



SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

glazed breast of quail

fennel/ orange/ cornel cherry olive

2024 Weisser Burgunder, Thermenregion DAC Gumpoldskirchen, Weingut Stadlmann, Traiskirchen

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cream soup of pumpkin

potatoe/ cream cheese/ tartar

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medium roasted organic beef filet (200g)

homemade ravioli/ pumpkin leaves/ cucumber/ ricotta cheese

2012 Rosso Bruno Venezia Giulia IGP ME/RF, Fruscalzo, Friuli-Venezia Giulia, Italien

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„autumn whisper“

apple/ walnut/ pumpkin/ caramel

2024 Moscato d'Asti DOCG, Beppe Marino, Piemont, Italien

Menu 4 courses

81,00

Wine pairing

26,00

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“

mushrooms/ buds/ truffle/ soy

Flo reale Wermut alkoholfrei, Casa Martini, Piemont, Italien

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cream soup of pumpkin

potatoe/ cream cheese/ tartar

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smoked pumpkin

beetroot scoby/ peanuts/ lentils

Soolong T- Vino Earl Grey, Soolong, Niederlande

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„autumn whisper“

apple/ walnut/ pumpkin/ caramel

Spiced Gold 0,0 alcohol free, Captain Morgan Rum Company

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

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STARTERS

„walk in the forest“

mushrooms/ buds/ truffle/ soy



18,00

Foie Gras

fried/ praline/ hazelnuts/ pear/ brioche

24,90

Scallop mussel

potatoe/ brown butter/ caviar

23,00

glazed breast of quail

fennel/ orange/ cornel cherry olive

21,90

SOUPS

„Anifer Festtagssuppe“

bouillon with semolina dumpling / sliced pancake / meat „strudel“

9,00

cream soup of pumpkin

potatoe/ cream cheese/ tartar



11,90

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MAIN DISHES

homemade ravioli

pumpkin leaves/ cucumber/ ricotta cheese



29,00

in addition medium roasted organic beef filet (200g)

42,00

INFO

Our meat comes
regional, organic
and high quality
Tauernlamm

sous vide cooked filet of sheatfish

mushrooms/ potatoes/ curly kale

32,00

breast of guinea fowl

carrots/ figs/ parsnip

39,00

smoked pumpkin

beetroot scoby/ peanuts/ lentils



31,00

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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

„autumn whisper“

apple/ walnut/ pumpkin/ caramel

16,50

stewed elderberries

pumpkin seeds parfait/ pear/ apple

14,50

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) 14,50

large (5 pieces) 17,50

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