

# 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 –

**Air-dried and raw slices of Pinzgau beef** 35,00  
with baked egg yolk, fenugreek and  
a garden herb cream

**Asparagus braised in birch water** 28,00  
accompanied by stone pine hollandaise and Savarin

**Savoury stew of wild-caught pike perch** 38,00  
with pearl barley, pickled cucumber, smoked eel,  
dill oil and a broth of fermented grapes

**The best of poussin** 45,00  
served with pickled redcurrants, a foie gras cream  
and popcorn

**Baked cream cheese tart** 25,00  
with nettle, pumpernickel, a light kombucha marshmallow  
and white strawberry sorbet  
– vegetarian –

or

**Butter croissant** 25,00  
with two varieties of hard cheese, freshly grated aged goat's cheese,  
homemade cherry mustard and wild hops  
– vegetarian, 20 min waiting time –

# menu

– Meadow –

<b>Salad of avocado and confit king oyster mushroom</b> on black rice porridge with buttermilk and leek oil – vegan –	28,00
<b>Vegetable 'Gammel' dumplings</b> with fried pointed cabbage and cider cabbage, served with beurre blanc – vegan –	27,00
<b>Potato &amp; curd ravioli</b> with fresh mint, served with creamy spinach and glazed buttered radishes – vegan –	27,00
<b>Homemade gnocchi in artichoke Barigoule</b> with exclusive olive oil and parmesan foam – vegan –	40,00
<b>Elderflower almond financier</b> with delicate brown butter Florentines, pickled medlar and Judas ear mushroom ice cream – vegan –	28,00

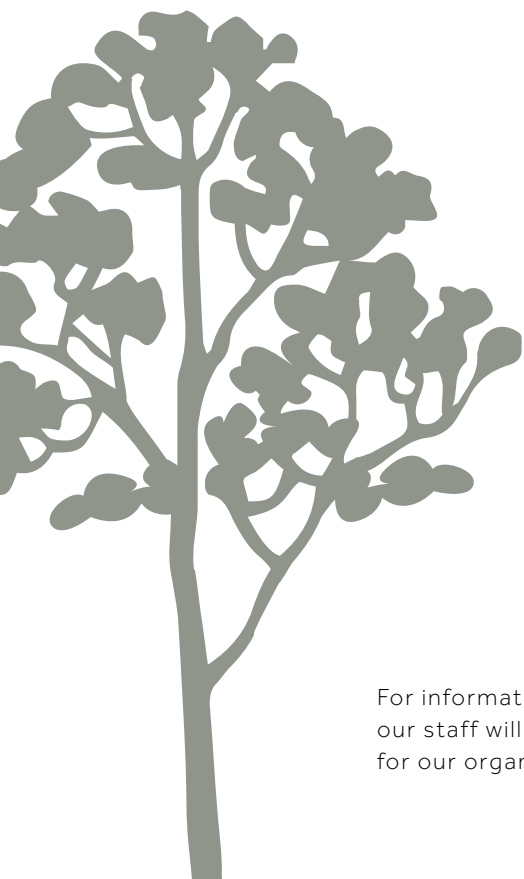
Dining in  
the rhythm  
of nature.



# à la carte

– Recommendations –

<b>Exclusive silva caviar selection</b> with smoked salmon, condiments and blinis	250,00
<b>Royal langoustine</b> with a Tom Kha Gai, tender vegetables and coriander leaves	40,00
<b>Pavlova</b> with poached rhubarb, dried yoghurt and fermented buttermilk ice cream	22,00
<b>Fine variation of matured cheese</b> 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 –

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

– France –

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

– England –

**2015   „Vintage“** 0,1 l | 17,00  
Gusbourne, Appledore, Kent, England

## White Wine

– Austria –

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

**2022   Riesling „Schütt“** 0,1 l | 21,00  
Knoll, Dürnstein, Wachau, Austria

– 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

– France –

**2023   Chardonnay „Limoux“** 0,1 l | 10,00  
Gérard Bertrand, La Clape, Languedoc-Roussillon, France

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

**2021    Pinot Noir „Dürr“** 0,1 l | 17,00

Andi Kollwentz, Großhöflein, Leithaberg, Austria

### – Italy –

**2018    Carmenere „Oratorio“** Riserva 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 –

**2018    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.

