

TASTING EXPERIENCE

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

BRAISED “GRÖDIGER” VEAL CHEEK | ✨ 🍷
Topinambur, Marinated Pumpkin, Beurre Rouge

or

SCHLOSS FUSCHL SALMON TROUT | ✨ 🍷
Wild Cauliflower, Brown Butter Puree, Sea Buckthorn

PEAR-BLUEBERRY PUFF PASTRY
Mattigtaler Yoghurt, Caramel, Vanilla Ice Cream

3 Course € 85
with Wine Pairing € 140

*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

GREENS | 🌿 🌾 € 18
Pumpkin Seeds, Blackberries, Radish

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

TARTARE OF "FAISTENAUER GALLOWAY" BEEF | ✨ 🌿 € 28
Herb Salad, Quail Egg

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

FAISTENAUER GALLOWAY BEEF BURGER "ROSSINI" | ✨ € 46
Pickled Onions, Foie Gras Terrine, Plum Chutney, Truffle Fries

"SCHLUTZKRAPPEN" | 🌿 € 32
Cured Cheese, Parsley Velouté

ORGANIC "FLACHGAUER" LION'S MANE MUSHROOM | 🌿 🌾 € 34
White Polenta, Citrus Vinaigrette, Pumpkin

STURGEON FROM WALTER GRÜLL | ✨ € 58
Szegedin Cabbage, "Pommes Anna", Riesling Foam

FILETSTEAK "ATTEROX" | ✨ € 68
Grilled Broccoli, Sautéed Truffle "Paunzn"

MINCED DEER BUTTER SCHNITZEL | ✨ € 42
Brown Butter Puree, Cabbage, Lingonberries

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

✨ PARTNERS IN PROVENANCE

🌿 VEGETARIAN

🌿 VEGAN

🌾 GLUTEN FREE

🌿 LACTOSE FREE

