300 g I 39
500 g I 59

F1 – Wagyu | Rib-Eye
50 % Wagyu and 50 % Angus
350 Days Grass-Fed
450 Days Grain-Fed
Pasture-Raised
AUS

300 g | 89
500 g | 139

Local Angus | Rump Steak
Two-and-a-Half-Year-Old Pasture-Raised Cattle
from Pongau
4 Weeks DRY AGED
AT

300 g I 39
400 g I 52

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MEAT-FREE CUISINE

Arler Salmon Trout | 29
Creamed Spinach | La Ratte Potato

Truffle Cream Tagliatelle | 29
Parmesan | Périgord Truffle

Pumpkin Risotto | 20
Pumpkin Textures

'A good meal is balm for the soul.'

SIDES

Grilled Vegetables	5
Pimientos de Padrón	5
Truffle Fries	5
Baby Spinach	5
Wild Broccoli with Almonds	5
Potatoes with Rosemary	5
Potato Gratin	5

SAUCES & BUTTERS

Pink Peppercorn Jus	4
Port Wine Shallot Jus	4
Bérnaise	4
Mustard Chili Butter	3
Herb Butter	3
BBQ Sauce	3
Chimichurri	3
Garlic Chili Dip	3

PIMP YOUR STEAK

Grilled Lobster Tail	30
Grilled Scallop	7
Shrimp per Piece	9

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DESSERTS

EDELWEISS Affogato 2.0 | 10
Mascarpone | Coffee | Tahitian Vanilla

Sorbet | 8
Champagne | Berries

Pavlova | 12
Plum | Cinnamon | Meringue

Brownie with Zotter Chocolate | 12
Mango | Champagne | Raspberry Sorbet

Selection of pralines (5 pieces) | 12

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

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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.