

WELCOME AT VAMOOS!

Our dishes are based almost exclusively on products from the region!

Calves, chickens, oxen and pigs from Rupert Prommegger from St. Veit, vegetables from Johann Altenberger from Stuhlfelden, dairy products from SalzburgMilch, cheese from Bio aus dem Tal from Kleinarl, eggs from the Wagrain chicken village, beer from Ernst Toferer from Großarl and from Stiegl in Salzburg, flour from the Lerchenmühle in Golling, fine brandies from the Mandlberggut and self-gathered fruits and berries make the vamoos cuisine something very special!

We are also a partner business of the AMA Genussregion and therefore source the majority of our products from the region! In addition, you will find the Salzburg certificate of origin next to all dishes where the majority of the products come from Salzburg, i.e. from the immediate vicinity!



vamoos
R e s t a u r a n t

Über die Allergene informiert Sie gerne unser Servicepersonal!

vamoos¹

We divide our menu at vamoos fundamentally into four areas.
vamoos hoch1 means for us a tasting menu at the highest level! Here our kitchen team brings in all their creativity and processes seasonal products from the region to create our flagship!
#tasteofvamoos

Served with homemade rye bread, meadow flower butter

xxx

brook trout x apple x nasturtium

xxx

Mushroom x Lemon x Brioche

xxx

Spruce needle catfish x Smoked veloute x Spruce oil

xxx

Baby bok choy x Tomato jam x Black garlic

xxx

Venison saddle x Roasted celery x Salted lemons

xxx

48h hours braised brisket from organic Loifarn ox x Nettles

xxx

Salted caramell x Jostaberry

xxx

Steirer Strawberry x Spruce

Tasting Menu

vamoos hoch1 per person 79,-



vamoos²

Our vamoos hoch2 is a small menu with three courses, our „Best of Easy Dishes“ so to speak!
„Best of Easy Dishes“! Regional and seasonal quality and a little finesse come together here! The
perfect menu for a small weekly highlight!

All courses from vamoos hoch2 are also available as individual dishes,
the a la carte prices you can read under the dishes



Served with homemade rye bread, pretzel butter and jusfett butter

xxx



Organic free-range hour egg x baby chard x mushroom stock x truffle

13€



xxx

48 hours braised brisket from organic Loifarn ox x roasted cauliflower x blackberries

32€



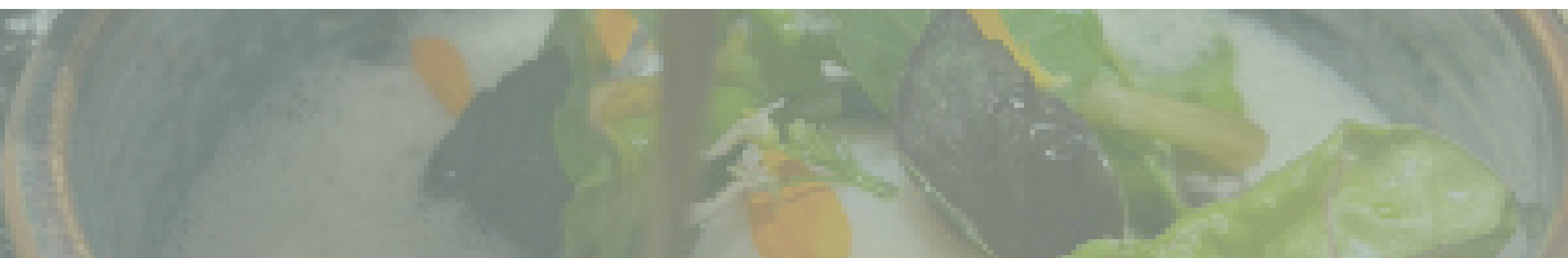
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Steirer Strawberry & Spruce

Strawberry sorbet, spruce mousse & filled Einkorn doughnuts

11€

vamoos hoch2 per person 49,-



vamoos³

vamoos hoch3 are our Easy Dishes: Simple starters, main courses and desserts for a cosy evening or every day with a regional twist!

EASY DISH STARTERS



Almo beef tartar | homemade bread
Dried egg yolk | spruce mayo 16,-

vamoos salad from the national park nursery
Buttermilk vinaigrette | seed oil | caramelised nuts 8,-

Char confit in brown butter | ox heart tomatoes
Wild garlic curd | Raspberries 14,-

National Park Pumpkin Lemongrass Foam Soup
Voithofer honey 7,-

Cream of cabbage soup
Kohlrabi greens | walnuts 7,-

EASY DISH MAINS



Salty Buchteln with onion jam and garden herbs
Kleinarl cheese cream | Onion jus 18,-

Einkorn risotto with mushrooms
black garlic | garden herbs 19,-

Kleinarl char with Pinzgauer Pak Choy
Beurre Blanc | Horseradish | Winter Cress 22,-

Loifarn chicken leg | pepper rairties
Smoked Jus | thyme 25,-

Crunchy Loifarn pork belly
Pumpkin | Palmcabbage 27,-

Almo rumpsteak 41,- 300g
Salad from the national park nursery 30,- 180g

vamoos4

Life without sweets would be boring! That's why our vamoos sweets offer a wide selection from simple Easy Dish desserts to homemade ice cream and thoughtful sweet dishes from our menus! So that the right sweet sin can be found for each of our guests!

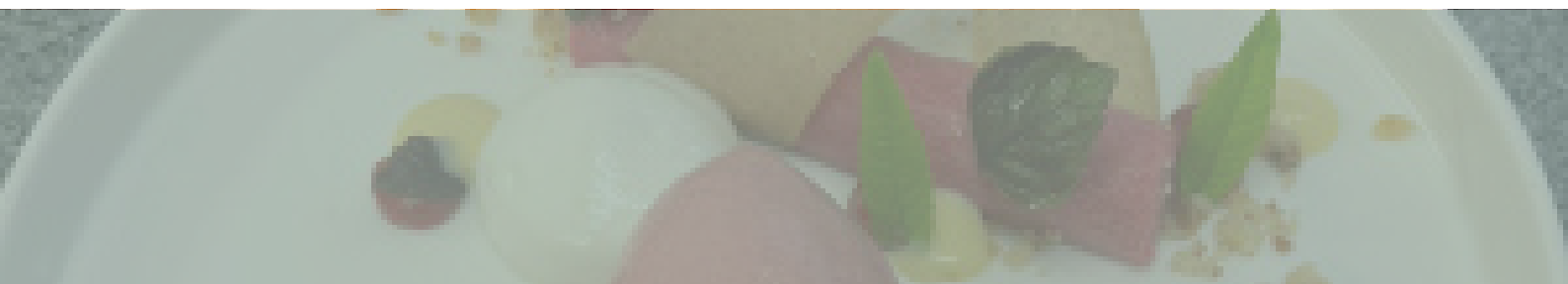
EASY DISH & MENÜ DESSERTS



Jostaberry & Salted Caramel & Zotter Chocolate
Jostaberry from the home garden, salted caramel- sesame ice cream & wood sorrel
12€

Steirer Strawberry & Spruce
Strawberry sorbet, spruce mousse & filled Einkorn doughnuts
11€

Kersch's chocolate brownie, Zotter chocolate, Salzburg nouat & brioche ice cream
10€



HOMEMADE VAMOOS ICECREAM / ICE FROM GREISSLER

Campari Orange - vamoos homemade	1,90	Semolina Pancake - Eis Greissler	1,90
Joghurt Lemon - vamoos homemade	1,90	Zotter Chocolate - Eis Greissler	1,90
Apricot - Eis Greissler	1,90	Grey Poppy - Eis Greissler	1,90
Raspberry - Eis Greissler	1,90	Joghurt Cherry - Eis Greissler	1,90
Vanillia - Eis Greissler	1,90	Curd Blueberry - Eis Greissler	1,90

KIDS IM VAMOOS

Beef soup | pancake joulienne 6,-

Pasta with wild garlic 9,-

Pasta with tomato sauce 9,-

Pasta with bolognese sauce 9,-

Cornflake breaded fish | potatoes 14,-

Wiener Schnitzel (pork) | french fries 14,-

Kids desert - chocolate brownie with icecream from Eisl 6,-

You are welcome to order all other dishes as a small portion for the kids!!!



NACHMITTAGS-SNACKS AUS DER VAMOOS KÜCHE (AB 13:00)

vamoos salad from the nationalpark nursery Buttermilk vinaigrette pumpkin seed oil caramelised nuts	8,-
Kids salad with caramelised nuts pickled apple	5,-
Fried chicken salad with Loifarn farmer's inner fillets Pumpkin Seeds National Park Salad Ruccola	16,-
Bruschetta homemade ciabatta with tomato rarities wild garlic and parmesan	10,-
Brioche Toast with 6h smoked pulled pork from Loifarn farmer red cabbage roasted coriander salad lemon yoghurt garden herbs	12,-
Warm marinated boiled beef foccacia sandwich focaccia bone marrow mayo pumpkin seed oil red onions	11,-
Heurige jacket potatoes, garlic butter, chanterelle mushrooms chives red onions	8,-
Pommes frites with ketchup	6,-

... and a daily selection of cakes from the Bakery!!!



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VAMOOS / GREISSLER SUNDEA

Iced Coffee vanillia ice cream, cream, espresso	8,-	Steirer Classic vanillia ice cream, pumpkin seeds and oil	8,-
Heaven of Fruits apricot, rasperry, yoghurt cherry, fruits	8,-	Best of vamoos yoghurt lemon, brioche, campari orange	8,-

PIZZEN FROM THE BAKERY (TH - MO 4 P.M. - 8 P.M.)

Magharita
Tomaten | Käse 9,-

Diavola
Tomaten | Mozzarella | Scharfe Salami 13,-

Capricciosa
Tomaten | Mozzarella | Prosciutto | Schwammerl | Artischocken | Oliven 13,-

Salami
Tomaten | Mozzarella | Salami 13,-

Mimosa
Sahne | Mozzarella | Prosciutto | Mais 13,-

Italia
Tomaten | Frischer Mozzarella | Frische Tomaten 13,-

Luigi's
Tomaten | Mozzarella | Speck | Zwiebeln 13,-

Funghi
Tomaten | Mozzarella | Austernpilze | Prosciutto 13,-

Parma
Tomaten | Mozzarella | Rohschinken | Parmesan | Ruccola 13,-

Pesce
Tomaten | Mozzarella | Fisch | Rote Zwiebeln 13,-

Quattro Formaggi
Tomaten | Mozzarella | Kleinarler Bergkäse | Percoino | Parmesan 13,-

Calzone
Tomaten | Mozzarella | Salami 13,-

vamoos

R e s t a u r a n t

DRINKS OF THE DAY

Rhubarb Gin Fizz Rhubarb syrup lemon gin soda	9,-
Alpine Summer (non-alcoholic) Apple elderflower juice lemon meadowsweet soda	7,-

APERITIF OF THE DAY

Negroni Mountain Mood Gin vermouth campari	9,50
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WINE OF THE DAY

Green Sylvaner Winery Hofbauer Schmidt Hohenwarth	1/8	6,-
Cuvee Kreos Winery Tesch Neckenmarkt	1/8	6,-

DIGESTIF OF THE DAY

Rowanberry Mandelberggut	2cl	6,50
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