



discover
GERMANY
Switzerland & Austria

Issue 64 | July 2018

**MARIA
EHRICH**
EXPLORING THE WORLD

PLUS
GERMANY'S TOP CREATIVE AGENCIES
AUSTRIA'S MOST BEAUTIFUL HOTELS
CULINARY HIGHLIGHTS MADE IN SWITZERLAND
DESIGN, TRAVEL, BUSINESS & MORE

THE MAGAZINE PROMOTING GERMANY, SWITZERLAND & AUSTRIA



A home from home

Thanks to its atmosphere of a private residence, the four-star Small Luxury Hotel Goldgasse in Austria’s beautiful city of Salzburg is not your typical city hotel. Sophisticated luxury accompanies this home from home in every aspect. And the hotel’s very own restaurant Gasthof Goldgasse continuously pampers guests with culinary delights from breakfast to dinner.

TEXT: MARILENA STRACKE | PHOTOS: LUIGI CAPUTO

Opened in 2015, the Hotel Goldgasse has turned into an absolute favourite amongst visitors, and is the first Small Luxury Hotel in Salzburg. Tucked away from the city’s hustle and bustle, the hotel is located in the famous Goldgasse – a true gem of Salzburg filled with beautiful boutiques and exquisite jewellery shops.

The beautiful historic building is 700 years old but, of course, the interiors are modern throughout and leave no wishes unfulfilled. “The ceiling frescoes, at times even old stucco work – always of exceptional beauty – testify to the great craftsmanship

of past times,” says Margot Weindorfer, general manager of Hotel Goldgasse.

In former times, the house was the workshop of a coppersmith and that historic theme is incorporated in the hotel’s concept. It is not just reflected in the interior design but also in the hotel’s culinary offering – most notably in the form of the roast chicken from the copper pan.

“Throughout the building, you will find large scale photographic scenes of the Salzburg Festival. Coincidence? No. Every room is a homage to the Salzburg Festi-

val. Each room pays tribute to a different production,” explains Weindorfer. “Large-scale photographs take you to the world of opera and theatre. The past and present meet and enact inspiration. Far from the ordinary, always with a tone of noble understatement. A commitment to individuality in style, form and service.”

The hotel is cleverly designed with a great sense for detail. All bathrooms are fitted with marble floors and wellness showers for maximum comfort. The guest supplies are from the holistic care line ‘Herbal Treats’ by Susanne Kaufmann. It goes without saying that each room has a flat screen TV and a safe, but also a Delonghi espresso machine, including Nespresso capsules and teas from KUSMI PARIS.

Indulging in the hotel’s fine traditional cuisine starts right at breakfast. “An impeccable selection of tasty specialities

awaits you. Fresh bread from the in-house bakery Green Vanilla in the sister hotel Stein, homemade Bircher-Müsli and jam, cheese, assorted cold cuts and ham from the region, freshly prepared spreads, a sweet greeting from the patisserie and, of course, a glass of bubbly.”

Committed to a regional and seasonally changing kitchen, the restaurant Gasthof Goldgasse is a real insider tip in the heart of the old town. Not just hotel guests love to indulge in fantastic food here, but also the locals really appreciate the Gasthof Goldgasse, where superb cuisine is served in a tasteful atmosphere.

“We pamper you with the classics,” the manager states. “Some of them are available throughout the entire year such as the famous chicken fried in a copper pot. The corn-fed chicken that we use comes from

the best farms and is prepared according to a Baroque recipe. Tender and irresistibly tempting.”

Another highlight is the infamous Salzburger Nockerln. Sweet and fluffy, this treat just melts in your mouth and is served with sensational, homemade vanilla ice cream and berries. The Gasthof Goldgasse is also well-known for their delicious crêpes, which are prepared right in front of you. “These are a refined delicacy that are served with chocolate sorbet, delicious strawberries, or juicy apricots to create an incomparable harmony,” enthuses Weindorfer. “Our chef customises these variations according to the seasonal offer of Mother Nature.”

Although the restaurant presents traditional dishes with a modern twist, they use authentic traditional recipes. According to

Weindorfer, these recipes are from 1719 and the original cookbook Konrad Hagger – Neue Salzburger Küche, which is a genuine historical document of cuisine. She adds: “Richly illustrated Baroque recipes and skilled, artistic representations of the dishes not only embellish this valuable, antique cookbook but also adorn our walls in the restaurant.”

Whether you are at the restaurant or the hotel Goldgasse, this place is a heavenly experience. A home from home for those who are travelling, be it for business or pleasure, and a culinary delight if you just want to come around for dinner. With their heartfelt hospitality and top service, Hotel Goldgasse knows how to pamper its guests.

www.hotelgoldgasse.at
www.gasthofgoldgasse.at



Photo: © Catalin Cucu

