



## SCHLOSSWIRT MENU

(last order 1.30 pm/8.30 pm)

### **crispy fried black pudding**

orange fennel/ potato espuma

*2020 Gewürztraminer Klöch, Winkler-Hermaden, Kapfenstein*

### **tatar of beetroots**

Burrata/ spinach



*2022 Bourgogne Aligoté, Maurice Gavignet, Nuit-Saint-Georges*

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### **celery truffel cream soup**

crispy chestnuts

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### **¼ crispy duck**

red cabbage/ potatoe dumplings

*2018 Syrah, Gernot Leitner, Gols*

### **confit mini artichoke**

celery creme/ hazelnut



*2020 Wiener Gemischter Satz DAC Nussberg, Bioweingut Lenikus, Wien*

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### **curd cheese dumpling**

stewed apples/ cinnamon/ ginger bread ice cream

*NV Zibibbo Vino Liquoroso IGT, Arini Curatolo, Sizilien*

**menu** 79,00

**menu vegetarian** 69,00

**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.*



HOTEL & RESTAURANT  
**SCHLOSSWIRT  
ZU ANIF**

## STARTERS

**tatar of beetroots**

Burrata/ spinach



17,90

**terrine of foie gras**

port wine/ brioche/ parsnip/ pear

23,50

**crispy fried black pudding**

orange fennel/ potato espuma

22,90

## SOUPS

**„Anifer Festtagssuppe“**

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

9,00

**celery truffel cream soup**

crispy chestnuts



10,50

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## MAIN DISHES

### **homemade Pappardelle**

truffled foam

**30,00**

with medium roasted organic Beef **36,00**

with steamed whitefish **34,00**

### INFO

Our meet comes from  
organic quality  
from  
Tauernlamm

### **confit mini artichoke**

celery creme/ hazelnut



**28,00**

### **roasted scallop mussels**

cabbage/ bacon/ potatoes

**34,00**

### **medium roasted filet of organic beef (150g)**

mashed potatoes/ melted butter/ vegetables

**38,00**

### **ragout of venison**

brussels sprouts/ dumplings

**34,00**

### **¼ crispy duck**

red cabbage/ potatoe dumplings

**37,00**

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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**

boletus risotto/ deep fried sweetbread

**28,00**

**vegan stew of roots and mushrooms**

majoram/ dumplings

**24,00**



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## DESSERTS

### **curd cheese dumpling**

stewed apples/ cinnamon/ sour cream ice cream

**14,50**

### **Crème Brûlée**

mandarin/ ginger bread ice cream

**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

### **french cheese selection**

chutney/ bread

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

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

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