

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

Gazpacho with strawberries

cracker with white cheese

homemade Tagliatelle

creamy chanterelle mushrooms/ parmesan foam

2022 Chianti Classico Péppoli, Antinori, Toscana

"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



STARTERS

tomato bruschetta



burrata/ basil <u>option</u>
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

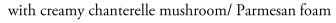
9,50

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MAIN DISHES

homemade Tagliatelle





32,00

with medium roasted organic fillet steak 38,00 with fried fillet of pike perch 35,00

Our meet is regional, organic quality from Tauernlamm

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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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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