

SIGNATURE MENU

LIGHTLY CURED PIKE PERCH “BÖHMERWALD” | ✨ 🍷

Radish, Citric, Pumpkinseed Emulsion

28 €

CREAM SOUP OF STYRIAN ALPINE PRAWN | ✨

Spinach Quenelles, Finger Limes, Cognac

24 €

RABBIT AGNOLOTTI

Black Garlic, Porcini Mushrooms

INTERMEDIATE 32 € | MAIN COURSE 48 €

or

BLACK TRUMPET RISOTTO | 🍷 🍷 🍷

Black Truffle, Quince

INTERMEDIATE 32 € | MAIN COURSE 58 €

MEDIUM ROASTED

SADDLE OF “TAUERN” DEER | ✨

Spice Foam, Peanuts, Cauliflower, Chicharrón

MAIN COURSE 58 €

or

**POACHED SALMON TROUT
FROM THE CASTLE FISHERY** | ✨

Escargots Duxelles, Leek Hearts, Brussels Sprouts, Smoked Beurre Blanc

MAIN COURSE 48 €

PLUM “PILLOW” | ✨

Plum-Rosemary Chutney, Almond Foam, Pistachio

18 €

6 Course € 158

with Wine Pairing € 238

All prices including local VAT.

Please contact the service in case of any allergies.



À LA CARTE

STARTERS

SCHLOSS FUSCHL HONEY & CARROT | ✨ 🍷 🍷

Ginger, Kaki, Zorri Cress

€ 24

TARTARE OF “FAISTENAUER GALLOWAY” BEEF | ✨

Salzburg Sturgeon from “Walter Grill”, Chervil, Shallots

€ 30

Add 10g Grill Caviar

€ 55

“FESTTAGSSUPPE” CONSOMMÉ OF AUSTRIAN BEEF

€ 18

Cheese Dumplings, Semolina Dumplings, Finely Sliced Pancakes

“SALZBURG BEAN SOUP”

€ 21

Borlotti Beans, Smoked Eel, Bacon Essence

“STOSOUP” TRADITIONAL AUSTRIAN SOUP | 🍷 🍷

€ 18

Gravenstein Apple, Celeriac, “Heidensterz”

MAINS

FROM OUR MEAT DISPLAY / CUTS OF THE DAY | 🍷

Daily Price

Truffle Mousseline, Braised Vegetables, Sauce Béarnaise

“STÖCKLKRAUT” | 🍷 🍷

€ 36

Pointed Cabbage, Truffle, Piedmont Hazelnut, Oats

BALLOTINE MADE FROM WALDVIERTLER FREE-RANGE CHICKEN

€ 58

AND STYRIAN APLINE PRAWN | ✨

Albufera Sauce, “Spaetzle” Terrine, Broccoli

AUSTRIAN CLASSICS

FROM OUR CASTLE FISHERY

WHOLE CHAR OR TROUT | ✨

€ 42

Parsley Potatoes & Mixed Green Salad

Choose: Grilled | Meunière

SCHLOSS FUSCHL TRUFFLE CORDON BLEU | ✨

€ 48

Parsley Potatoes & Lingonberries

BOILED VEAL “TAFELSPITZ” | ✨

€ 38

Creamy Spinach, Roasted Potatoes, Apple Horseradish,

Chive Sauce, Root Vegetables

We would like to point out that we charge Couvert of 6.5€ per person.

✨ PARTNERS IN PROVENANCE

🍷 VEGETARIAN

🍷 VEGAN

🍷 GLUTEN FREE

🍷 LACTOSE FREE

