

Mayer's

Restaurant

Mayer's Aroma Menu

Jelly of pheasant & young carrots, mashed green peas & hazelnuts
(Carrot Aroma)

Duo of langoustine in smoked fish essence & vegetables pearls
(Smoked fish Aroma)

Fried atlantic turbot served on oxtail tapioca, cabbage sprouts &
parsly spoom
(Parsly Aroma)

Trio of punch with ginger sorbet
(Punch Aroma)

Saddle of Austrian venison crusted with nuts, pear jelly,
Filled mushroom & herbal salad
(Hazelnut Aroma)

Variation of caramel & kumquat
(Caramel Aroma)

Euro 129,-
Wine recommendation Euro 75,-

Mayer's recommendation

Variation of goose liver with mango aroma & brioche

Salmon trout in sweet pepper sauce, curry-pumpkin-vegetables
& sweet pepper mousse

Crayfish and angler-fish on calf's head & lobster-nage

Variation of US-beef with calamari salad,
Austrian asparagus & beetroots

Selection of cheese: cow, sheep & goat

Variation of green apple: jelly, apple spoom & ice-cream

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Euro 119,-
Wine recommendation Euro 75,-

Mayer's Classical Menu

Chartreuse of smoked salmon & scallops, herbal salad,
with green asparagus & Salzburg caviar

Filet & Ossobuco from "Pinzgauer" lamb
with eggplant, sweet pepper & potato-pasta
Served in two courses

Prielauer cheese soufflé & cheese dumpling with raspberry ragout,
ice cream and spoom

Euro 79,-
Wine recommendation Euro 49,-

Mayer's Vegetarian

Paté & jelly of celery, parsley sprout salad, parsley oil
& black truffles

70 minutes Onsen egg with truffles cream & spinach

Stuffed cabbage leave with Pommes maxime & truffles sauce

Trio of herbal cake with herbal mandarins, sour cream ice cream &
caramelized macademia nuts

Euro 89,-
Wine recommendation Euro 59,-

Recommendation for two

Fried monkfish in lardo with pumpkin, sweet pepper,
cabbage sprouts & rosemary potatoes p. p. Euro 55,-

Crispy duck with cream savoy, pepperauce &
potatoe-apple-gratin Served in two courses p. p. Euro 48,-

Cover charge Euro 4,00 per person