

SATURDAY, MARCH 15, 2025



The team at Hotel Sacher Salzburg wishes you a wonderful eveninglet yourself be enchanted!

MENU

Aperitif & Amuse Bouche

Arctic char (Family Holzinger, Gunskirchen) confit in smoked fish butter, with potato-cucumber Chutney, chive, Imperial Gold Caviar-Saffron Beurre Blanc

"Wälder-Hennele" (Family Karu, Sulzberg) served in 2 courses:

Roasted breast on the Carcass glazed with Tandoori, with Kaffir lime jus, Turmeric-onion Chutney & Daikon-Gari Wonton

Agnolotti of braised legwith mountain cheese foam, Perigord
truffle jus & root spinach Coulis

Veal (Family Ablinger, Oberndorf) suffed breast, sautéed sweetbreads & roasted loin with spring onion & wild garlic cream

Baked curd cheese dumplings with rhubarb & sour cream

Our service team is happy to assist you with any information regarding allergens