MORNING BAKERIES

All pastries and bread are served with butter, jam, and honey.

> BREAD BASKET | * **BAKERY SELECTION** |

SALZBURG FREE RANGE EGGS 1 *

TWO EGGS ANY STYLE | 🖋 🛞

Roasted Vine Cherry Tomatoes

FLORENTINE | "

Poached Eggs, Spinach, Sauce Hollandaise

EGG BENEDICT

Poached Eggs, Ham, Sauce Hollandaise

ROYAL

Poached Eggs, Spinach, Cured Lake Fuschl Salmon Trout, Sauce Hollandaise

OMELETTE YOUR CHOICE OF FILLING | # (**)

EGG WHITE OMELETTE | 🛩 🛞 🚯

LOCAL

SALZBURG COLD CUTS | * (*) Selection of Ham and Sausage

ORGANIC "MATTIGTALER" CHEESE | ∗ "

Grapes & Nuts

SCHLOSS FUSCHL FISHERY | * (*)

Cured Salmon Trout, Honey Mustard, Smoked Char

POTATO SPREAD "KARTOFFLKÄS" | 🖋 🛞 Red Onions & Chives

BREAKFAST ADD ON'S | *

SCHLOSS FUSCHL EGG | "

Farmers Bread, Spinach, Poached Egg, Sauce Hollandaise, Salzburg Grüll Caviar € 45

BLACK TRUFFLE EGG | 🛩 🚯

Farmers Bread, Scrambled Egg, Black Truffle, Vine Tomato

€ 26

SAUSAGES

A PAIR OF MUNICH WEISSWURST | (**)

Pretzel & Sweet Mustard

3 PCS. BRATWÜRSTEL | 🕦 🕒

3 PCS. WIENER SAUSAGE | ® ®

SIDE DISHES

GRILLED BACON | (8) (1)

BAKED BEANS | 🍆 (*) (*)

GRILLED ORGANIC MUSHROOMS | ## (#)

ROASTED POTATOES | Ø (8) GRILLED VEGETABLES | Ø 🚯

SLICED AVOCADO | Ø 🚯



Partners in Provenance

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Rosewood Schloss Fuschl partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year, such as seafood from our Schloss Fuschl fishery, herbs and vegetables from local suppliers and honey from our own bee colony.

Bakery: Biobäckerei Obauer St Gilgen Wolfgangsee, Baltram, Salzburg – Joseph Brot, Salzburg – Eggs: Salzburg Land Ei, Josef Frenkenberger Thalgau Milk & Dairy Products: Seegut Eisl, Gschwand, Hofkäserei Mattigtaler, Seekirchen - Cold cuts: Fuschserei, Grödig - Fish: Schloss Fischerei, Hof bei Salzburg Caviar: Salzburg Caviar, Walter Grüll, Grödig

SWEETS

CLASSIC FRENCH TOAST |

Cinnamon Sugar

AUSTRIAN FRENCH TOAST |

Milkbread, Plum Jam

PANCAKES |

Plain | Maple Syrup | Berries

BELGIAN WAFFLES |

Plain | Bananas, Whipped Cream, Organic Berger Chocolate

YOGHURT & CEREALS

ASSORTED CEREALS

PLAIN ORGANIC YOGHURT | * " (*)

Honey & Nuts

ORGANIC YOGHURT | * " (*)

Berries | Mango-Vanilla

BIRCHER MUESLI | 🍆

Apple, Strawberry

GRANOLA BOWL | 🛩

Plain Yoghurt, Goji, Raspberries, Almonds

PORRIDGE | 🍆

Cinnamon, Blueberries

WELLNESS

AVOCADO ON TOAST | 🖋 🚯

Sourdough Bread, Pomegranate Plain | with Poached Egg

MIXED BERRIES | Ø 🕸 🖺

TOMATO, BURRATA, PINE SEEDS | 🖋 🛞

ABERSEER SHEEP CREAM CHEESE | * " (**)

Garden Herbs, Confit Tomato

TOFU SCRAMBLE | Ø Chives

MULTI GRAIN OR **PUMPERNICKEL TOAST**



MORNING BEVERAGES

JUICES & SMOOTHIES

0.2~L

FRESH JUICES

BLENDED JUICES

Immune | Antioxidant

SMOOTHIES

Detox | Power Booster

BRANDHOF JUICES

Apple | Apple Mango | Apple Blackcurrant | Apple Carrot

SPARKLING WINE

0.1 L

CHAMPAGNE Ayala Brut Majeur BRÜNDLMAYER Brut Rosé

CHAMPAGNE

CHAMPAGNE BOLLINGER | AY

ROSÉ BRUT – € 160 LA GRANDE ANNEE BRUT 2014 – € 310 RD EXTRA BRUT 2004 – € 350

CHAMPAGNE ROEDERER | REIMS

BRUT – € 140 CRISTAL 2015 – € 570

CHAMPAGNE RUINART | REIMS

CHAMPAGNE TAITTINGER | REIMS

BRUT – € 120 COMTES DES CHAMPAGNE 2008 – € 360

TEA SELECTION

0.4~L

Palais des Thés

The idea came from a group of friends who wanted to open a tea boutique in paris 1986. Full of commitment and passion, they set themselves the task of finding the best teas and selling them to the world. To guarantee the desired quality, they bought their tea directly from the producers.

This tradition lives on to this day...

BLACK

Organic Golden Darjeeling Bio Big Ben – English Breakfast St. James Ceylan Earl Grey Queen Blend

GREEN

Sencha Ariake
Long Jing
The du Hammam
Organic Jasmin Imperial

HERBAL, FRUIT, SPECIAL

Organic Peppermint
Organic Verveine
Organic Chamomille
Rooibos Bourbon
Scandinavian Detox

COFFEE

Da Salzburger Kaffee

In Saalfelden, surrounded by the majestic backdrop of the Salzburg Alps, lies a gem of artisanal coffee preparation:

Da Salzburger Kaffee. Under the watchful care of Simon Schärf, a master of his craft, the full aroma of each individual coffee bean unfolds. With the utmost care and patience that only handcrafting can provide, the beans in this traditional family business are refined into a unique taste experience.

ESPRESSO

ESPRESSO MACCHIATO

AMERICANO

CAPPUCCINO

CAFÉ LATTE

HOT CHOCOLATE

from Confiserie Berger

Choice of skimmed, whole, almond, oat and soy milk available.

WATER

SCHLOSS WATER Still 0.35 L

SCHLOSS WATER Sparkling 0.35 L

VÖSLAUER Still 0.75 L

VÖSLAUER Sparkling 0.75 L