

SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

Scallop mussel

potatoe/ brown butter/ caviar

2022 Rioja Blanco Antea, Marqués de Cáceres, Rioja, Spanien

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cream soup of asparagus

vanilla/ potatoes/ wild bud

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medium roasted chops of lamb

pea/ morel mushrooms/ chicory

2020 Sancerre rouge Silex, Domaine Jean-Marie Reverdy & Fils, Loire, Frankreich

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"awakening of spring"

greek yogurt/ meringue/ lime

2023 Moscato d'Asti DOCG, La Morandina, Piemont, Italien

Menu 4 corses 79,00 Wine pairing 28,00

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



NATURE MENU "FOREST AND MEADOW"

letzte Menü- Bestellmöglichkeit 13.30 bzw. 20.30 Uhr



"walk in the forest"

soja/ truffle/ mushrooms/ buds

Floreale Wermut non alcohol, Casa Martini, Piemont, Italien

cream soup of asparagus

vanilla/ potatoes/ wild bud

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braised garden leek

lentils/ wild herbs sauce bernaise/ chickpeas

Soolong T- Vino Earl Grey, Soolong, Niederlande

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"awakening of spring"

greek yogurt/ meringue/ lime

homemade water kefir lime

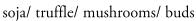
Menu 4 corses 69,00 Non alcohol pairing 22,00

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STARTERS

"walk in the forest"





17,90

Foie Gras

fried/ praline/ hazelnuts/ pear/ brioche 24,90

Scallop mussel

potatoe/ brown butter/ caviar 23,00

green asparagus in tempura

miso mayonnaise/ garden radish 23,00

SOUPS

,Anifer Festtagssuppe'

bouillon with semolina dumpling / sliced pancake / meat "strudel" 9,00

cream soup of asparagus

vanilla/ potatoes/ wild bud



10,90

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MAIN DISHES

austrian asparagus

potatoes/ sauce hollandaise



29,00

with medium roasted organic beef filet (200g) 39,00

with small original "Wiener Schnitzel" 34,00

fried fillet of salmon trout

FO ... ricotta ravioli/ creamy morel mushrooms/ green asparagus

35,00

Our meet comes from organic quality from

Tauernlamm

"Monte e Mare"

risotto/ sea asparagus/ mushrooms/ scallop mussel 33,00

medium roasted chops of lamb

pea/ morel mushrooms/ chicory 36,00

braised garden leek

lentils/ wild herbs sauce bernaise/ chickpeas



28,00

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SCHLOSSWIRT CLASSICS

original ,Wiener Schnitzel'

parsley potatoes/ salad

29,00

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

31,90

traditional deep-fried chicken

potato-lambs lettuce salad/ liver

22,90

white fish "Müllerin"

parsley potatoes/ butter/ salad

24,90

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DESSERTS

"awakening of spring"

greek yogurt/ meringue/ lime 14,50

chocolate brownie

spruce bud/ rhubarb/ bee pollen 16,50

Affogato

6,90

"Salzburger Nockerl"

(preparationtime about 25 min)

9,50 (per person)

Crêpes

apricot marmelade

8,90

homemade ice cream or sorbet

per ball 3,50

french cheese selection

chutney/ bread

small (3 pieces) 10,50 large (5 pieces) 14,50

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