



SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

organic roastbeef

Sauce Remoulade/ quail egg/ rocket

2022 Minuty Prestige, Côtes de Provence, Frankreich

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cream soup of asparagus

Ravioli stuffed with chive

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fried fillet of salmon trout

homemade Tagliatelle/ asparagus morel cream sauce

2012 Grauburgunder Reserve, Allram, Kamptal

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„Schlosswirt“ honey

white chocolate/ orange/ raspberry

Met honey wine, Koidlerei, Hallein

menu	74,00
wine pairing	25,00

IN CASE OF QUESTIONS CONCERNING INGREDIENTS AND ALLERGENS,
PLEASE CONTACT OUR STAFF

For the couvert we charge for lunch 3,20, for dinner 4,50 per person.
All prices in EURO incl. VAT.



HOTEL & RESTAURANT
**SCHLOSSWIRT
ZU ANIF**

STARTERS

regional asparagus Bruschetta
creamy sheeps cheese/ strawberry
17,50



terrine of foie gras
port wine/ butter brioche/ parsnip/ pear
23,50

organic roastbeef
Sauce Remoulade/ quail egg/ rocket
21,00

SOUPS

„Anifer Festtagssuppe“
bouillon with semolina dumpling / sliced pancake / meat „strudel“
8,00

cream soup of asparagus
Ravioli stuffed with chive
9,50



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MAIN DISHES

regional white asparagus

Sauce Hollandaise/potatoes with chervil

28,00

with small „Wiener Schnitzel“

32,00

with small beef fillet

36,00

with boiled ham

30,00

fried fillet of salmon trout

homemade Tagliatelle/ asparagus morel cream sauce

34,00

vegan risotto with asparagus

rocket/ tomatoes



24,50

vegan stew of roots and mushrooms

majoram/ dumplings



21,00

Unser Fleisch
kommt in regionaler
Bio-Qualität vom
Tauernlamm

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SCHLOSSWIRT CLASSICS

original ‚Wiener Schnitzel‘

parsley potatoes/ salad

28,00

traditional boiled beef

roasted potatoes/ creamed spinach/ apple-horseradish/ chive sauce

27,90

roasted veal liver

mashed potatoes and leek/ apples/ bacon/ onions/ rowan berries

24,50

traditional deep fried chicken

potato-lambs lettuce salad/ liver

18,50

braised veal cheeks

risotto of ceps/ deep fried sweetbread

27,00

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DESSERTS

„Schmarrn“ with butter milk
apple and pear ragout/ tonka ice cream
14,00

„Schlosswirt“ honey
white chocolate/ orange/ raspberry
16,50

Affogato
5,50

„Salzburger Nockerl“
(preparationtime about 25 min)
9,50 (per person)

Crêpes
apricot marmelade
8,00

homemade ice cream or sorbet
per ball **4,90** with fresh berries
per ball **3,00** without berries

cheese selection of ‚Salzburg Kaslöchl‘ (traditional, local store)
small (3 pieces) 10,50
large (5 pieces) 14,50

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