



SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

tomato bruschetta

burrata/ basil
with or without prawn

2023 Sauvignon blanc Sunki, Weingut Sabathi, Südsteiermark DAC

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Gazpacho with strawberries

cracker with white cheese

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homemade Tagliatelle

creamy chanterelle mushrooms/ parmesan foam

2022 Chianti Classico Péppoli, Antinori, Toscana

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„Wachauer“ apricot dumpling

stewed apricots

2023 Moscato d'Asti DOCG, Cascina Castélet, Piemont

menu	74,00
menu with prawn	78,00
menu vegetarian	69,00
wine pairing	25,00



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.



HOTEL & RESTAURANT
**SCHLOSSWIRT
ZU ANIF**

STARTERS

tomato bruschetta

burrata/ basil option

16,00

with 2 prawns 24,00



terrine of foie gras

port wine/ brioche/ parsnip/ pear

23,50

roastbeef of organic beef

sauce remoulade/ quail egg/ rocket salad

21,00

confit organic egg yolk

sautéed spinach/ austrian truffle

22,90



Bouillabaisse

sauce Rouille/ garlic bread

26,00

SOUPS

„Anifer Festtagssuppe“

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

9,00

Gazpacho

cracker with white cheese

9,50



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MAIN DISHES

homemade Tagliatelle

with creamy chanterelle mushroom/ Parmesan foam

32,00



with medium roasted organic fillet steak 38,00

with fried fillet of pike perch 35,00

chanterelle mushrooms á la creme

bread dumplings

26,00



roasted scallops

austrian truffle- risotto

39,00

medium roasted organic beef filet

truffeld mashed potatoes/ vegetables

42,00

vegan stew of roots and mushrooms

majoram/ dumplings

23,00



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Our meet
is regional,
organic quality
from
Tauernlamm



SCHLOSSWIRT CLASSICS

original ,Wiener Schnitzel‘

parsley potatoes/ salad

28,00

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

26,50

traditional deep-fried chicken

potato-lambs lettuce salad/ liver

19,50

braised veal cheeks

mushroom risotto/ deep fried sweetbread

28,00

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DESSERTS

„Wachauer“ apricot dumpling

stewed apricots

18,00

„Schlosswirt“ honey

white chocolate/ raspberry

16,50

Affogato

5,50

„Salzburger Nockerl“

(preparationtime about 25 min)

9,50 (per person)

Crêpes

apricot marmelade

8,00

homemade ice cream or sorbet

per ball 4,90 with fresh berries

per ball 3,00 without berries

cheese selection of ‚Salzburg Kaslöchl‘ (traditional, local store)

small (3 pieces) 10,50

large (5 pieces) 14,50

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