

Cooking is an art &

food is a culture

More flavor and enjoyment of individuality and creativity, cooking reflects the hard and subtle everyday life, but we love our craft, so every new day is the most beautiful challenge.

Our claim - to offer nourishing GOOD food for body, mind and soul.
Based on tradition, experience and emotion.

Honesty and transparency, respect and reverence, as well as the absolute FRESHNESS and highest quality of our raw ingredients are a matter of course in Fürberg.

Nevertheless, every day tastes and smells different and that's GOOD 😊 !

The Fürberg team acts as a family

Informations about our products

The BEST meat: From our farmers in Austria and then almost everything refined to the best by Oliver Scheiblauber – Pro Food
Meat: Stiegler Bauer | Haus im Ennstal & Santner | Salzburg
Goat's cheese: Ederbauer | St. Georgen & Ziegenhof Zollner | Eigelsberg
Cow's milk cheese & goat's milk: Leitnerbauer | Strobl
Sheep's milk cheese: Eisl - Stoffbauer | Abersee
Eggs: Adambauer | Abersee & Lohninger | Seewalchen am Attersee
Dairy products: Stauffer family | Zipf - Upper Austria and Salzburger Milchhof
Organic potatoes: Niedermayer family | Aspersdorf and Tyrolean potatoes
Vegetables: Aumayr | Eferding and Turan | Mondsee
Fish: Eigenfang | Wolfgangsee, Schlossfischerei Fuschl & Hofer Andreas | Feld am See
Salt: Salzkammergut | Himalaya
Wachau jam and elderflower syrup: Szyhska | Wachau

For informations concerning allergies please ask our staff

Fürberg´s Special

TAGLIATA DI MANZO GRILLED SLICE OF RIB EYE

pickled tomatoes | rocket salad | crispy potato cubes
parmesan cheese | aged balsamic vinegar
36,90

Aperitif

FÜRBERG´S APERITIVO

Guglhof Aperitivo – Vermouth & Gin | Fever Tree Raspberry Rhubarb
7,90

SUMMER TIME

Prosecco | basil ginger | lemon
7,90

Non - alcoholic

2023 GRAUBURGUNDER „PINOT GRIS“ < 0,5% ALCOHOL

Winery St. Antony

Nierstein | Germany

1/8l 6,60

Venzero

Riesling Sekt | Undone - Bittersweet | Orange

7,90

Every day of the week has its own specialty

Healthy cooking, the taste of home and food culture with identity.

MONDAY

Grilled veal steak
creamy mushroom gnocchi | braised carrot 27,90

TUESDAY

½ roast chicken from the oven
jus | basmati rice | peas 20,90

WEDNESDAY

roast pork
garlic jus | bread dumpling | coleslaw 21,90

THURSDAY

Day of rest

FRIDAY

roasted sweet potato | mediterranean vegetables
smoked tofu | arugula 19,90

SATURDAY

Double ribs served on a plate
glazed oven-fresh spare ribs | corn ribs
crispy curvy fries | roasted aioli 27,90

SUNDAY

pink roasted duck fillet
orange-grand marnier sauce | dumpling | grilled broccoli 34,90

Starters

FILLED BURRATINI

pistaccio pesto | tomato | balsamico | basil 14,90

CRISPY BEEF TARTARE

Pink Egg | pea cress | truffel mayo | organic spelt bread 21,90

Soups – light and healthy!

WOLFGANGSEE- FISHSOUP

lots of fish and vegetables, light creamy with saffron 14,90

CLEAR VEGETABLE SOUP-VEGAN!

Vegetables | herbs 5,90

HOMEMADE BEEF SOUP

with homemade
pancake stripes, meat strudel or liver dumpling 5,90

Salad

SALAT BOWL

- colourful, fresh, crunchy & healthy -

lettuce | herbs | tomatoes | cucumbers | carrots | sunflower seeds | fruits

Extra:

- handmade sheep's cheese – Stoffbauer | Abersee 23,90

- fried Salzkammergut fish fillet 25,90

- tender fried chicken fillet 23,90

Homemade bread portion 2,50

MIXED SALAD 8,90

Fish

FISH & CHIPS 170g

marinated cod from certified fisheries

succulently baked in Fürberg's special baking dough

crispy curvy fries | homemade lemon dip

local apple cider vinegar from the spray bottle 28.90

Depending on the daily catch!

FRESHLY CATCHED WOLFGANGSEE WHITE FISH FRIED WHOLE

- melted butter | organic potatoes 28.90

- mediterranean vegetables | pesto | organic potatoes 29,90

CHAR 29,90

RAINBOW TROUT 28,90

whole fried or boiled

parsley potatoes | melted butter

FRESH CHAR FILLET

giant ox heart tomato | pesto rosse

creamy pasta | roasted almonds | basil oil 32,90

Meat

TENDER GRILLED CHICKEN FILLET

fresh, red paprika sauce | broccoli | pasta 23,90

PORK CHOP STEAK 200g

Caramelized onion—bacon sauce | cornfritters | potatoes 23,90

TAGLIATA DI MANZO GRILLED SLICE OF RIB RIB EYE

pickled tomatoes | rocket salad | crispy potatoe cubes
parmesan cheese | balcamico vinegar 36,90

GRILLED MINCED PATTIES

- beef | pork | organic goat
oat flakes | quinoa | buchwheat | fresh herbs...
vegetables | mustard cream sauce | olive oil potatoe puree | mustard caviar 20,90 **

Vegetarian

MINI POTATOE GNOCCHI – VEGAN!

melted tomatoe | artichoked | olives | rocket salad 19,90 **

SPINACH DUMPLINGS

3 pcs. | Cheese
melted brown butter | tomato flakes 19,90 **

** small portion available – minus 2,50

Dessert

SEMOLINA FLAMBÉ

crispy hipp | raspberry ragout 9,90

OUR PANCAKE

Plum-- quince jam from Fürberg`s garden

2 pcs. 9,00

1 pc. 5,00

Dear guests,
it takes time to prepare something GOOD
please consider that some waiting time.

We take the liberty of charging an additional € 1.50 for reorders.
Thank you for your understanding!

Our kitchen hours are
11:30 a.m. - 1:30 p.m.
14:00 - 16:30 - small afternoon menu
17:30 - 20:30

Price including all taxes and service