

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 –

A light bite from the kitchen

Savoury selection

The best of the veal 35,00

with eggplant, tomato, celery and sauce from roasted tomato and butter

Wild boar consommé 35,00

served with toasted farmhouse bread, homemade lardo, minced meat dumplings, dried beetroot, blueberry dressing and dark chocolate

Turbot in a salt crust 40,00

with currant leaves, potato, beans sauce and wild garlic butter

Sirilon cuts from wagyu 55,00

with bohemian dumplings grilled asparagus with parmesan crust

Hazelnut mousse 25,00

shaved ice of wild cranberries, pear puree, foam of cacao beans
– vegetarian –

or

Cream cheese 25,00

with fenugreek, flower pollen cream marinated loquat and barberries
– vegetarian –

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 vegetables 28,00

with salty yogurt, chamomile oil, crispy crumble
– vegetarian –

Vegetable 'Gammel' dumplings 30,00

with fried pointed cabbage and cider cabbage,
served with beurre blanc
– vegetarian –

Herb Farfalle on roscoff onion cream 30,00

brie foam, pickled raisinis and marinated cauliflower
– vegetarian –

Turnip cabbage in the fund 40,00

with spicy watercress spinach and Blattkräpfen
– vegetarian –

Baked chocolate bonbon 23,00

with elderflower, sweet whey and strawberry sherbet
– vegetarian –

Sweet conclusion

Menu 136,00

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
Dublin Bay prawn (langoustine)	55,00
with roasted pepper sauce, broccoli purée and squid noodles	
Pavlova	32,00
pickled rhubarb, tarragon, caramelised white chocolate and salted cream cheese ice cream	
– vegetarian –	
Fine variation of matured cheese	25,00
harmoniously complemented by chutney, homemade fruit bread and tangy fig mustard	
– vegetarian –	



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

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 & 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 0,1 l | 29,00
Bernhard Moreau, 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 Blaufränkisch „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“ Riserva 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

2016 Château Léovillo Barton 0,1 l | 39,00

Château Léoville Barton, Saint-Julien, Bordeaux, France

– Spain –

2017 Clos Mogador 0,1 l | 23,00

Clos Mogador, Priorat, Katalonien, Spain

2015 Termanthia 0,1 l | 59,00

Numanthia, Toro, Kastilien & León, Spanien

– USA –

2022 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 –

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.

