HOTEL & RESTAURANT

SCHLOSSWIRT ZU ANIF

# SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

**lobster- raviolo**
spinach/ Perigord truffle

*2023 Chardonnay Steinriegl, Weingut Gesellmann, Deutschkreutz, Mittelburgenland*

• • •

**lemongras cream soup**
beet tartare/ crostini/ Chakalaka dip

• • •

**organic beef served in two ways**
pea/ black salsify

*2022 Valpolicella Classico Superiore DOC Ripasso, Bolla, Venetien, Italien*

• • •

**pyramid cake- pyramid**
pistachio/ pomegranate

*2018 Verduzzo, Fruscalzo, Friuli-Venezia Giulia, Italien*

| | |
|---|---|
| **menu 4 corses** | **85,00** |
| **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.*

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# NATURE MENU „GARDEN AND FIELD“

letzte Menü- Bestellmöglichkeit 13.30 bzw. 20.30 Uhr

VEGETARISCH

**crispy onion**
tomato jam/ field salad

*basil ginger lemonade*

• • •

**lemongras cream soup**
beet tartare/ crostini/ Chakalaka dip

• • •

**fennel**
black currant/ juniper/ orange polenta

*Soolong T- Vino Earl Grey, Soolong, Niederlande*

• • •

**pyramid cake- pyramid**
pistachio/ pomegranate

*homemade Kombucha Rooibos- spices*

zero alcohol 0%

| | |
|---|---|
| **Menu 4 corses** | **69,00** |
| **Non alcohol pairing** | **22,00** |

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## STARTERS

**crispy onion**
tomato jam/ field salad
**18,00**

**foie gras**
fried/ praline/ hazelnuts/ pear/ brioche
**24,90**

**lobster- raviolo**
spinach/ Perigord truffle
**26,00**

## SOUPS

**‚Anifer Festtagssuppe'**
bouillon with semolina dumpling / sliced pancake / meat „strudel"
**9,00**

**lemongras cream soup**
beet tartare/ crostini/ Chakalaka dip
**12,00**

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# MAIN DISHES

**lobster- raviolo**
spinach/ Perigord truffle
**36,00**

**organic beef served in two ways**
pea/ black salsify
**46,00**

**INFO**

Our meet comes regional, organic and high quality Tauernlamm

**medium roasted saddle of venison**
mushed celery / wild mushrooms/ fig
**42,00**

**fennel**
black currant/ juniper/ orange polenta
**30,00**

**filet of pike perch**
pak choi/ crispy onion/ tomato jam
**32,00**

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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

**rice pudding**
plums/ cinnamon
**13,00**

**pyramid cake- pyramid**
pistachio/ pomegranate
**16,00**

**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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