

Aperitif

Fuschl Spritz Sporer Hibiskus Bitter, Thalheim Raspberry, Grüner Veltliner	€ 17
Portwine Spritz Grahams Red Portwine 10Y, Tonic Water, Orange	€ 15
Pink Negroni Roku Gin, Mancino Sakura, Ramazzotti Rosato, Cranberry Bitters	€ 22
Martini Cocktail Gin or Vodka, Olive or Lemon Zest	€ 22

Gin

Gin Alpin Guglhof Hallein, Austria	€ 15
Thoralm Gin Strobl, Austria	€ 14
The Botanist Scotland	€ 15
Tanqueray Ten England	€ 15
Gin Mare Spain	€ 15
Le Tribute Spain	€ 15
Suntory Roku Gin Japan	€ 16

Tonics

Le Tribute Tonic	€ 8.5
Fentimans Tonic Water	€ 8
Fever Tree Indian Tonic Water	€ 7.5
Fever Tree Mediterranean Tonic Water	€ 7.5
Organics Tonic Water	€ 7.5

Digestif

Fernet Branca	€ 9
Fernet Branca Menta	€ 9
Cynar	€ 9
Averna	€ 9
Ramazzotti	€ 9

Juices from Brandhof

Apple Currant, Apple Juice, Apple Apricot	€ 7
With Sparkling Water 0.4 L	€ 8.5

Sober Sips

RossiNO	€ 13
BelliNO	€ 13

Water

Vöslauer Still Sparkling, 0.33 L	€ 5.5
Vöslauer Still Sparkling, 0.75 L	€ 10.5

Champagne & Sparkling Wine

Sekt Brut Rosé Schloss Gobelsburg, Lower Austria	€ 15	€ 85
Champagne Special Cuvée Brut Bollinger, Aÿ	€ 24	€ 140
Champagne Rosé Brut Bollinger, Aÿ	€ 29	€ 160
Sparkling Tea Blå – alcoholfree – Sparkling Tea Company, Copenhagen	€ 12	€ 75

White

Grüner Veltliner Kammern Hirsch, Kamptal	€ 12	€ 75
Wiener Gemischter Satz Wieninger, Vienna	€ 9	€ 55
Sauvignon Blanc Saxum Pfitscher, South Tyrol	€ 12	€ 75
Riesling Saar Spätfüllung Van Volxem, Mosel	€ 14	€ 80
Chardonnay Ried Bandkräftn Ernst Triebaumer, Burgenland	€ 16	€ 95

Red

Zweigelt vom roten Kies Umatham, Burgenland	€ 10	€ 55
Blaufränkisch Horitschon Gober & Freinbichler, Burgenland	€ 12	€ 75
Bourgogne Rouge 47° Marchand-Tawse, Burgundy	€ 19	€ 115
Cuvée Rosso e Nero Pöckl, Burgenland	€ 16	€ 95
Terra di Monteverro Monteverro, Tuscany	€ 29	€ 180

Rosé

Rosé Mardonna Markowitsch, Carnuntum	€ 12	€ 75
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Sweet

Beerenauslese Cuvée Kracher, Burgenland	0.05 L	€ 12
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Beer

Paulaner Hell 0.3 L	€ 6.5
Trumer Pils 0.3 L	€ 6.5
Trumer non-alcoholic 0.33 L	€ 6.5

À la Carte

Couvert – Organic Joseph Bread & Mattigtaler Butter – € 6.5

STARTERS

Lightly Cured Fillet of Salmon Trout
from our **Castle Fishery** | ✱
Buttermilk, Kohlrabi, Horseradish
€ 28

Greens | 🌿 🍷
Pumpkin Seeds, Physalis, Radish
€ 18

“Aberseer” Sheep Cheese | ✱ 🌿 🍷
Marinated Beets, Sea Buckthorn
€ 26

Tartare of “Faistenauer Galloway” Beef | ✱ 🍷
Salzburg Sturgeon from “Walter Grill”, Chervil, Shallots
€ 30

Caesar Salad | ✱ 🍷
Baby Romaine Lettuce, Parmesan,
Croûtons, Anchovies
€ 26

With Grilled “Waldviertler” Free-Range Chicken Fillet
€ 30

With Grilled Styrian Alpine Prawns | ✱
€ 34

Fresh Oysters
“Pléiade Poget Nr. 2”
Lemon & Tabasco
6pcs € 42 | 12pcs € 84

SOUPS

Consommé of Austrian Beef
Cheese Dumplings or Semolina Dumplings
€ 14

Cream of Potato | 🌿
Lovage, Sourdough Croûtons, Truffle
€ 16

MAINS

Grilled Wild Garlic Gnocchi | 🌿
Stracciatella di Burrata, Oven Tomatoes, Radicchio
€ 36

Schloss Fuschl Salmon Trout | ✱ 🍷
Wild Cauliflower, Brown Butter Puree,
Sea Buckthorn
€ 36

Filetsteak “Atterox” | ✱
Grilled Broccoli, “Truffle Potatoes”
€ 68

Risotto of Garden Herbs | ✱ 🌿
Pistachio, “Flachgauer” Organic Shiitake
€ 36

“Faistenauer” Galloway Beef Burger | ✱
Pickled Onion, Crispy Bacon, “AnnaMax” Mustard,
Mayonnaise, Fermented Kampot Pepper, Cheddar
€ 28

Faistenauer Galloway Beef
Burger “Rossini” | ✱
Pickled Onions, Foie Gras-Terrine,
Plum Chutney, Truffle Fries
€ 46

Club Sandwich
Crispy Bacon, “Waldviertler” Free-Range
Chicken Fillet, Lettuce, Fried Egg, Tomato,
French Fries or Salad
€ 28

Wiener Schnitzel | ✱
Parsley Potatoes, Lingonberries
€ 36

Braised Local Veal Cheek | ✱
Celeriac Cream, Pickled Onion, Crispy Bacon,
Beurre Rouge
€ 42

✱ PARTNERS IN PROVENANCE 🌿 VEGETARIAN 🌿 VEGAN 🍷 GLUTEN FREE 🍷 LACTOSE FREE

All prices including local VAT. Please contact the service in case of any allergies.