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.

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

menu

– Forest –

A light bite from the kitchen

Savoury selection

Horseradish mousse 35,00
with hybrid kaviar, red beet gelee, homemade bread with finely sliced alpine ox and fermented wild plums mustard

Foam soup 35,00
of chestnut and pheasant, autumn truffle

Fried pike-perch on spinach of parsley 40,00
red wine butter sauce and roasted hazelnuts

Guinea fowl 45,00
on elderflower cabbage, polenta and foie gras

Crispy buckwheat waffle 25,00
with marinated morello cherries, buckwheat cream, acorn coffee icecream
– vegetarian –

or

Lukewarm Tête de Moins 25,00
pickled autumn vegetables, crunchy spicy bread

Sweet conclusion

Menu 165,00 Alcoholic pairing 109,00 Alcohol-free pairing 95,00

menu

– Meadow –

A light bite from the kitchen

Savoury selection

Pickled mushrooms 28,00
on vegetarian foie gras, with porcini ice cream, parsley foam
and roasteds vegetable oil
– vegetarian –

Vegetable ‘Grammel‘ dumplings 30,00
with fried pointed cabbage and cider cabbage,
served with beurre blanc
– vegetarian –

Baked eggplant 30,00
artichoke, parmesan cream, black olives and garden rocket
– vegetarian –

Fine noodles 50,00
pumpkin-marzipan sauce and black truffle
– vegetarian –

Fig leaf ice cream with poppy seed cake 23,00
marinated figs, foam of ricotta and amalfi lemon
– vegetarian –

Sweet conclusion

Menu 140,00 Alcoholic pairing 109,00 Alcohol-free pairing 95,00

Dining in
the rhythm
of nature.

à la carte

– Recommendations –

Exclusive silva caviar selection 50 g 110,00
with smoked salmon, condiments and blinis 125 g 270,00

Langoustine with alpine calamari 60,00
braised bell peppers, tomato water with shellfish butter
and pumpkin dumbling

Two preperations of venison with potato „Nidei“ 50,00
red beet with marinated kumquat

Vanilla Pavlova 32,00
quince ragout, chestnut parfait and chestnut vermicelles
– vegetarian –

Fine variation of matured cheese 25,00
harmoniously complemented by chutney,
homemade fruit bread and tangy fig mustard
– vegetarian –



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signature drinks

– Inspired by the forest –

Woodstar 26,00

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 25,00

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 24,00

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 18,00

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 & non alcoholic –

Sparkling Wines

– Italy –

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

– England –

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

– France –

„Grand Siècle No.27“ 0,1 l 46,00
Laurent Perrier, Épernay, Champagne

„Blanc Singulier Édition 19“ 0,1 l 34,00
Ruinart, Reims, Champagne, France

Non alcoholic

– Germany –

Chardonnay „Blanc de Blancs“ <0,5 % 0,1 l 10,00
Jörg Geiger, Schlad, Baden-Württemberg, Germany

– Denmark –

Sparkling Tea „Blå“ 0,0 % 0,1 l 10,00
Jasmine – White Tea, Darjeeling
Sparkling Tea Company, Copenhagen, Denmark

wine selection

– White Wines –

White Wines

– Austria –

2017 Sauvignon Blanc „Pössnitzberg“ 0,1 l 24,00
Erwin Sabathi, Leutschach, South Styria, Austria

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

– Germany –

2019 Riesling „Pettenthal“ 0,1 l 26,00
Kühling-Gillot, Bodenheim, Rheinhessen, Germany

– Italy –

2018 Trebbiano d‘Abruzzo 0,1 l 28,00
Emidio Pepe, Torano Nuovo, Abruzzen, Italy

– France –

2020 Chassagne-Montrachet 0,1 l 46,00
Bernard Moreau, Côte de Beaune, Burgundy, France

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

– Spain –

2017 Viña Gravonia Blanco Crianza 0,1 l 17,00
López de Heredia, Haro, Rioja, Spanien

wine selection

– Red Wines –

Red Wines

– Austria –

2021 Blaufränkisch „Hoch“ 0,1 l 21,00
Karl Schnabel, Gleinstätten, South Styria, Austria

2024 Pinot Noir „Dürr“ 0,1 l 18,00
Andi Kollwentz, Großhöflein, Leithaberg, Austria

– Italy –

2013 Carménère „Oratorio“ Riserva 0,1 l 39,00
Inama, San Bonifacio, Veneto, Italy

2021 Merlot „Desiderio“ 0,1 l 24,00
Avignonesi, Toskana, Italien

– France –

2018 Pommard 0,1 l 34,00
Philippe Pacalet, Côte de Beaune, Burgundy, France

– Spain –

2019 „Numanthia“ 0,1 l 26,00
Numanthia, Toro, Kastilien und León

– Portugal –

2021 Quinta da Leda Red 0,1 l 20,00
Casa Ferreirinha, Peso da Régua, Douro, Portugal

– USA –

2022 Cabernet Sauvignon 0,1 l 32,00
Joseph Phelps, Napa Valley, California, USA

wine selection

–Sweet Wines –

Sweet Wines

– Austria –

2015 “Forticus“ 0,1 l 15,00
Graf Hardegg, Seefeld-Kadolz, Weinviertel, Austria

– Germany –

2018 Riesling Kabinett “Hölle“ 0,1 l 14,00
Thörle, Saulheim, Rheinhessen, Germany

2023 Riesling Spätlese “Wehlener Sonnenuhr“ 0,1 l 18,00
Joh. Jos. Prüm, Bernkastel, Mosel, Germany

– Italy –

2015 „Vin Santo“ 0,1 l 16,00
Castello di Brolio, Gaiole in Chianti, Tuscany, Italy

– Spain –

2023 „Apasionado“ 0,1 l 11,00
José Pariente, La Seca, Rueda

– Portugal –

20 year old Tawny Port 0,1 l 16,00
Taylor´s Port, Vila Nova de Gaia, Douro, Portugal

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 capableof ageing for decades. Produced exclusively in exceptional red wine vintages – strictly limited!

sine selection

– non alcoholic –

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 18,00

'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' 18,00

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.

Pink Blossom Cooler 21,00

'Libertas Gin' – strawberry – elderflower whey by Eisl – rose petal

An exquisite composition of alcohol-free gin, melting rose sorbet and finely balanced notes of strawberry and elderflower.
The elegant acidity of rhubarb lends structure, while a hint of whey creates an exceptionally silky texture.

sine selection

– non alcoholic –

Calm Forest 19,00

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' 19,00

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 16,00

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.

Rocky's Apple Blubb 13,00

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.

