

silva



Taste the forest.

silva

– lat. forest –

Inspired by the forest: at the fine dining restaurant silva, we celebrate the deep connection between the Forsthofgut and the forest – a bond that has shaped this former forestry estate since its inception. At silva, modern culinary art meets old traditions: smoking, fermenting, preserving, and intensifying flavours. The result is a unique and authentic dining experience. Fine dining that transforms the taste and smell of the forest into exceptional cuisine, touching all the senses.



Taste the forest.

– Forest & Meadow –

The diversity that the forest offers is something we aim to embrace. In line with the credo "Taste the forest", we bring the finest gifts of the forest to the plate and the glass. The carefully curated drink pairings elevate every menu into a unique experience, with a particular focus on one-of-a-kind, alcohol-free creations.

Each day, two exquisite options are available: the classic Forest menu and the vegetarian Meadow menu. Naturally, all dishes can be combined to create a personalised tasting experience, complemented by Mr. Helfrich's personal recommendations.

menu

– Forest –

Confit yolk	30,00
on delicate rutabaga cream, accompanied by a sauce of roasted yeast and verjus, finished with a refined selection of caviar	
Red kuri squash	33,00
with hazelnut tortellini, chilli and apple jam, and a delicate curry sauce	
Turbot	38,00
on parsnips-horseradish cream, pickled vegetables, sauce made of fermented beans, lime oil	
Filet of alpine ox	45,00
melted goose liver brioche mushroom crème and beef jus	
Semolina dumplings	25,00
in a soup of mandarin with marinated chestnut – vegetarian –	
or	
Vacherin Mont d'Or	22,00
at a crispy waffle, lamb's lettuce, marinated rowanberries, pistachios	

menu

– Meadow –

Pickled vegetables	28,00
with salty yogurt, chamomile oil, crispy crumble – vegetarian –	
Vegetable 'Gammel' dumplings	27,00
with fried pointed cabbage and cider cabbage, served with beurre blanc – vegetarian –	
Fried potato pockets	27,00
with zucchini vegetables, savoy and yellow pepper sauce and saffron – vegetarian –	
Spaetzle	40,00
with smoked Scotten, truffle and melted onion – vegetarian –	
Sherpet of blackcurrant	23,00
white chocolate cake with field mint, cream of citron, foam of champagne – vegetarian –	

Dining in
the rhythm
of nature.



à la carte

– Recommendations –

Exclusive silva caviar selection with smoked salmon, condiments and blinis	250,00
Norway lobster with roasted peppers sauce, onion ravioli and crème fraîche	40,00
Apple caramel Pavlova tonka bean baisier, sweet and sour jam of Granny Smith, sorbet of ricotta cheese – vegetarian –	26,00
Fine variation of matured cheese harmoniously complemented by chutney, homemade fruit bread and tangy fig mustard – vegetarian –	25,00



For information regarding allergens, our staff will be happy to assist you.

signature drinks

– Inspired by the forest –

Woodstar

25,00

Stone pine Tequila – lime – agave – Champagner

An original creation from our bar, a cocktail rooted in the forest: earthy stone pine and bold tequila meet vibrant lime and delicate agave sweetness. Finished with a splash of Champagne, the Woodstar shimmers with elegance – a refined interplay of woodland depth and citrusy lift.

Vetiver Negroni

24,00

Tequila – Mezcal – Wermut dry –
Wermut Rosso – Campari – Vetiver

The use of vetiver essential oil strengthens the immune and nervous systems. It also has a deeply calming effect.

Helo

22,00

Hemp Tea – Gin – Labdanum

Labdanum, derived from the Cistus ladanifer shrub, is a precious resin formed through heat and dryness, and is highly valued for its healing properties.

Wild Fermented

16,00

Black Tea – Scoby – hops

Kombucha is magical. It begins as sweetened tea, which is then fermented with the help of what's called a Scoby. Some refer to the Scoby as a tea fungus, though it isn't actually a fungus. Scoby is an acronym for 'symbiotic culture of bacteria and yeast'.

wine selection

– Sparkling wines & white wines –

Sparkling Wines

– Italy –

2009 „Giulio Riserva del Fondatore“ 0,1 l | 33,00
Ferrari Fratelli Lunelli, Trentino, South Tyrol, Italy

– England –

2015 „Blanc de Blancs“ 0,1 l | 17,00
Gusbourne, Appledore, Kent, England

White Wine

– Austria –

2017 Sauvignon Blanc „Sorgenbrecher“ 0,1 l | 24,00
Erwin Sabathi, Leutschach, Southern Styria, Austria

2022 Riesling „Freiheit“ 0,1 l | 19,00
Jamek, Dürnstein, Wachau, Austria

2015 Grüner Veltliner 0,1 l | 19,00
Nikolaihof, Mautern, Wachau, Austria

– Hungary –

2018 Furmint „Falu“ 0,1 l | 13,00
Nador, Vaskeresztes, Sopron, Hungary

– Italy –

2015 Trebbiano D'Abruzzo 0,1 l | 28,00
Emidio Pepe, Trebbiano d'Abruzzo, Abruzzo, Italy

– France –

2019 Chassagne-Montrachet „Morgeot“ 0,1 l | 25,00
Bruno Colin, Côte de Beaune, Burgund, France

2020 Bourgogne Blanc 0,1 l | 20,00
Caroline Parent, Côte de Nuits, Burgund, France

wine selection

– Red wines –

Red Wines

– Austria –

- | | | |
|--|----------------------------|----------------------|
| 2021 | Blafränkisch „Hoch“ | 0,1 l 21,00 |
| Karl Schnabel, Gleinstätten, South Styria, Austria | | |
| 2015 | „Admiral“ | 0,1 l 24,00 |
| Rene Pöckl, Mönchhof, Mittelburgenland, Austria | | |
| 2023 | Pinot Noir „Dürr“ | 0,1 l 18,00 |
| Andi Kollwentz, Großhöflein, Leithaberg, Austria | | |

– Italy –

- | | | |
|-------------------------------------|--|----------------------|
| 2018 | Carmenere „Oratorio“ <small>Riserva</small> | 0,1 l 39,00 |
| Inama, San Bonifacio, Veneto, Italy | | |

– France –

- | | | |
|---|--------------------------------|----------------------|
| 2018 | Pommard | 0,1 l 34,00 |
| Philippe Pacalet, Côte de Beaune, Burgund, France | | |
| 2015 | Château Sociando-Mallet | 0,1 l 23,00 |
| Château Sociando-Mallet, Haut Médoc, Bordeaux, France | | |

– Spain –

- | | | |
|--|---|----------------------|
| 2019 | Clos Mogador | 0,1 l 23,00 |
| Clos Mogador, Priorat, Katalonien, Spain | | |
| 2012 | Viña Tondonia <small>Reserva</small> | 0,1 l 18,00 |
| López de Heredia, Rioja Alta, Rioja, Spain | | |

– USA –

- | | | |
|--|---------------------------|----------------------|
| 2021 | Cabernet Sauvignon | 0,1 l 32,00 |
| Joseph Phelps, Napa Valley, Kalifornien, USA | | |

We would be delighted to present you our comprehensive wine list.

by the glass

– Johann's choice –

'Blanc Singulier Edition 19'

0,1l 34,00

Ruinart, Reims, Champagne, France

100% Chardonnay from the finest vineyards of Champagne, matured partly in oak barrels and partly in stainless steel. 77% of the wine comes from the 2019 harvest, complemented by 23% reserve wines. The 2019 vintage was marked by extreme heatwaves and a record high of 42.9°C, resulting in intense aromas and rapid ripening. An elegant, aromatically rich Champagne that reflects the effects of climate change.

Wildshut Antique 9 %

0,1l 11,00

Stieglgut Wildshut, St. Pantaleon, Oberösterreich, Austria

Brewed from ancient Wildshut grains, with the addition of honey, dates, and spices – crafted without the use of hops.

2021 Sherry Tío Pepe 'Cuatro Palmas' Amontillado 21,5 %

0,06l 19,00

González Byass, Jerez, Andalusia, Spain

A complex, profound sherry with a long, salty finish. Notes of dried orange, walnuts, toffee, roasted sweet potato, and cocoa powder. Dry and concentrated, this sherry is a wine for true connoisseurs.

2015 Forticus

0,06l 15,00

Graf Hardegg, Seefeld-Kadolz, Weinviertel, Austria

A fortified dessert wine made from fully ripe Merlot and Zweigelt grapes, spontaneously fermented on the skins and fortified with the estate's own brandy. After at least four years of ageing in used barriques, the Forticus presents itself as powerful, complex, and capable of ageing for decades. Produced exclusively in exceptional red wine vintages – strictly limited!

sine selection

– non alcoholic –

Chardonnay 'Blanc de Blanc' <0,5 %

0,1l 10,00

Jörg Geiger, Schlad, Baden-Württemberg, Germany

Gently de-alcoholised Chardonnay, enhanced with the aromas of black tea and a delicate sparkle, offers a truly enjoyable drinking experience.

Sparkling Tea 'Lysegrøn'

0,1l 10,00

Green Tea – Lemongrass – White Tea
Sparkling Tea Company, Copenhagen, Denmark

Here, twelve different green teas are blended into a fresh, harmonious composition. Expect bright aromas of citrus fruits, lemongrass, bergamot, and green apples. On the palate, it offers vibrant acidity and a light body – perfect as an aperitif or paired with a variety of seafood dishes.

Rue Royal

15,00

'Libertas' Gin – Rue Berry – raspberry

The rue berries come from the *Ruta chalepensis* plant and are found in tropical Africa, particularly in Ethiopia, where they are used as a herb or medicinal plant.

'Herzstück'

16,00

Tomato – apple vinegar – spruce tips

A shrub is a traditional fruit syrup or soft drink made with vinegar. Shrub is an old Arabic word and means to drink. Vinegar is known for its positive effects on digestion and blood sugar levels. Fruits or vegetables provide vitamins and antioxidants. Thanks to the natural preservative qualities of vinegar, shrubs have a long shelf life without the need for artificial preservatives.

sine selection

– non alcoholic –

Calm Breeze

17,00

Ashwagandha juice – Anti stress complex – honey – mango – peach – lime

Withania somnifera is regarded around the world as a miracle remedy in complementary and alternative medicine. The plant is believed to have healing properties for a wide range of ailments – from skin and hair conditions to infections, neurological disorders, and even infertility. Not suitable for pregnant women or children.

Sanctum Lignum 'Heiliges Holz'

17,00

Earl grey tea – peach – Palo Santo

The sacred wood Palo Santo grows in South America and is used by indigenous peoples as a talisman. It is believed to bring peace, uplift the spirit, and dispel negative energy.

Teamur

13,00

Cordial Timur Berry – Forsthofgut apple juice – white tea

Cordial Timur berry is a type of pepper that grows wild in the Mahabharat mountain range in Nepal. Due to its fresh, citrusy notes, it is often referred to as grapefruit pepper.

'Bergfrische'

10,00

Thomas Kohl, Auna di Sotto, South Tyrol, Italy

According to Thomas Kohl, mountain apple juice with apple mint is ideal for cooling down. They are, after all, closely related – mountain apple juice and apple mint. The herbal extract from the apple mint pairs beautifully with the mountain apple juice. Can be served as an aperitif, or alongside summer salads and light starters.

The forest and the Forsthofgut

The Forsthofgut has always been closely connected to the forest: in its early days as a forestry estate, this natural space was a vital livelihood for our ancestors. Today, the forest is our sanctuary, our greatest source of inspiration, and continues to play a central role in our nature hotel. Our goal is to preserve the forest for future generations. We aim to share our passion for its incredible versatility and inspire others to appreciate it as we do. This dedication is aligned with our core focus at the Forsthofgut: nature and environmental protection, a commitment we uphold through numerous sustainability projects. With *silva*, we pay culinary tribute to the forest and would be delighted to have you join us in this endeavour.

36

hectares of forest belong to the Forsthofgut and the hotel's own Mauthof.

460

tonnes of carbon dioxide are stored in the Forsthofgut forest every year.

7

different tree species are part of the Forsthofgut forest.

