

Pur:isst, Salzburg: ‘An elegant, cosy ambience and pork ribs to die for’ – restaurant review by Simon Lehner

Had I missed out on the experience of dining in this exceptional place, I’d have regretted it for the rest of my life, but at least I wouldn’t have known about it.



Though it doesn’t look like much on the outside, the interior is extraordinary, and boy, the food is something else.

Pur:isst, Alpenstrasse 115, Salzburg (0662636300), Meal for two, including starters and drinks: €30

Tucked between an interior design shop and an office building, far from the city centre, the nondescript facade of Pur:isst makes it easy to miss. No way, I’d have come across this place, had it not been for a friend’s recommendation. Rumour has it the chef is an experienced globetrotter and foodie who spent 5 years travelling the world in a relentless quest to find the most remarkable and authentic food. That was all I needed to hear. I checked out their website, studied the menu and made a reservation. All nice and easy.

Entering the spacious eatery, I can see the toll it's paying to the remote location. It's Saturday evening and I feel like a cowboy riding into a ghost town—except a ghost town would hardly look that tidy. Nevertheless, the waitress welcomes me with a friendly smile and I'm free to choose between any of the tables beneath the lush ivy vines dangling from the ceiling.

Dedicated to fair-trade products, using natural ingredients, the Pur:isst is all about keeping it simple. The menu is concise, so concise you wouldn't think it'd take you long to decide on a dish. Well, think again. It reads like Asia, Europe, the Middle East and North America all joined in on preparing this party. There's Flammkuchen, both classic and served with figs, goat cheese and thyme; a Falafel-Hummus Burger with handmade patties, lettuce, cucumber, tomatoes and sauce tartare; and for herbivores, a spicy, grilled tofu with mixed vegetables, Basmati rice, ginger and chili sauce. But me, I'm a carnivore, so I go for the Teriyaki Ribs.



Hot ginger water with a hint of mint and lemon to get your juices flowing again, with extra honey, just in case you're not sweet enough already. The homemade wild berry tea comes with an extra glass of ice cubes and berries to make it iced-tea.

For starters, I order the sweet potato fries with truffle mayonnaise. Every once in a while, you need to treat yourself to something special. Now, sweet potato fries are not an invention of the Pur:isst. They have been around for quite a while and drastically increased in popularity over the last few years, redefining their image from an eccentric hipster food to a trendy must-have snack for everyone. Yet the way the salty and pumpkin-sweet fries are hugged by the cheesy and somewhat musky flavour of the truffles is taking this dish to a new level. To tackle my guilty conscience, I decide to ditch the beer and go for the Ginger Boost instead—hot water with ginger, mint leaves, lemon and honey.

Pickled in coconut milk, the ribs are served in teriyaki sauce, topped by sesame seeds *and* sage flowers, adding a soft yet sweet-savoury flavour to the dish. But not only the look is picture-postcard-perfect, they are the most finger-licking fall-off-the-bone ribs I've ever tasted. Spontaneously falling off the bone at the slightest touch, it's like the meat has been roasted all winter long. For those who like them American style, a bowl of smoky barbecue sauce is waiting for the ribs to dive into. Or try combining both; it's like Trump meets Kim Jong Un—simply made for each other. Moist, juicy, smoky, tender — all those adjectives you thought you knew the definition of will only conjure one image in your mind from here on out: Pur:isst's Teriyaki Ribs. Potato wedges, crispy on the outside, as soft as butter on the inside, round off this straightforward yet refreshingly different dish.



Spare-ribs to die for. Slow-cooked pork ribs bedded on teriyaki sauce, accompanied by a smoky barbecue dip and homemade potato wedges.

If you're not into finger-food, try the yellow Thai Curry. It comes with scented Basmati rice, chopped peanuts and sliced Jalapenos for the extra kick. It's a trip to Thailand your taste buds will never forget. Creative and extravagant dishes, served in an elegant, cosy ambience; had I missed out on the dining experience of this exceptional place, I'd have regretted it for the rest of my life, but at least I wouldn't have known about it.



Crunchy and salty on the outside, sweet and creamy on the inside, the sweet potato fries come with a truffle mayonnaise. Purism meets extravagancy.



For an authentic taste of Thailand, try the yellow Thai Curry with scented Basmati rice, chopped peanuts and sliced Jalapenos.