

WINTER FESTIVITIES



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SCHLOSS RESTAURANT

The crown jewel of culinary offerings is the Schloss Restaurant, where Austrian flavors meet an elegant atmosphere. The menu showcases diverse produce of the region, accompanied by a carefully curated selection of over 1,400 regional and worldly wines, which have been collected in the Schloss Fuschl wine cellar for decades.



VINOTHEK

For wine enthusiasts, the rustic Vinothek and Terrace offer an inviting setting to savor Austrian wines, complemented by traditional meals prepared right at the kitchen counter. Only Austrian wines are served, and the menu features local products adding to the authentic dining experience.



SISI TEESALON

The charming Sisi Teesalon invites guests to unwind over a cup of tea or a light meal throughout the day. With a vitrine adorned with hand-made cakes and pralines and afternoon tea service, curated by pastry chef Jeremie Baessler, this residential style lounge exudes warmth and hospitality.



SCHLOSS BAR

The Schloss Bar provides a cozy, intimate setting where guests can gather and indulge in exclusive cocktails. While savoring their drinks and enjoying snacks, guests can enjoy the warmth of a historic low timberline fireplace, a charming piece dating back to the 15th century, now beautifully restored by Rosewood Schloss Fuschl.

FESTIVE SEASON

01



ST. MARTINS MENU

November 11th, 2024 - January 6th, 2025

VINOTHEK

Thursday - Sunday: 3pm - 10pm

SCHLOSS RESTAURANT

Daily: 6pm - 9:30pm

For Reservations:

fuschl.restaurantreservations@rosewoodhotels.com

Tel: +43 6229 39 980

Traditional "Gansleinmachsuppe"
Crumb Dumplings, Root Vegetables
€ 19

Farm Duck from the Oven *or*
Farm Goose from the Oven
Potato Semolina Dumplings, Apple Red Cabbage,
Cranberries
€ 48 *or* € 58

"Moosbeerschmarrn"
Strawberry Sorbet
€ 19

Menu Duck 85 € | Menu Goose € 95

VEGETARIAN MENU

Hokkaido Pumpkin Cream Soup
Pumpkin Seeds, Pumpkin Seed Oil
€ 10

Braised Cauliflower
Honey Carrots, Raisins, Butter Crumbs
€ 32

"Moosbeerschmarrn"
Strawberry Sorbet
€ 19

Menu 55 €



SWAROVSKI AFTERNOON TEA

November 15th, 2024 - January 6th, 2025
Served from 2:00pm to 4:00pm

150 € for two persons
including one Glass of Champagne

For Reservations:

fuschl.restaurantreservations@rosewoodhotels.com

Tel: +43 6229 39 980

WHERE ELEGANCE MEETS BRILLIANCE

Experience an unforgettable afternoon at our Sisi Teesalon, featuring an afternoon tea curated in collaboration with Swarovski. Savor a refined selection of premium teas, accompanied by an array of delicate pastries and savory delicacies, all set within an enchanting atmosphere.



WINTER MARKET

November 16th, 2024 - January 6th, 2025

Every Friday
from 3:00pm - 6:00pm

Every Saturday & Sunday
from 12:00pm - 6:00 pm

December 24th, 25th, 26th, 31st and January 6th
from 12:00pm - 4:00pm

No entry fee

Parking on property for external guests
not guaranteed

MOMENTS OF PURE JOY

Sip on mulled wine or enjoy some hot chestnuts as you explore our cozy christmas huts offering local goods and festive treats, all set against the enchanting backdrop of festive Schloss Fuschl. Our winter market provides the perfect setting to celebrate the magic of Christmas.

LIVE PERFORMANCES

Saturdays

Join us for an enchanting evening at our Christmas Market, illuminated by twinkling lights in a warm, festive ambiance. A local choir will fill the air with the sounds of traditional Austrian music, and guests are invited to sing along. Enjoy the heartwarming sense of community that makes this holiday experience truly unforgettable.



“PERCHTEN”

December 1st, 2024 at 4:30pm

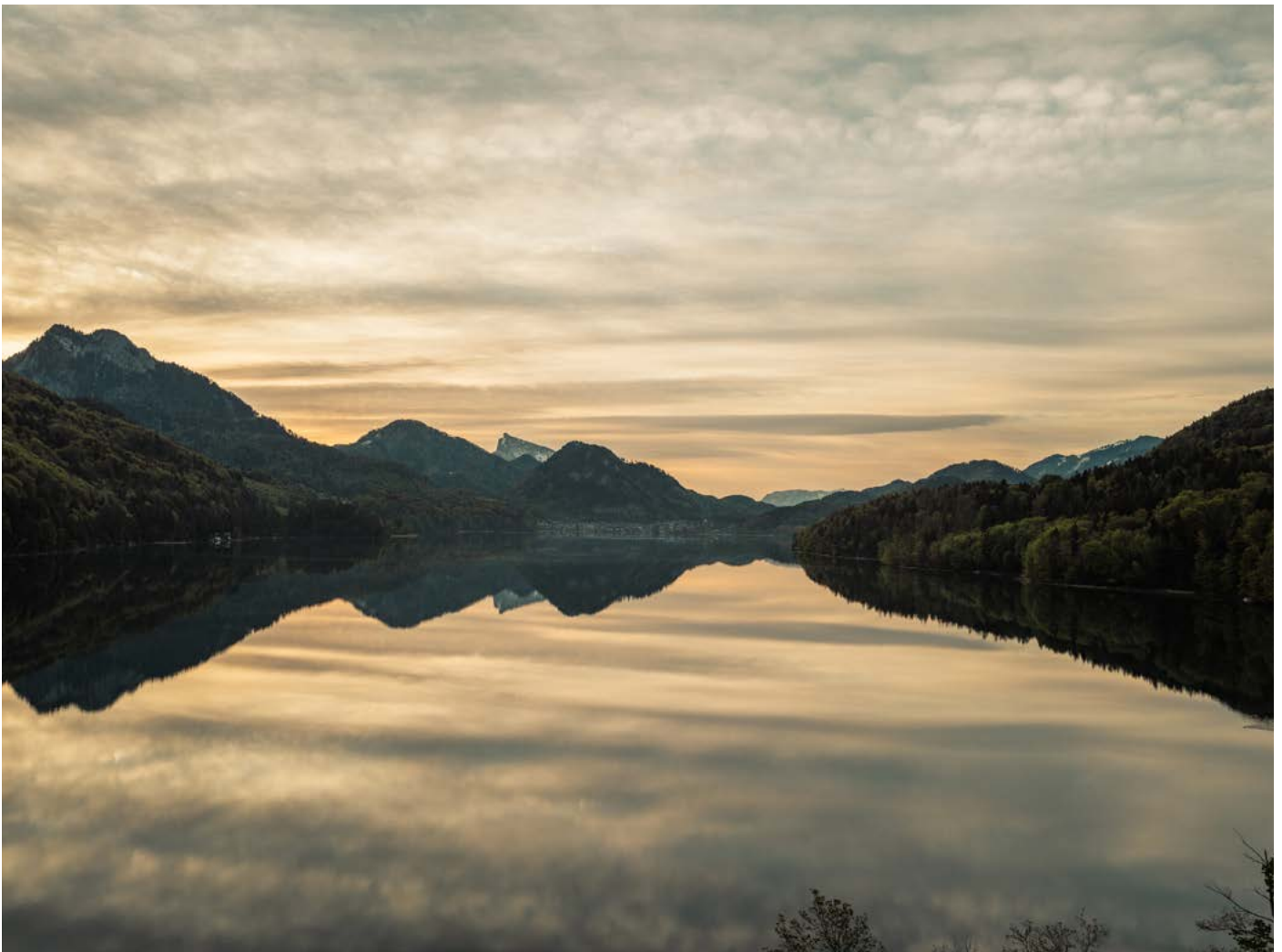
For Inquiries:

fuschl.reservations@rosewoodhotels.com

Tel: +43 6229 399 80

MYSTICAL CHRISTMAS TRADITIONS

Immerse yourself in the Austrian tradition of the “Perchten”, a centuries-old ritual that comes alive during the Christmas season. Wearing hand-carved masks, carrying torches and dressed in ancient costumes, the “Perchten” parade through the streets to scare away the evil spirits of winter. This spectacle captivates both locals and visitors, offering a unique glimpse into Austria’s mystical Christmas traditions.



ADVENT BRUNCH

Dates:

1st of December

8th of December

15th of December

22nd of December

From 11:00am - 2:00pm

110 € per person

For Reservations:

fuschl.restaurantreservations@rosewoodhotels.com

Tel: +43 6229 39 980

Oysters

Lemon, Tobasco

Austrian Truffle Meatloaf

AnnaMax Apricot Mustard

Veal "Schnitzel"

Potato-Cucumber Salad

Crispy Beef Tartare

Lake Fuschl Salmon Trout

Bun & Roll

Egg Benedict

Winter Truffle

Schloss Fuschl Egg

"Grüll" Caviar

Pumpkin Tarte with Sheep Cheese

Baked "Apfelradl"

Cinnamon Sugar

"Scheiterhaufen"

Schloss Fuschl Cake

Petit Fours

from Chef Patissier Jeremie Baessler



SANTA'S BAKING WORKSHOP

December 1st & 15th, 2024
from 3:00pm to 5:00pm

Spots are limited to 8 children
Age: from 5-12 years

89 € per Child
including Cookie Cutter, Dough & Toppings,
Cookie Box, Apron, Hot Drinks

For Reservations:

fuschl.restaurantreservations@rosewoodhotels.com

Tel: +43 6229 39 980

Cancellations must be made at least 72 hours prior to the scheduled date to avoid any charges. Rosewood Schloss Fuschl reserves the right to cancel the baking class 24 hours prior to the date if the minimum participant number of four is not met.

MAKING LASTING MEMORIES

Children are invited to bake and decorate festive cookies guided by Santa's pastry chefs. This workshop combines fun, creativity, and delicious treats. Santa's Baking Workshop is a delightful tradition that will spark your child's imagination and fill your hearts with festive joy.



ST. NICHOLAS AFTERNOON

December 6th, 2024
from 4:30pm

No entry fee

A FESTIVE AFTERNOON WITH ST. NICHOLAS

St. Nicholas will come visit the little ones at Rosewood Schloss Fuschl and share his holiday cheer.

Families are invited to join this magical afternoon, where children can meet St. Nicholas and receive special treats, creating memories to treasure this holiday season.



“GLÖCKLERLÄUFE”

ILLUMINATED WINTER EVENINGS

January 6th, 2025 at 4:30pm

No entry fee

Experience one of Austria’s most enchanting traditions when the “Glöcklerläufe” light up the winter night. Crowned by glowing, handmade lanterns, the “Glöckler” parade through the streets and illuminate the night with colorful patterns of light. This captivating spectacle promises a moment of wonder and magic.



WINEMAKER DINNERS

Nov 30th, 2024 Winery Gober & Freinbichler
Dec 7th, 2024 Winery Mayer am Pfarrplatz
Dec 14th, 2024 Winery Egermann
Dec 21st, 2024 Bioweinbau Christian Mrozowski
At 7:00pm

Spots are limited to 30 people
189€ per person

For Reservations:

fuschl.restaurantreservations@rosewoodhotels.com

Tel: +43 6229 39 980

FROM BOLD REDS TO CRISP WHITES

Experience the ultimate culinary journey with our Winemaker Dinners, featuring a curated four-course meal paired with exquisite wines from renowned wineries. Each Saturday, the menu evolves with a new host, offering a fresh and exciting dining experience every week. As you savor the thoughtfully crafted dishes, gain insights directly from the winemakers themselves, learning about their unique approaches and the stories behind each exceptional wine. Gather with fellow wine enthusiasts for a night of fine dining, education, and celebration. Reserve your seat today and discover the art of winemaking, one sip and bite at a time.



GOBER & FREINBICHLER

GLAS SALON OR VINO THEK

30th of November, 7pm

DINNER MENU

CURED SALMON TROUT *or* CONFIT KOHLRABI (V)
Pear Emulsion, Horseradish, Frisée

PORCINI RAVIOLI (V)

Red Wine Shallot, Brussels Sprouts, Pumpkin Seeds

SADDLE OF VENISON *or* BRAISED BEETROOT (V)

Red Currant, Roasted Pumpkin Purée, Cima di Rapa

CHEESE SELECTION

Comte Reserve, Brie de Meaux, Blueberry Mustard

WINE MENU

APERITIF

Vielfalt Rosé

APPETIZER

Muschelkalk Gemischter Satz

INBETWEEN

Neckenmarkt Blaufränkisch

MAIN COURSE

Ried Dürrau Blaufränkisch

CHEESE

Ried Hussy Blaufränkisch

(V) = Vegetarian

MAYER AM PFARRPLATZ

GLAS SALON OR VINO THEK

7th of December, 7pm

DINNER MENU

PURPLE CARROT (V)

Greek Yoghurt, Orange, Hazelnut

VEAL TARTAR & SMOKED EEL *or* OVEN CELARIAC (V)

White Polenta, Plum, Green Pepper Beurre Blanc

GRILLED SALMON TROUT *or* ARTICHOKE (V)

Creamy Parmesan Risotto, Apple, Pickled Autumn Trumpets

“BRATAPFEL”

Walnut, Crème Brûlée, Göller “Alter Apfel” Schnaps

WINE MENU

APERITIF

Sparkling Wine Brut Mayer am Pfarrplatz

APPETIZER

Wiener Gemischter Satz DAC

INBETWEEN

Ried Langteufel-Nussberg Gemischter Satz

MAIN COURSE

Grüner Veltliner Steilterrassen - Atzberg

CHEESE

Traminer Nussberg - Lieblich

(V) = Vegetarian

EGERMANN

GLAS SALON OR VINO THEK

14th of December, 7pm

DINNER MENU

ABERSEE SHEEP CHEESE (V)

Marinated Beets, Seabuckthorn

CONFIT OF LAKE FUSCHL TROUT *or* PARMESAN RAVIOLI (V)

Sauce Vierge, Portulak, Grapefruit

SADDLE OF DEER *or* LIONSMANE MUSHROOM (V)

Red Cabbage, Celariac Mousseline

PEAR-BLUEBERRY PUFF PASTRY

“Mattigtaler” Yoghurt, Caramel, Vanilla Ice Cream

WINE MENU

APERITIF

Mosaik Weiß

APPETIZER

Weißburgunder

INBETWEEN

Chardonnay Reserve

MAIN COURSE

Zweigelt Ried Römerstein Reserve

CHEESE

Mosaik Trockenbeerauslese

(V) = Vegetarian

BIOWEINBAU CHRISTIAN MROZOWSKI

GLAS SALON OR VINO THEK

21st of December, 7pm

DINNER MENU

SALT BAKED TURNIP (V)

Hazelnut, Pickled Beech Mushroom, Leek

GLAZED CHAR FILET *or* POACHED EGG (V)

Spinach, Beurre Blanc, Grapes

SADDLE OF SALZBURG VEAL

Artichoke, Risotto, Sauce Barigoule

or

ARTICHOKE RISOTTO (V)

Pepperoni, Zucchini Flower, Sauce Barigoule

ELDERFLOWER SORBET

WINE MENU

APERITIF

Rosé

APPETIZER

Grüner Veltliner Matzner Hügel

INBETWEEN

Weißburgunder

MAIN COURSE

Grüner Veltliner Ried Wartberg

DESSERT

Traminer Spätlese

(V) = Vegetarian

CHRISTMAS DAYS

02



CHRISTMAS DAYS

SCHLOSS RESTAURANT

24th of December, 6:30pm

DINNER MENU

APERITIF: Champagne Special Cuvée Brut *or* Rosé Brut Magnum
Bollinger, Ay

AMUSE-BOUCHE

TARTARE OF LAKE TROUT

Pickled Beetroot, Pioppino Mushrooms, Mattigtaler Sour Cream

or

PICKLED BEETROOT (V)

Pioppino Mushrooms, Mattigtaler Sour Cream

WINE: Grüner Veltliner Erste Lage Rosenberg *Bernhardt Ott, Wagram*

CREAM SOUP OF TOPINAMBUR

York Ravioli, Black Truffle

WINE: Grüner Veltliner Erste Lage Rosenberg *Bernhardt Ott, Wagram*

PINK ROASTED FILET OF LOCAL BEEF

Sauce Bordelaise, Port Wine Shallots, "Kartoffelkrapferl"

or

GREEN SPELT RISOTTO (V)

Port Wine Shallots, Pumpkin, Sea Buckthorn

WINE: Bourgogne Blanc Cuvée Saint Vincent Magnum *Domaine Vincent Girardin, Bourgogne*

ORGANIC "BRATAPFEL"

Crème Brûlée, Crumble, "Schaumkuss"

WINE: Cuvée Steinzeiler *Kollwenz, Burgenland*

PETIT FOURS FROM THE SCHLOSS PATISSERIE

WINE: Trockenbeerauslese *Kracher, Burgenland*

(V) = Vegetarian

CHRISTMAS DAYS

SCHLOSS RESTAURANT

25th of December, 6:30pm

DINNER MENU

APERITIF: Champagne Special Cuvée Brut *or* Rosé Brut Magnum
Bollinger, Ay

AMUSE-BOUCHE

CARPACCIO OF THE ATTEROX

Truffle Mayonnaise, Wild Herbs, Parmesan

or

OVEN CARROT (V)

Radicchio, Aberseer Sheep Cheese

WINE: Grauburgunder Straden *Neumeister, Southern Styria*

ROASTED "PARADEISER" TOMATO CREME SOUP

Smoked Eel, Basil Oil

or

ROASTED "PARADEISER" TOMATO CREME SOUP (V)

Basil Oil

WINE: Sauvignon Blanc Ried Steinmühle *Kollwentz, Burgenland*

PINK RACK FROM THE LOCAL DEER CALF

Confit Chervil Root, "Grammelknödel", Cabbage Sprouts

or

CONFIT CHERVIL ROOT (V)

Cabbage Sprouts, Pickled Rowan Berries

WINE: Château Lagrange *Pomerol, Bordeaux*

MONT BLANC

Chestnut Cream, Cranberry, Baiser

WINE: Riesling Auslese *Job. Jos. Prüm, Mosel*

(V) = Vegetarian

CHRISTMAS DAYS

SCHLOSS RESTAURANT

26th of December, 6:30pm

DINNER MENU

APERITIF: Champagne Special Cuvée Brut *or* Rosé Brut Magnum
Bollinger, Ay

AMUSE-BOUCHE

CANNELLONI FROM MATTIGTALER CURD

Avocado, Radicchio, Oven Tomato

WINE: Weißburgunder Erste Lage Pulverbuck *Franz Keller, Baden*

CONSOMMÉ OF WALDVIERTLER CHICKEN

Stewed Drumstick, Cipollini

or

CREAM SOUP OF POINTED PEPPER (V)

“Perlgraupen”

WINE: Exceptional Harvest *Ximénez, Spínola, Andalusia*

GRILLED FILLET OF PIKE-PERCH

Grilled Lettuce Heart, “Blunznroulade”, Nut Butter Foam

or

GRILLED LETTUCE HEART (V)

Pumpkin Gnocchi, Nut Butter Foam

WINE: Riesling Smaragd Limitierte Edition *Johann, Donabaum, Wachau*

ORIGINAL BEANS CHOCOLATE

Tonkabeen Crémeux, Mousse 86%, Crumble

WINE: 2016 Vintage Port *Taylor's, Portugal*

(V) = Vegetarian

NEW YEAR'S DAY

03



NEW YEAR'S EVE

6-course Menu

Dress Code: Glamorous Evening Attire

For Reservations:

fuschl.restaurantreservations@rosewoodhotels.com

Tel: +43 6229 39 980

TOAST TO NEW BEGINNINGS

Timeline:

2pm - 6pm	Champagne, Oysters, Caviar: Attunement at the Seeterrasse
6:30pm	6-Course Menu served at Schloss Restaurant and Vinothek
10:30pm	Enjoy Digestif & Cocktails at our Schloss Bar & Seeterrasse with relaxing DJ Sounds
Midnight	Turn of the Year at the Seeterrasse with Champagne and Midnight Snack
From Midnight	New Year's Party at Schloss Bar



NEW YEAR'S EVE DINNER

SCHLOSS RESTAURANT

31st of December, 6:30pm

APERITIF: 2015 Champagne La Grande Année Brut *Bollinger, Ay*

AMUSE-BOUCHE

SALZBURGER STURGEON

Caviar, Fingerlimes, Seaweed Caviar

or

MARINATED BULGUR (V)

Cucumber, Fingerlimes, Seaweed Caviar

WINE: Albariño *Pazo Barrantes, Rias Baixas*

CONSOMMÉ OF GRÖDIGER VENISON *or* ESSENCE OF PORCINI (V)

Truffle Agnolotti

SHERRY: Lustau *Andalusia*

STYRIAN ALPINE PRAWN

“Thermidor”

Young Spinach, Hollandaise

or

POACHED SALZBURG EGG (V)

Young Spinach, Hollandaise, “Kartoffelkrusteln”

WINE: Sauvignon Blanc Grassnitzburg *Sattlerhof, Southern Styria*

LEMON SORBET

Champagne

CHAMPAGNE: Special Cuvée Brut *Bollinger, Ay*

TRANCHE OF AUSTRIAN VEAL LOIN “ROSÉ”

Kale, White Truffle, Celeriac Cream

or

ARTICHOKE (V)

King Oyster Mushroom, White Truffle, Beurre Blanc

WINE: Nuits Saint Georges *Marchand-Tawse, Bourgogne*

POACHED PEAR

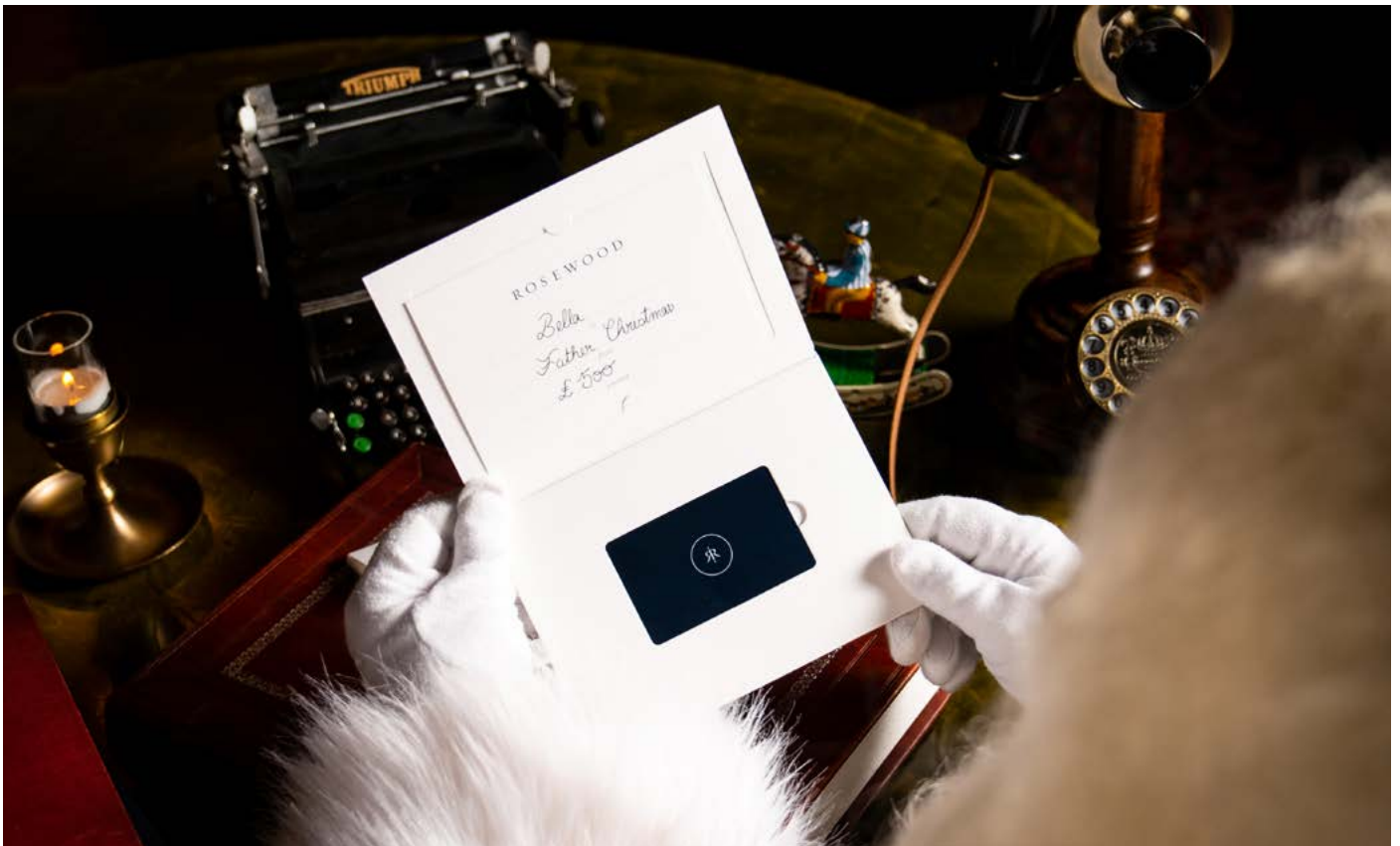
Walnut, Vin Jaune

WINE: Poiré Granit *Eric Bordelet, Normandie*

(V) = Vegetarian

GIFTING





THE GIFT OF TIME

Time together is the most precious gift. Offer your friends and family a unique experience, creating ever-lasting memories with one of our Rosewood Gift Cards this Christmas.

Visit our online shop or contact us directly for further information on gifting.

<https://shop.rosewoodhotels.com/usd/gift-card-030113>

fuschl.reservations@rosewoodhotels.com

ROOMS PACKAGE

05



AUSTRIAN DINING ESCAPE

Offer Valid: 6th of Oct 2024 - 31st March 2025

For Reservations:

fuschl.reservations@rosewoodhotels.com

Tel: +43 6229 399 80

Terms & Conditions

- Rates are subject to change and availability at time of booking; black-out dates may apply.
- Rates are not valid in conjunction with other offers or applicable to group bookings.
- Rates are based on single/double occupancy per night and may vary by arrival date, room type and/or length of stay.
- Rates include applicable tax, service and surcharges.
- Rate does not include nightly Municipality fee applicable to persons 15 years and older.

CELEBRATE LIFE'S FLAVORS

Our exclusive culinary offer, blend locally sourced ingredients with Austrian classics to create the perfect setting for a memorable dining experience. The package includes an overnight stay, as well as a daily 3-course dinner at our casual fine-dining "Schloss Restaurant". Beverages are not included.

What's Included

- Luxurious accomodation
- Breakfast for two people
- Daily 3-course dinner (Chef's Choice) at Schloss Restaruant
- Access to Asaya Spa & pool area
- Complimentary wireless internet access



NEW YEARS EVE

Minimum length of stay of 3 nights starting on the 29th of Dec 2024

For Reservations:

fuschl.reservations@rosewoodhotels.com

Tel: +43 6229 399 80

Terms & Conditions

- Offer is not valid in conjunction with other offers and not applicable to any non-publicly available rates.
- This offer does not apply to group bookings.
- Rates are charged per room per night and may vary by arrival date, room type, number of guests staying, and/or length of stay; black-out dates may apply.
- Rates include all applicable taxes.
- This offer applies to all room categories.
- Rates apply to single and double occupancy.

CELEBRATIONS, JUST THE WAY YOU LIKE IT

Toast to the arrival of 2025 overlooking the breathtaking Fuschlsee: Celebrate the beginning of an exceptional New Year with a meticulously crafted 6-course dinner at our elegant Schloss Restaurant.

What's Included

- Luxurious accommodation
- Daily breakfast
- 6-course Dinner at Schloss Restaurant including wine or non-alcoholic beverage pairing
- Access to Asaya Spa & Pool area
- Complimentary wireless internet access



RESTAURANT RESERVATIONS

TEL: +43 6229 399 80

FUSCHL.RESTAURANTRESERVATIONS@ROSEWOODHOTELS.COM

OPENING TIMES

SCHLOSS RESTAURANT

BREAKFAST: DAILY 7AM - 10:30AM

DINNER: DAILY 6PM - 9:30PM

SEETERRASSE

DAILY 12PM - 6PM

VINOTHEK

THURSDAY - SUNDAY 3PM - 10PM

SCHLOSS BAR & WHISKY ROOM

5PM - 1AM

KITCHEN: 6PM - 11PM

SISI TEESALON

11AM - 6PM

ASAYA SPA

TEL: +43 6229 399 80 8601

FUSCHL.ASAYASPA@ROSEWOODHOTELS.COM

DAILY 8AM - 10PM

GYM 24/7

EVENTS

TEL: +43 6229 399 80 8306

FUSCHL.EVENTS@ROSEWOODHOTELS.COM

ALL MENUS AND PROGRAMMING ARE SUBJECT TO CHANGE AT
ROSEWOOD SCHLOSS FUSCHL'S DISCRETION



ROSEWOOD SCHLOSS FUSCHL

SCHLOSS STRASSE 19, 5322 HOF BEI SALZBURG, AUSTRIA

TEL: +43 6229 399 80

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[SCHLOSSFUSCHL@ROSEWOODHOTELS.COM](mailto:schlossfuschl@rosewoodhotels.com)