

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 vegan Meadow menu. Naturally, all dishes can be combined to create a personalised tasting experience, complemented by Mr. Helfrich's personal recommendations.

menu

– Forest –

Terrine of duck foie gras	35,00
with wild quince jelly, accompanied by aromatic ginger crumble, delicate frisée salad and brioche.	
Ravioli filled with smoked celery	38,00
served with fermented wood apple, complemented by a selection of caviar and finished with a rich brown butter sauce.	
Pan-fried pike perch	28,00
on mountain lentils, flavoured with pumpkin seed oil and whey foam.	
Baked corn-fed chicken breast	45,00
stuffed with cheese fondue, served with a salad of pickled and fresh courgettes with lingonberries.	
Canelé	25,00
paired with beeswax sorbet with walnut crumble chocolate cream and caramelised apples.	
– vegetarian –	
or	
Delicate Sangria pear	25,00
accompanied by the rich Fourme d'Ambert, served with Buddha's hand, sumac, and pecan nuts.	
– vegetarian –	

menu

– Meadow –

Salad of pickled vegetables	28,00
served with pumpkin puree, fruity sea buckthorn, homemade parsley ice cream, and finished with a drizzle of parsley oil.	
– vegan –	
Delicately confit salsify	30,00
accompanied by fragrant hazelnut crêpe, served with creamy celery-lime puree.	
– vegan –	
Curd potato dumplings	30,00
with fresh mint, served with creamy spinach and glazed buttered radishes.	
– vegan –	
Gnocchi	35,00
served with sautéed chervil root, delicate chestnut cream and Périgord truffle.	
– vegan –	
Chocolate truffle	28,00
made from 72% Original Beans chocolate, served with salted chocolate ice cream.	
– vegan –	

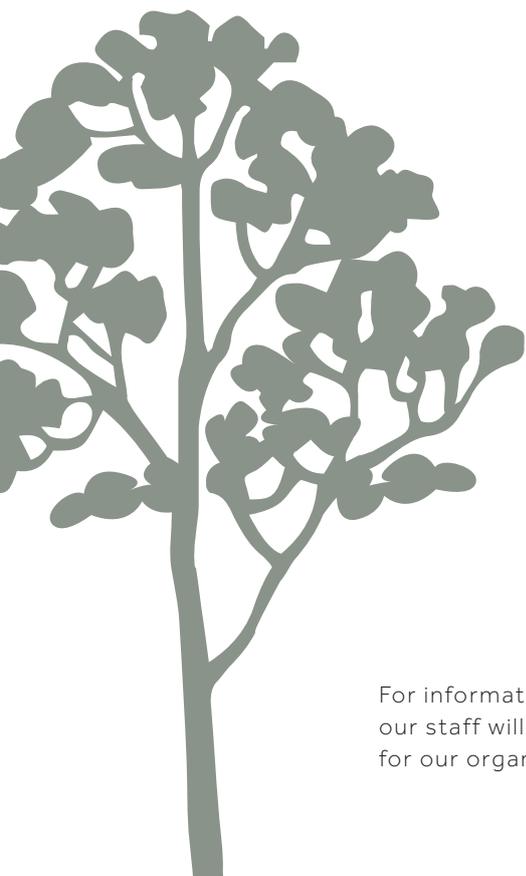
Dining in
the rhythm
of nature.



à la carte

– Recommendations –

Clear shellfish soup with lobster dumpling.	27,00
Handcrafted pasta with black truffle, seared duck foie gras and veal jus.	35,00
Mont Blanc with pickled cranberries and chestnut sorbet.	22,00
Fine variation of matured cheese harmoniously complemented by fruity cantaloupe chutney and tangy fig mustard.	25,00



For information regarding organic products and allergens,
our staff will be happy to assist you. The certification body
for our organic selection is: AT-Bio-301.



signature drinks

– Inspired by the forest –

Vetiver Negroni

24.00

Tequila – Mezcal – Vermouth Dry –
Vermouth Rosso – Campari – Vetiver

The use of vetiver essential oil strengthens the immune system and calms the nervous system. It also has a very soothing effect.

Helo

22.00

Hemp Tea – Gin – Labdanum

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

Woodstar

23.00

Pine Tequila – Lime – Agave – R de Ruinart Brut

The Woodstar cocktail blends earthy pine with strong tequila, fresh lime, and sweet agave. Refined with R de Ruinart Brut Champagne, it gains an elegant effervescence – a noble mix of woody notes and citrus freshness.

Sanctum Lignum "Sacred Wood" – non-alcoholic –

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 said to bring peace, uplift the spirit, and dispel negative energy.

Teamur – non-alcoholic –

13.00

Cordial Timur Berry – Forsthofgut apple juice –
White Tea

Cordial Timur Berry is a pepper that grows wild in the Mahabharat mountain range in Nepal. Known for its fresh, citrusy notes, it is often referred to as grapefruit pepper.

wine selection

– Sparkling wines & white wines –

Sparkling Wines

– Austria –

2015 „Kunststück“ from the magnum 0,1 l | 17,00
Kattus, Vienna, Austria

2016 **Blanc de Blancs** Brut Nature 0,1 l | 12,00
Weszeli, Langenlois, Kamptal, Austria

– France –

2008 „Rare“ from the magnum 0,1 l | 48,00
Piper-Heidsieck, Reims, Champagne, France

White Wine

– Austria –

2018 **Sauvignon Blanc** „Hochsteinriegl“ 0,1 l | 18,00
Wohlmuth, Kitzeck im Sausal, South Styria, Austria

2022 **Wiener Gemischter Satz** „Langteufel Nussberg“ 0,1 l | 13,00
Rotes Haus, Vienna, Austria

2018 **Grüner Veltliner** „Gaisberg“ from the Jéroboam 0,1 l | 17,00
Birgit Eichinger, Strassl, Kamptal, Austria

– Germany –

2009 **Riesling** „Schieferterrassen“ 0,1 l | 14,00
Heymann-Löwenstein, Winingen, Mosel, Germany

– Hungary –

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

– Italy –

2023 **Rossj-Bass** 0,1 l | 22,00
Angelo Gaja, Barolo, Piedmont, Italy

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
- 2021 Pinot Noir „Dürr“** 0,1 l | 17,00
Andi Kollwentz, Großhöflein, Leithaberg, Austria

– Italy –

- 2018 Carmenere „Oratorio“** *Reserva* 0,1 l | 39,00
Inama, San Bonifacio, Veneto, Italy

– France –

- 2017 Bourgogne Rouge** 0,1 l | 23,00
Maison Leroy, Côte de Beaune, Burgundy, France
- 2016 Château Malescot St. Exupéry** 0,1 l | 26,00
Château Malescot St. Exupéry, Margaux, Bordeaux, France

– Spain –

- 2016 Cabernet Sauvignon „Mas La Plana“** 0,1 l | 17,00
Miguel Torres, Penedes, Catalonia, Spain
- 2012 Viña Tondonia** *Reserva* 0,1 l | 18,00
López de Heredia, Rioja Alta, Rioja, Spain

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

by the glass

– Johann's choice –

Chardonnay „Blanc de Blanc“ <0,5 % 0,1l 10.00
Jörg Geiger, Schlad, Baden-Württemberg, Germany

Gently de-alcoholised Chardonnay, which is characterised by flavours of black tea and fine effervescence.

Wildshut Antique 9 % 0,1l 11.00
Stieglgut Wildshut, St. Pantaleon, Oberösterreich, Austria

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

2021 „Well Hirschbirne“ – non-alcoholic – 0,1l 12.00
Obsthof Retter, Pöllau, Oststeiermark, Austria

The highly aromatic wild pear has been rooted in the Styrian region for millennia, making it a true gem of indulgence. Its pome fruit flavours carry hints of honey and caramel, with smoky and herbal notes.

Sparkling Tea „Grøn“ 5 % 0,1l 9.50
Green Tea – Lemongrass – White Tea
Sparkling Tea Company, Copenhagen, Denmark

This Sparkling Tea offers aromas of lemongrass, citrus, green apples, and a hint of ginger, creating a mineral experience with a bittersweet finish.

2021 Sherry Tío Pepe „Cuatro Palmas“ Amontillado 21,5 % 0,06l 19.00
González Bayass, Jerez, Andalusia, Spain

A complex sherry with a long, salty finish. Notes of dried oranges, walnuts, toffee, roasted sweet potato, and cocoa powder. Dry and concentrated, this sherry is a connoisseur's wine.

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.

