



SCHLOSSWIRT MENU (last order 13:30h/20:30h)

Roastbeef

quail egg/ rucola/ sauce remoulade

2020 Riesling *Urgestein*, Schloss Gobelsburg, Kamptal

iced soup of cucumber

bell pepper pearl barley/ dill oil

fried filet of char

ragout of asparagus/ tomatoes/ Gnocchi

2020 Sauvignon blanc *Reverenz DAC*, Muster Gamlitz, Südsteiermark

Greek yogurt

strawberries/ meringue/ honey

Darya Rosé Frizzante, Schuster, Weinviertel

menu 55,00
wine pairing 21,00

For the couvert we charge for lunch 3,00, for dinner 4,00 per person. All prices are in EURO incl. of VAT.



HOTEL & RESTAURANT
**SCHLOSSWIRT
ZU ANIF**

STARTERS

Roastbeef

quail egg/ rucola/ sauce remoulade

15,50

Terrine of foie gras

Port/ butter brioche/ parsnip/ pear

21,00

marinated Burrata

tomatoes/ mango/ sesame/ basil

14,50



SOUPS

„Anifer Festtagssuppe“

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

6,50

iced soup of cucumber

bell pepper pearl barley/ dill oil

7,00



For the couvert we charge for lunch 3,00, for dinner 4,00 per person. All prices are in EURO incl. of VAT.



MAIN DISHES

medium roasted chop of veal

morel mushrooms cream sauce/ mashed potatoes/ broccoli

31,00

trout a la meuniere

parsley potatoes/ almond butter/ salad

27,50

fried filet of char

ravioli stuffed with cream cheese/ rucola/ truffle foam

24,00

Chanterelle mushrooms á la creme
traditional dumplings



18,50

For the couvert we charge for lunch 3,00, for dinner 4,00 per person. *All prices are in EURO incl. of VAT.*



SCHLOSSWIRT CLASSICS

Original „Wiener Schnitzel“

parsley potatoes / salad

22,50

Traditional boiled beef

roasted potatoes / creamed spinach / apple-horseradish / chive sauce

25,50

Roasted liver of veal

mashed potatoes and leek / apples / bacon / onions / rowan berries

21,50

Traditional deep fried chicken

potatoe-lambs lettuce salad/ liver

18,50

Braised cheeks of veal

boletus mushroom risotto / deep fried sweetbread

25,50

For the couvert we charge for lunch 3,00, for dinner 4,00 per person. *All prices are in EURO incl. of VAT.*



DESSERTS

Greek yogurt

strawberries/ meringue/ honey

11,50

„Schmarren“ made with butter milk

ragout of rhubarb/ tonka bean ice cream

10,50

„Salzburger Nockerl“

(time for preparation about 25 min)

8,50 (per person)

Crêpes with apricot jam

7,00

Cheese selection of „Salzburg Kaslöchl“ (traditional, local store)#

small (3 pieces) **10,50**

large (5 pieces) **14,50**

FOR QUESTIONS ON INGREDIENTS AND ALLERGENS
PLEASE ASK OUR STAFF.

For the couvert we charge for lunch 3,00, for dinner 4,00 per person. *All prices are in EURO incl. of VAT.*