



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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Gazpacho

mangel/ cherry/ mushrooms

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medium roasted organic filet of beef (200g)

bulgur/ spinach/ tomato/ Ricotta cheese/ mushrooms

2022 Schlosswirt Cuvée W1 CS/ME, Weinhof Waldschütz, Wagram

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„Sommernachtstraum“

greek yogurt/ meringue/ lime/ cherry

2023 Moscato d'Asti DOCG, La Morandina, Piemont, Italien

Menu 4 courses

81,00

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



bread salad

olive/ tomato/ wild herbs/ nectarine

2024 FLEIN Saft vom Sauvignon blanc, Weingut Gross & Gross, Südsteiermark

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Gazpacho

mangel/ cherry/ mushrooms

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miso eggplant

asian style potato salad/ crunchy waffle

Soolong T- Vino Earl Grey, Soolong, Niederlande

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„Sommernachtstraum“

greek yogurt/ meringue/ lime/ cherry

homemade Kombucha

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

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HOTEL & RESTAURANT

**SCHLOSSWIRT
ZU ANIF**

STARTERS

bread salad

olive/ tomato/ wild herbs/ nectarine



15,90

Foie Gras

fried/ praline/ hazelnuts/ apricot/ brioche

24,90

Scallop mussel

potatoe/ brown butter/ caviar

23,00

Bouillabaisse

garlic bread/ sauce Rouille

21,90

SOUPS

„Anifer Festtagssuppe“

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

9,00

Gazpacho

mangel/ cherry/ mushrooms



11,90

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MAIN DISHES

homemade Tagliatelle

wild herbs/ tomato/ salty orange



29,00

Bouillabaisse

garlic bread/ sauce Rouille

32,00

medium roasted organic filet of beef (200g)

bulgur/ spinach/ tomato/ Ricotta cheese/ mushrooms

39,00

INFO

Our meet comes
regional, organic
and high quality
Tauernlamm

miso eggplant

asian style potato salad/ crunchy waffle



31,00

roasted beef with chanterelle mushrooms

bread dumplings/ salad

34,00

truffled risotto

austrian truffles



35,00

with medium roasted organic beef

41,00

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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

„Sommernachtstraum“

greek yogurt/ meringue/ lime/ cherry

14,50

“Schmarren” with curd cheese

strawberry salad/ meadowsweet ice cream

17,50

Affogato

6,90

Sgroppino

lemon sorbet/ vodka or prosecco

7,50

„Salzbürger Nockerl“

(preparation time 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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