



BERGHOF

ST. JOHANN
IN SALZBURG

WELCOME TO THE BERGHOF

Regional, fresh & full of flavor

With love for the region and the best ingredients from Austria - awarded the Salzburger Land certificate of origin and AMA Genuss Region. We count on regionality and quality.

Enjoyment with a view

Culinary highlights await you in our Panorama restaurant or on our Panorama terrace with a view of the Salzburg mountains.

Allergens & intolerances

Our service team is highly trained and will be happy to answer any questions you may have about allergens and special dietary requirements.

Celebrations in a special ambience

We are happy to organize your celebration, from weddings to anniversaries to company parties - stylish, personal and unforgettable. The special ambience with a view of the Salzburg mountains makes every occasion unique.

We wish you bon appétit!

The Rettenwender family & the Berghof team

Cuisine continuously from 11:30 a.m. to 09:00 p.m.

SALADS & STARTERS

TATAR OF BEEF FROM GROSSARL | HERB BRIOCHE 120 g 20.50
MUSTARD MAYONNAISE | SPICED BUTTER | BREAD

VEGETARIAN TATAR | HERB BRIOCHE 120 g 16.00
MUSTARD MAYONNAISE | SPICED BUTTER (VEGAN POSSIBLE)

DRINK RECOMMENDATION

1 GLAS BIO PERLAGE BRUT DE BIÈRE 0,1 l 7.00

COLORFUL SALAD BOWL WITH SPROUTS & NUTS HOMEMADE-HERB-BREAD STICKS

- ⊕ HUMMUS | FALAFEL | VEGETABLE CHIPS 15.50
- ⊕ RIPE AVOCADO | BURRATA | PICKLED TOMATOES 16.00
- ⊕ GRILLED CHICKEN BREAST | HERB MARINADE 16.50
BALSAMICO

HOUSE-CURED BEETROOT SALMON 16.50
MANGO & PEA | BUTTERMILK PONZU

CEASAR SALAD 20.50
7 SAUTÉED KING PRAWNS | LETTUCE HEARTS
PARMESAN SHAVINGS | SEMI-DRIED CHERRY TOMATOES
BREADSTICK

BEEF CARPACCIO | SEMI-DRIED TOMATOES 16.50
BALSAMIC – OLIVE OIL MARINADE | ARUGULA | PARMESAN

PUMPKIN³ – MARINATED | MOUSSE | PICKLED 15.00
BAKED CREAM CHEESE FROM HIRSCHLEITENHOF
LAMB'S LETTUCE

SOUPS

BEEF BROTH | VEGETABLES | CHIVES
⊕ SLICED PANCAKES 7.50
⊕ LIVER DUMPLING OR SEMOLINA DUMPLING 8.00

BERGHOF'S SOUP POT 10.50
BEEF | VEGETABLES | NOODLES

REGIONAL CHEESE DUMPLINGS | ONION STOCK 9.00
LEEK | HERB-CRÈME-FRAÎCHE

CREAMY HOKKAIDO PUMPKIN & GINGER SOUP 8.50
ALMOND MILK FOAM | ROASTED PUMPKIN SEEDS & SEED OIL

PASTA & RISOTTO

HANDMADE TAGLIOLINI		
⊕	TOMATO CREAM MINI MOZZARELLA PESTO ARUGULA	19.00
⊕	6 SAUTÉED KING PRAWNS ZUCCHINI	
	MARINATED MINI SPINACH LEAVES PARMESAN	25.00
HANDMADE TAGLIOLINI		28.50
MARINATED MINI SPINACH LEAVES TRUFFLE CREAM		
BEEF FILET STRIPS AUTUMN TRUFFLE PARMESAN CHIP		
PECORINO & FIG RAVIOLI		20.50
GLAZED LEEK VELTLINER FOAM VEGETABLE CRISPS		
CREAMY PORCINI RISOTTO CRISPY PORCINI		
CRESS & SPROUTS ROASTED HAZELNUTS		
	STARTER	15.50
	MAIN COURSE	19.50
SPINACH DUMPLINGS TOMATO VARIATION		
BROWN BUTTER PARMESAN		
	STARTER	11.50
	MAIN COURSE	17.00

MAIN DISHES

ROASTED FILET OF FISH | VELTLINER FOAM 29.00

CREAMY FREGOLA SARDA | CARROT³

IN CLARIFIED BUTTER FRIED WIENER SCHNITZEL

PARSLEY POTATOES | CRANBERRIES

⊕ FROM REGIONAL CALF 29.50

⊕ FROM ANIMAL WELFARE PORK LOIN 21.00

⊕ FROM TURKEY BREAST 19.50

ONION ROAST FROM BEEF LOIN | FRIED ONIONS 29.50

CRISPY POTATOES | BACON ROLL WITH BEANS

BEEF TENDERLOIN STEAK | RED WINE-BUTTER SAUCE

ROASTED THYME POTATOES | WILD BROCCOLI

⊕ LADIES CUT 180 g 39.00

⊕ GENTLEMAN'S CUT 240 g 47.00

⊕ SURF & TURF (180 g STEAK | 2 PRAWNS) | AUTUMN TRUFFLE 49.00

BERGHOF'S SMASH BURGER | BRIOCHE BUN | CHEDDAR | ONION 15.50

STEAKHOUSE FRIES | HERB DIP | BELL PEPPER SALSA

THAI CURRY | COCONUT MILK | LIME

BASMATI RICE | SPROUTS

⊕ WITH ROASTED VEGETABLES & MARINATED SPINACH 19.50

⊕ GRILLED CHICKEN BREAST | CELERY | ZUCCHINI 25.50

⊕ ROASTED JUMBO SHRIMP | MANGO & CHILI 28.50

BEEF FILET STRIPS 'TERIYAKI' FROM THE WOK 29.50

BASMATI RICE | ROASTED VEGETABLES

DESSERT

HOMEMADE KAISERSCHMARRN APPLE SAUCE OR PLUM ROASTER	15.50
FLUFFY CURD DUMPLING PLUM VANILLA	11.00
GREEK YOGHURT LEMON BASIL OIL	11.50
WHITE CHOCOLATE MATCHA BERGHOF APPLE	13.00

SNACKS

HAM AND CHEESE TOAST	8.00
⊕ SMALL SALAD	10.50
⊕ FRENCH FRIES	11.00
TARTE FLAMBÉE CRÈME FRAÎCHE	
⊕ ELSASS – BACON ONION LEEK	12.50
⊕ CAPRESE – TOMATOES BURRATA PESTO	12.00
BERGHOF'S BREAD „SALZACHTAL“ ROASTED BREAD CREAM CHEESE	
⊕ ALMKÖNIG BERGKÄSE RADISHES CHIVES	10.50
⊕ HERB-CURED BACON EGG HORSERADISH	12.50

CHILDREN'S DISHES

WIENER SCHNITZEL FROM PORK FRENCH FRIES	12.00
GRILLED SAUSAGE FRENCH FRIES	10.50
FISH STICKS PARSLEY POTATOES	9.50
RIBBON NOODLES TOMATO SAUCE OR BOLOGNESE PARMESAN	9.00

If you have any questions about allergens or ingredients, our staff will be happy to provide information.