

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

Information 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
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
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

TENDER FILET STEAK

pepper sauce | broccolini | French fries
38,90

Aperitif

FÜRBERG´S APERITIVO

Guglhof Aperitivo – Vermouth & Gin | Fever Tree Raspberry Rhubarb
8,90

SUMMER TIME

Prosecco | basil ginger | lemon
8,50

Non - alcoholic

RIESLING < 0,5% alcohol

Weingut Mayer am Pfarrplatz
Heiligenstadt | Vienna
1/8l 6,60

VENZERO

Riesling Sekt | Undone - Bittersweet | Orange
8,90

Every day of the week has its own specialty

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

MONDAY

Day of rest

TUESDAY

Day of rest

WEDNESDAY

roast pork

garlic jus | bread dumpling | coleslaw 21,90 **

THURSDAY

½ roast chicken from the oven

jus | basmati rice | peas 20,90

FRIDAY

braised beef cheeks

- from local cattle around Haus im Ennstal -

beer jus | vegetables | chive spaetzle 23,90

SATURDAY

double ribs served on a plate

glazed oven-fresh spare ribs

crispy curvy fries | roasted aioli | coleslaw 27,90

SUNDAY

lightly pink roasted duck fillet

orange jus | wild broccoli | curd cheese bread dumpling 34,90

Starters

FILLED BURRATINA

pesto Genovese | gremolata tomato ragout | olive oil | pea 14,90

CRISPY BEEF TARTARE

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

Soups – light and healthy!

WOLFGANGSEE- FISHSOUP

light creamy | fish | vegetables | 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 | tomatoes | cucumbers | sunflower seeds | fruits 16,90

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 29,90

Depending on the daily catch!

FRESHLY CATCHED WOLFGANGSEE WHITE FISH FRIED WHOLE

- melted butter | organic potatoes 29,90

- mediterranean vegetables | pesto | organic potatoes 30,90

BROOK CHAR 30,90

RAINBOW TROUT 29,90

whole fried or boiled

parsley potatoes | melted butter

DUO FROM THE LOCAL FISHES – AS FILLET

- vegetables | vitamin butter | organic potatoes 32,90

- mediterranean vegetables | pesto | organic potatoes 33,90

Meat

TENDER CORN-FED CHICKEN FILLET

tomato-basil pasta | zucchini cubes 24,90

BRAISED BEEF ROAST

strips of root vegetables | chive spaetzle 24,90

GRILLED MINCED PATTIES

- beef | pork | organic goat

oat flakes | quinoa | buckwheat | fresh herbs...

vegetables | mustard cream sauce | olive oil potato puree | mustard caviar 21,90 **

Vegetarian

MINI POTATOE GNOCCHI – VEGAN!

melted tomato | artichokes | olives | rocket salad 20,90 **

SPINACH DUMPLINGS

3 pcs. | cheese from Höflmaier

melted brown butter | tomato flakes 20,90 **

** small portion available – minus 2,50

Dessert

LIMONCELLO-TARTLETTE

blueberry ganache | blueberry sorbet 11,90

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 – 13:30
14:00 - 16:30 - small afternoon menu
17:30 - 20:30

Price including all taxes and service