

TASTING EXPERIENCE

AMUSE BOUCHE

TARTARE OF LOCAL DEER | ✨
Chestnut, Watercress, Lingonberries

“SAURE RAHMSUPPE”
TRADITIONAL “SALZKAMMERGUT” SOUP | ✨
Champagne, Glazed Lake Fuschl Char, Greaves

STYRIAN MOUNTAIN PRAWN | ✨
Boudin Noir Dumpling, Sauerkraut Beurre Blanc

DUO OF PIGEON
“TAUBENHOF IM SÜDBURGENLAND” | ✨
Oat, Moro Orange, Salsify

or

SALZBURG STURGEON FROM WALTER GRÜLL | ✨
Szegeidin Cabbage, “Pommes Anna”, Riesling Foam

PUMPKIN | ✨
Orange-Ginger, Dark Chocolate, Organic Hay Ice Cream

6 Course € 148
with Wine Pairing € 238

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



À LA CARTE

COUVERT € 6
Organic Joseph Bread & Mattigtaler Butter

STARTERS

SCHLOSS FUSCHL SALMON TROUT | ✨ 🌿 🍷 € 28
Pear Emulsion, Horseradish, Frisée

ABERSEER SHEEP CHEESE | ✨ 🌿 🍷 € 26
Marinated Beets, Sea Buckthorn

TARTARE OF LOCAL DEER | ✨ € 28
Chestnut, Watercress, Lingonberries

PORCINI RAVIOLI | 🌿 € 34
Black Truffle, Hazelnut, Chive Oil

SOUPS

CONSOMMÉ OF AUSTRIAN BEEF € 14
Cheese Dumplings or Semolina Dumplings

CREAM OF ORGANIC MUSHROOMS | 🌿 € 16
Celeriac, Black Nuts, Chive Oil

“SAURE RAHMSUPPE” TRADITIONAL “SALZKAMMERGUT” SOUP | ✨ € 18
Champagne, Glazed Lake Fuschl Char, Greaves

MAINS

RIBEYE OF ATTEROX FOR 2 | ✨ *per person* € 68
Potato „Nidei“, Braised Root Vegetables, Sauce Béarnaise

“SCHLUTZKRAPFEN” | 🌿 € 32
Cured Cheese, Parsley Velouté

ORGANIC “FLACHGAUER” LION’S MANE MUSHROOM | 🌿 🍷 € 34
White Polenta, Citrus Vinaigrette, Pumpkin

FROM OUR CASTLE FISHERY
WHOLE CHAR OR TROUT | ✨ € 38
Parsley Potatoes & Mixed Green Salad
Choose: Grilled | Meunière

DUO OF SALZBURGER DEER | ✨ € 46
Yeast Dumpling, Plum Jam, Red Cabbage

SALZBURG STURGEON FROM WALTER GRÜLL | ✨ € 58
Szegeidin Cabbage, “Pommes Anna”, Riesling Foam

AUSTRIAN VEAL NOSE TO TAIL

WIENER SCHNITZEL | ✨ € 36
Parsley Potatoes & Lingonberries

BOILED VEAL “TAFELSPITZ” | ✨ € 38
Creamy Spinach, Roasted Potatoes, Apple Horseradish,
Viennese Chive Sauce, Root Vegetables

GLAZED SWEETBREAD AND SMOKED EEL € 42
Apple, Potato Mousseline

✨ PARTNERS IN PROVENANCE

🌿 VEGETARIAN

🌿 VEGAN

🍷 GLUTEN FREE

🍷 LACTOSE FREE

