



Salzburg 2015

At artHotel Blaue Gans, guests can either simply spend the night or enjoy a complete lifestyle. If you choose the latter, in this urban setting you experience a world that doesn't merely inspire, it also returns you to the essentials, to a "new simplicity". A hotel and guest house with outdoor Schanigarten and bar? Indeed, but also the oldest hospitality establishment in Salzburg City, originally an over 660-year-old patrician home, a living work of art with different stages upon which the guest plays a starring role; only if he or she wishes to, of course. Located in the midst of the museums and vibrant scene of Salzburg's World Cultural Heritage district.

"The Gans", as the hotel & restaurant has been called by friends and guests for longer than any-one can remember, sees itself as an inviting space for individualists. People who like to walk their own path and recognize the true luxury of new simplicity and naturalness; for a weekend getaway for two with an urban feeling, for a timeout from the daily routine, for a "Festival Summer" filled with cultural and social highlights, for a stopover after a hard day of business or a long workshop in the "Study", after which they decide to spend the night at the Gans.

"The Blaue Gans was and is a house that is open to all the people of Salzburg as well as guests who have traveled in from near and far. We juxtapose the atmosphere of a traditional house in the Salzburg historical district with a contemporary take on life for a variety of moods and special occasions. But there is one thing we always want: to evoke a sense of ease, comfort, accompanied by goose pimples of delight", says host Andreas Gfrerer, as he eyes the countless personal encounters still to come at his establishment.

The "Gasthaus"

Actually the oldest guest house in Salzburg, with a tradition extending back over 660 years and the warmth that comes from centuries-old roots, the restaurant – with its vaulted ceilings, murals and wood paneling – has seen a lot. Here, guests have been chatting and dining, celebrating life and discussing current events in the city and outside world for hundreds of years. Today, head chef Martin Bauernfeind conjures up proven and reinterpreted classics on the plates of his guests. Influences from nearby Italy are permitted. Bauernfeind's unpretentious, yet precise style is composed of products from the Alpine region and the lightness of the south, which makes his cuisine particularly "Salzburg" in character.

"Festival Magic", "Love of Life" and "Summer Joy" – these are the names of the 4-course menu variations that lovers of exquisite tastes can choose from for lunch or dinner. Soup with boiled rump and semolina dumplings, shoulder of veal with chanterelle mushrooms, curd cheese-filled tortellini & parsley jus, salmon trout with melon and bacon, to name but a small selection. Appetizers from € 6.00, main courses from € 18.00.

TIP: Home-, handmade pasta with the finest ingredients is available every day at lunchtime (€ 9.90 for a plate of pasta)

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The Schanigarten

In summer, life generally moves to the outdoors. And the Gans is no exception. Right across from the Festspielhaus, the “Horse Pond” and the spectacular cliffs of the Mönchsberg, our outdoor dining area – known here as a “Schanigarten” – invites guests to relax and while away countless pleasant moments. The meeting place before and after festival performances, for a break during a busy shopping expedition, or after browsing the market stands of the downtown “Grünmarkt”.

MAY WE SUGGEST TRYING: homemade ginger lemonade with mint leaves from our own herb garden.

The Brasserie Bar

One glance at the menu of head chef Martin Bauernfeind reveals precisely what we are talking about: no-frills cooking, always to the point and surprising, based on products from the Alpine world, and yet often with new influences; small, quick dishes for snacks during the day, or delectable meals filling an entire evening, but always with an especially exciting and surprising touch. Naturally, the Brasserie Bar continues to nurture those popular classics: the ever-popular *Tafelspitz*, the Gans’ own famous take on fried chicken, a perfect wiener schnitzel, offal (an absolute pièce de résistance!) and the incomparable Austrian pastry tradition. It also goes without saying that vegetables and vegetarian dishes have their own special role to play. The Brasserie Bar invites you to enjoy juices made from ancient fruit varieties, craft beers as well as natural wines. And for lunch every day: freshly hand- and homemade pasta with the finest ingredients.

RECOMMENDATION: You absolutely have to give our new Brasserie menu a try, with its fast and uncomplicated dishes.

La Tavolata Wine Archive

Here we store our wine collection beneath old and beautiful vaulted ceilings. In the rustic-yet-elegant ambience of the former Jazz Cellar, as many as 50 people are able to dine and sample their way through the liquid treasures of the Blaue Gans. Accompanied by a special “Degustation Menu”, you are able to eat, drink, chat and enjoy life. You will begin with an apéro accompanied by lardo and raw ham enjoyed next to the old Berkel meat slicer. Once at your table, savor the Wine Archive antipasti made in-house, such as huchen carpaccio with pickled artichokes and tartare of natural beef with ayvar. Your main dish is prepared in copper pans: knuckle of veal with rice and a green salad, loin of suckling pig and pork cheeks, or quite simply a classic *Tafelspitz*. La Tavolata is all about bringing family and friends, both current and future, together.

The Rooms

Due to the historical walls of this establishment, an off-the-rack hotel experience would never be possible (and who would ever wish for such a thing anyway?) in our 37 rooms and 3 suites, ranging in area from 25 to 80 square meters. Instead, craftsmanship is very much at the forefront: sturdy cabinetry, pre-cast concrete tiles, countersash windows and painstakingly laid stone and oak flooring,



stucco ceilings and arcades. Furniture by Moroso, MDF Italia and many unique designs make every room completely one-of-a-kind.

The tongue-in-cheek play with felt, *dirndl* fabrics and the green of the classic Salzburg *loden* jacket gives the rooms the necessary sense of warmth.

Good old craftsmanship and natural materials, both lightweight and heavier, are also to be found in the three new rooms which look out on the bustling Getreidegasse. A kind of built-in *paravent* divides the living room from the bathroom, also functioning as a desk, mini bar and TV stand.

City Come & Stay Package at 4-star "artHotel Blaue Gans"

2 nights in a standard double room including breakfast buffet
Complimentary late check-out until 2 p.m. based on availability
Parking in the Altstadt Garage, just a 3-minute walk away
Free entrance to the Museum der Moderne
3-course dinner menu conjured up by head chef Martin Bauernfeind
Aperitif enjoyed in our very own "Wine Archive"

for a price of € 305.00 per person (double occupancy). Availability: 30.08. to 31.12.2015

Booking Contact:

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Press Information:

We invite you, as a journalist, to get to know artHotel Blaue Gans personally. Please get in contact with us and we will be glad to tailor a press visit to your liking.

The artHotel Blaue Gans press kit is available here for download.

Additional photos, which can be used at no charge, can be found here:

<https://plus.google.com/photos/+blauegansarthotelsalzburg/albums/5750171397836016113>

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