



SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

great scallop

mushroom dashi/ potato/ Passe Pierre

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

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asparagus cream soup

asparagus/ tempura/ vanilla

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regional saddle of deer

nettle/ radish/ garden radish

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

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„meadow breeze“

greek yogurt/ meringue/ wild herbs

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

menu 4 courses	86,00
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 „FIELD AND MEADOW“

(last order 1.30 pm/8.30 pm)



bread salad

potato bread/ asparagus/ pear

Jus pur Gelber Muskateller, Weingut Müller, Krustetten, Kremstal

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asparagus cream soup

asparagus/ tempura/ vanilla

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caramelized asparagus

potato/ peanut/ tomato

Soolong T- Vino Earl Grey entalkoholisierter Wein- infusioniert mit Tee, Niederlande

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„meadow breeze“

greek yogurt/ meringue/ wild herbs

hausgemachter Wasserkefir Gundelrebel Limette



Menu 4 courses	67,00
Non alcohol pairing	22,00

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STARTERS

bread salad

potato bread/ asparagus/ pear

17,00



foie gras

fried/ praline/ hazelnuts/ pear/ brioche

24,90

great scallop

mushroom dashi/ potato/ Passe Pierre

24,00

„walk in the woods“

soy/ truffle/ mushrooms/ sprouts

21,00



SOUPS

„Anifer Festtagssuppe“

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

9,00

asparagus cream soup

asparagus/ tempura/ vanilla

12,00



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MAIN DISHES

filet of pike perch

Fregola Sarda/ asparagus/ regional morel

36,00

regional saddle of deer

nettle/ radish/ garden radish

46,00

austrian asparagus

potatoes/ sauce hollandaise

26,00



with small medium roasted organic beef filet 38,00

with small original "Wiener Schnitzel" 31,00

caramelized asparagus

potato/ peanut/ tomato

29,00



great scallop

mushroom dashi/ potato/ Passe Pierre

34,00

INFO

Our meet comes
regional, organic
and high quality
Tauernlamm

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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

26,90

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

28,90

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DESSERTS

„meadow breeze“

greek yogurt/ meringue/ wild herbs

16,00

„Schmarren“

sour cream/ rhubarb/ strawberries

18,90

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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