



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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cream soup of wild garlic

capers/ oil

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braised haunch of wild hare

corn/ tomato/ truffled potatoe

2015 Rosso Bruno Venezia Giulia IGP (ME/RF), Fruscalzo, Friuli, Italien

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„awakening of spring“

greek yogurt/ strawberry/ sweet woodruff

2024 Sushi Rosé, Weingut Strehn, Deutschkreutz, Burgenland

Menu 4 courses	82,00
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



„walk in the forest“

soja/ truffle/ mushrooms/ buds

Floreale Wermut non alcohol, Casa Martini, Piemont, Italien

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cream soup of wild garlic

capers/ oil

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steak of mushroom

king oyster/ Chimi Churi/ corn

33° Pinot meunier/ Dornfelder/ Mostbirne, Manufaktur Geiger, Württemberg, Deutschland

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„awakening of spring“

greek yogurt/ strawberry/ sweet woodruff

homemade Kombucha Jasmin tea

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

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HOTEL & RESTAURANT
**SCHLOSSWIRT
ZU ANIF**

STARTERS

„walk in the forest“
soja/ truffle/ mushrooms/ buds



17,90

Foie Gras
fried/ praline/ hazelnuts/ pear/ brioche

24,90

Scallop mussel
potatoe/ brown butter/ caviar

23,00

SOUPS

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

9,00

cream soup of wild garlic
capers/ oil



10,90

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MAIN DISHES

homemade Ravioli

wild garlic/ ricotta cheese/ egg yolk

29,00

with medium roasted organic beef filet 38,00

steak of mushroom

king oyster/ Chimi Churi/ corn

32,00



„Monte e Mare“

risotto/ sea fennel/ mushrooms/ scallop mussel

33,00

braised haunch of wild hare

corn/ tomato/ truffled potatoe

36,00

confit artichoke

celery/ wild garlic

28,00



INFO

Our meet comes from
organic quality
from
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

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

„awakening of spring“

greek yogurt/ strawberry/ sweet woodruff

14,50

„honey bread“

forest honey/ chocolate/ rhubarb

16,50

Affogato

6,90

„Salzburger Nockerl“

(preparationtime 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) 10,50

large (5 pieces) 14,50

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