



SCHLOSSWIRT  
ZU ANIF

## SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

### Glazed lobster

spinach/ truffle/ cellery

*2024 Rioja Blanco DOC Antea, Marqués de Cáceres, Rioja, Spanien*

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### Foamy soup of pumpkin

crispy pastry

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### Braised knuckle of lamb

cabbage/ pumpkin/ black nuts

*2023 Valpolicella Classico Superiore DOC Ripasso, Bolla, Venetien, Italien*

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### Plum- potpourri

tartelette/ plum/ white chocolate

*2022 Passito de Pantelleria DOC Ben Ryé, Donnafugata, Sizilien, Italien*

Menu 4 courses

89,00

Wine pairing

31,00

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

For the couvert we charge for lunch 3,50, for dinner 5,00 per person.

*All prices in EURO incl. VAT.*





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## NATURE MENU „GARDEN AND FOREST”

(last order 1.30 pm/8.30 pm)



VEGETARISCH

### **Mushroom- ceviche**

avocado/ stalk celery/ cilantro

*Gala apple juice PUR, Weingut Müller, Krustetten, Kremstal*

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### **Foamy soup of pumpkin**

crispy pastry

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### **Fried chicory**

black Pearl mushroom/ pumpkin/ couscous/ grapes/ nuts

*fermented grape juice*

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### **Plum- potpourri**

tartelette/ plum/ white chocolate

*homemade kombucha with meadowsweet*



**Menu 4 courses**

**69,00**

**Non alcohol pairing**

**21,00**

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### STARTERS

**Mushroom- ceviche**  
avocado/ stalk celery/ cilantro



18,00

**Foie gras**  
fried/ praline/ hazelnuts/ nectarine/ brioche

24,90

**Glazed lobster**  
spinach/ truffle/ cellery

26,00

### SOUPS

**„Anifer Festtagssuppe“**  
bouillon with semolina dumpling/ sliced pancake/ meat „strudel“

9,00

**Foamy soup of pumpkin**  
crispy pastry



12,00

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## MAIN DISHES

### **Filet of pike perch**

pumpkin/ ginger/ fennel

35,00

### **Organic beef served in two ways**

cheeks/ filet/ celery/ brussels sprouts

47,00

### **Braised knuckle of lamb**

cabbage/ pumpkin/ black nuts

38,00

### **Fried chicory**

black Pearl mushroom/ pumpkin/ couscous/ grapes/nuts

32,00



### INFO

our beef  
comes from  
organic quality  
from Gassner-Farm

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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

31,00

### **Traditional deep-fried chicken**

potato-lambs lettuce salad/ liver

21,90

### **Dover sole „Müllerin“**

parsley potatoes/ butter/ salad

29,90

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## DESSERTS

### **Plum-potpourri**

tartelette/ plum/ white chocolate

19,00

### **Affogato**

7,50

### **„Salzburger Nockerl“**

(preparationtime about 25 min)

9,50 (per person)

### **Crêpes**

apricot marmelade

8,90

### **Homemade ice cream or sorbet**

per ball 4,00

### **French cheese selection**

chutney/ bread

small (3 pieces) 12,00 | large (5 pieces) 15,00

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