



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

For the couvert we charge for lunch 3,20, for dinner 4,50 per person.

All prices in EURO incl. VAT.



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

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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 courses	69,00
Non alcohol pairing	22,00

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STARTERS

„walk in the forest“

soja/ truffle/ mushrooms/ buds



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

INFO

Our meet comes from
organic quality
from
Tauernlamm

fried fillet of salmon trout

ricotta ravioli/ creamy morel mushrooms/ green asparagus

35,00

„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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