



SCHLOSSWIRT
ZU ANIF

SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

Bouillabaisse

herb bread/ garlic/ Sauce Rouille

2025 Côtes de Provence AOP, Maison Mirabeau, France

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Cold soup of watermelon

feta cheese/ mint/ rocket salad

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Organic filet of beef

truffle from lower austria/ risotto/ mini vegetables

2024 Cabernet franc Ultra Violet, Weingut Strehn, Deutschkreutz, Burgenland

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„Wachauer“ apricot dumpling

breadcrumbs/ apricot sorbet

Prosecco Superiore DOCG Extra Dry, Varaschin, Valdobbiadene, Venetien, Italy

Menu 4 courses 89,00

Wine pairing 26,00

IN CASE OF QUESTIONS CONCERNING INGREDIENTS AND ALLERGENS, PLEASE CONTACT OUR STAFF
For the couvert we charge for lunch 3,50, for dinner 5,00 per person.
All prices in EURO incl. VAT.





SCHLOSSWIRT
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NATURE MENU „FIELD AND MEADOW“

(last order 1.30 pm/8.30 pm)



VEGETARISCH

Imitated great scallop

king oyster mushroom/ Baba ganoush/ wild herbs

Fermented cranberry juice

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Cold soup of watermelon

feta cheese/ mint/ rocket salad

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Yamabushitake mushroom

sweet potato/ carrot/ cucumber/ cilantro

Juice of Gala apple, Weingut Müller, Krustetten, Kremstal

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„Wachauer“ apricot dumpling

breadcrumb/ apricot sorbet

Homemade kombucha with meadowsweet

Menu 4 courses 69,00

Non alcohol pairing 22,00



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STARTERS

Imitated great scallop

king oyster mushroom/ Baba Ganoush/ wild herbs



18,00

Foie gras

fried/ praline/ hazelnuts/ nectarine/ brioche

24,90

Bouillabaisse

herb bread/ garlic/ Sauce Rouille

26,00

Salmon trout

cucumber/ Yuzu/ seaweed

22,00

SOUPS

„Anifer Festtagssuppe“

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

9,00

Cold soup of watermelon

feta cheese/ mint/ rocket salad



VEGETARISCH

12,00

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MAIN DISHES

INFO

Our beef comes
organic and high
quality from our
Gassner-Farm

Bouillabaisse

herb bread/ garlic/ Sauce Rouille

34,00

Organic filet of beef

truffle from lower austria/ risotto/ mini vegetables

46,00

Roasted beef with chanterelle mushrooms

bread dumpling/ salad

36,00

Yamabushitake mushroom

sweet potato/ carrot/ cucumber/ cilantro

32,00



Smoked carrot

sunflower ravioli/ grapefruit

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

31,00

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

„Summer flirt“

yogurt/ cherries/ lime

16,00

„Wachauer“ apricot dumpling

breadcrumbs/ apricot sorbet

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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