



SCHLOSS RESTAURANT

ADVENT BRUNCH
SUNDAYS FROM 11 AM - 2 PM

OYSTERS

Lemon - Tabasco

AUSTRIAN TRUFFLE MEATLOAF

Anna-Max 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

110€ pP



SCHLOSS RESTAURANT

CHRISTMAS EVE

DECEMBER 24TH, 2024

Amuse-Bouche

TARTARE OF LAKE TROUT

Pickled Beetroot - Pioppino Mushrooms - Mattigtaler Sour Cream

or

PICKLED BEETROOT (V)

Pioppino Mushrooms - Mattigtaler Sour Cream

CREAM SOUP OF TOPINAMBUR

Yolk Ravioli - Black Truffle

PINK ROASTED FILET OF LOCAL BEEF

Sauce Bordelaise - Port Wine Shallots - "Kartoffelkrapferl"

or

GREEN SPELT RISOTTO (V)

Port Wine Shallots - Pumpkin - Sea Buckthorn

ORGANIC "BRATAPFEL"

Crème Brûlée - Crumble - "Schaumkuss"

PETIT FOURS FROM THE SCHLOSS PATISSERIE

309€ pP

Incl. Wine Pairing

Excl. Aperitif

268€ pP (V)

Incl. Wine Pairing

Excl. Aperitif

(V) = Vegetarian



SCHLOSS RESTAURANT

CHRISTMAS EVE WINE PAIRING

DECEMBER 24TH, 2024

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

Grüner Veltliner Erste Lage Rosenberg
Bernhardt Ott, Wagram

Bourgogne Blanc Cuvée Saint Vincent Magnum
Domaine Vincent Girardin, Bourgogne

Cuvée Steinzeiler
Kollwenz, Burgenland

Trockenbeerenauslese
Kracher, Burgenland



SCHLOSS RESTAURANT

CHRISTMAS DINNER

DECEMBER 25TH, 2024

Amuse-Bouche

CARPACCIO OF THE ATTEROX

Truffle Mayonnaise - Wild Herbs - Parmesan

or

OVEN CARROT (V)

Radicchio - Aberseer Sheep's Cheese

ROASTED "PARADEISER" TOMATO CREME SOUP

Smoked Eel - Basil Oil

or

ROASTED "PARADEISER" TOMATO CREAM SOUP (V)

Basil Oil

PINK RACK FROM THE LOCAL DEER CALF

Confit Chervil Root - "Grammelknödel" - Cabbage Sprouts

or

CONFIT CHERVIL ROOT (V)

Cabbage Sprouts - Pickled Rowan Berries

MONT BLANC

Chestnut Cream - Cranberry - Baiser

244€ pP

Incl. Wine Pairing

Excl. Aperitif

204€ pP (V)

Incl. Wine Pairing

Excl. Aperitif

(V) = *Vegetarian*



SCHLOSS RESTAURANT

CHRISTMAS DINNER WINE PAIRING

DECEMBER 25TH, 2024

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

Grauburgunder Straden
Neumeister, Südsteiermark

Sauvignon Blanc Ried Steinmühle
Kollwenz, Burgenland

Château Lagrange
Pomerol, Bordeaux

Riesling Auslese
Joh. Jos. Prüm, Mosel



SCHLOSS RESTAURANT

CHRISTMAS MENU

DECEMBER 26TH, 2024

Amuse-Bouche

CANNELLONI FROM MATTIGTALER CURD

Avocado - Radicchio - Oven Tomato

CONSOMMÉ OF WALDVIERTLER CHICKEN

Stewed Drumstick - Cipollini

or

CREAM SOUP OF POINTED PEPPER (V)

“Perlgraupen”

GRILLED FILLET OF PIKE-PERCH

Grilled Lettuce Heart - “Blunznroulade” - Nut Butter Foam

or

GRILLED LETTUCE HEART (V)

Pumpkin Gnocchi - Nut Butter Foam

ORIGINAL BEANS CHOCOLATE

Tonkabean Crèmeux - Mousse 86% - Crumble

244€

Incl. Wine Pairing

Excl. Aperitif

204€ pP (V)

Incl. Wine Pairing

Excl. Aperitif

(V) = Vegetarian



SCHLOSS RESTAURANT

CHRISTMAS MENU WINE PAIRING
DECEMBER 26TH, 2024

Champagne Special Cuvée Brut *or* Rosé Brut Magnum

Bollinger, Ay

Weißburgunder Erste Lage Pulverbuck
Franz Keller, Baden

Exceptional Harvest

Ximénez Spínola, Andalusia

Riesling Smaragd Limitierte Edition

Johann Donabaum, Wachau

2016 Vintage Port

Taylor's, Portugal



SCHLOSS RESTAURANT
NEW YEARS EVE DINNER

Amuse-Bouche

SALZBURGER STURGEON
Caviar - Cucumber - Fingerlimes

or

MARINATED BULGUR (V)
Cucumber - Fingerlimes - Seaweed Caviar

CONSOMMÉ OF GRÖDIGER VENISON
Venison - Truffle Agnolotti

or

ESSENCE OF PORCINI (V)
Truffle Agnolotti

STYRIAN ALPINE PRAWN
“Thermidor”
Young Spinach - Hollandaise

or

POACHED SALZBURG EGG (V)
Young Spinach - Hollandaise - “Kartoffelkrusteln”

LEMON SORBET
Champagne

TRANCHE OF AUSTRIAN VEAL LOIN “ROSE”
Kale - White Truffle - Celeriac Cream

or

ARTICHOKE (V)
King Oyster Mushroom - White Truffle - Beurre Blanc

POACHED PEAR
Walnut - Vin Jaune

500€ pP
Incl. Wine Pairing
Excl. Aperitif

440€ pP (V)
Incl. Wine Pairing
Excl. Aperitif

(V) = Vegetarian



SCHLOSS RESTAURANT

**NEW YEARS EVE DINNER
WINE PAIRING**

2015 Champagne La Grande Année Brut
Bollinger, Ay

Albariño

Pazo Barrantes, Rias Baixas

Sherry

Lustau, Andalusia

Sauvignon Blanc Grassnitzburg

Sattlerhof, Südsteiermark

Champagne Special Cuvée Brut

Bollinger, Ay

Nuits Saint Georges

Marchand-Tawse, Bourgogne

Poiré Granit

Eric Bordelet, Normandie