



## Salads

### Roasted Peach & Beefroot Salad I

Pickled Cucumber, Walnuts, Pumpkin Seeds, Yoghurt Dressing

€ 24

With Styrian Alpine Prawns

€ 32

### Cobb Salad

Grilled "Waldviertler" Free Range Chicken Breast,  
Avocado, Bacon, Hard Boiled Free Range Eggs, Blue Cheese

€ 28

### Panzanella Salad I

Taggiasca Olives, Tomato Vinaigrette, Basil

€ 24

## Small Plates & Ceviche

### Hummus, Farmers Bread I

€ 16

### Pimientos de Padrón I

€ 14

### Grilled Octopus, Smoked Paprika, Baby Potatoes

€ 32

### 'Lake Fuschl' Trout Ceviche

Sweet Corn, Red Onions, Chayote

€ 28

### Mackerel Ceviche

Cucumber, Tomatoes, Celery, Habanero Chili

€ 29

### Lake Fuschl Smoked Fish Plate

€ 24

 Partners in Provenance

 Vegetarian

 Vegan

 Gluten free

 Lactose free

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





## Fish & Seafood

### Fresh Oysters 'Pleiade Poget Nr. 2'

Lemon & Tabasco & Gremolata Emulsion

6 pcs *or* 12 pcs

€ 42 | € 84

### Caviar 50g

"Gold Selection"

Blinis, Crème Fraîche

€ 128

### Shrimp Cocktail

Baby Gems Lettuce, Celery, Cherry Tomatoes, Cilantro

€ 26

### Lobster

Linguini, Cherry Tomato, Tomato Confit

€ 58

## Tartine & Rolls

### Stgrian Alpine Prawn Roll

Spicy Mango, Avocado

€ 28

### Grilled Beef

Tete de Moine, Caramelized Onion, Sourdough

€ 26

### Sheep Cheese I

Charred Watermelon, Dates, Endives, Multigrain

€ 22



Partners in Provenance

 Vegetarian

 Vegan

 Gluten free

 Lactose free

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





## Lake Fish & Seafood Tower | ✨

Oysters, Styrian Alpine Prawns, Ceviche of Lake Fuschl Salmon Trout  
Marinated Lobster, Razor Clams, Marinated Octopus

*Cocktail Sauce, Togarashi Mayonnaise,  
Cucumber-Lime Sauce, Tabasco*

*for 2 persons € 180 | for 4 persons € 320*

## Grill & Skewers

**Roasted Aubergine** | 🌿

Marinated Chickpeas, Pomegranate  
€ 24

**Styrian Alpine Prawns** | ✨

Green Tomato Chutney, Focaccia  
*6 pcs € 38*

**Organic 'Faistenauer' Galloway Beef Burger** | ✨

Brioche Bun, AnnaMax Mustard, Mayonnaise, Lettuce, Crispy Bacon, Truffle Fries  
€ 28

**Lake Fuschl Char Fillet & Styrian Alpine Prawns** | ✨

Sourdough Bread, Gremolata  
€ 28

**'Waldviertler' Free Range Chicken & Chinese Eggplant**

Spring Onion, Avocado  
€ 26

✨ Partners in Provenance

🌿 Vegetarian

🌱 Vegan

🌾 Gluten free

🥛 Lactose free

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





### **Pork Belly**

Pointed Cabbage, Mustard Seeds

€ 28

### **Surf & Turf**

Herb Salad, Lemon

€ 38

## **Sides**

### **Truffle Fries**

Truffle Mayonnaise

€ 16

### **Green Asparagus**

€ 12

### **Cucumber Salad**

€ 10



## **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.

**Fish:** Schloss Fuschl Fishery (Hof Salzburg)

**Prawns:** White Panther (Styria)

**Meat:** Biofarm Teufl (Faistenau), Kate & Kon (Attersee)



Partners in Provenance

 Vegetarian

 Vegan

 Gluten free

 Lactose free

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





## Sweets

### No Bake Cheese Cake

Raspberry, Prickly Pear Sorbet  
€ 18

### Chocolate Tarte Soufflé I

Vanille Beans, Piémont Hazelnut  
€ 18

### Coconut Sago I

Lime, Mango  
€ 18

### Exotic & Seasonal Fruit Platter

Coconut Physalis Sorbet  
*for one* € 36 | *for two* € 58

### Sgroppino

Vodka, Lemon Sorbet  
€ 16

### Ice Cream & Sorbets

Ask your Waiter for the Daily Selection  
€ 4 | € 5

### Seeclub Platter

Sweet Signature Selection  
*for two* € 56 | *for four* € 98

## Coffee

### Espresso

€ 5

### Espresso Macchiato

€ 6

### Americano

€ 7

### Cappuccino

€ 7.5

### Hot Chocolate

*from Berger*  
€ 8.5

## Tea

### Palais des Thés Selection

0.4L | € 12

### Black

Organic Golden Darjeeling  
Earl Grey Queen Blend

### Green

Sencha Ariake  
Genmaicha Yama

### White

Bai Mu Dan

### Herbal

Organic Chamomile



Partners in Provenance

 Vegetarian

 Vegan

 Gluten free

 Lactose free

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





## Champagne

	<i>0.575 L</i>	<i>0.75 L</i>	<i>1.5 L</i>
<b>Champagne Special Cuvée Brut</b> Bollinger, Ay	€ 70	€ 140	€ 280
<b>Champagne Rosé Brut</b> Bollinger, Ay	€ 80	€ 160	€ 320
<b>Bollinger la Grande Année Brut</b>		€ 310	
<b>Ruinart Blanc de Blancs Brut</b>		€ 210	
<b>Ruinart Rosé Brut</b>		€ 210	
<b>Roederer Collection Brut</b>		€ 140	
<b>Laurent Perrier Rosé Brut</b>		€ 175	
<b>Franck Bonville Blanc des Blancs Brut</b>		€ 175	
<b>Dom Pérignon Brut</b>		€ 380	
<b>Dom Pérignon Rosé Brut</b>		€ 780	

## Aperitif

<b>Fuschl Spritz</b> Sporer Hibiskus Bitter, Thalheim Raspberry, GV Grüner Veltliner	€ 17	<b>Sanderof Spritz</b> Sanderol, Dry Curacao, Italicus, Champagne, Almdudler	€ 17
<b>Elderflower Spritz</b> Elderflower, Americano Bianco, White Wine, Soda	€ 17	<b>Cherry Spritz</b> Ratafia Rossi, Michter's Rye, Cherry, Lemon, Caramel Syrup, Vanilla	€ 17
<b>Negroni Sbagliato</b> Mancino Vermouth Rosso, Rinomato Bitter, Prosecco	€ 17		

*All prices including local VAT.*





## Cocktails

<b>Passion</b>	€ 26	<b>Apple Pie</b>	€ 20
Vanilla infused Ketel One Vodka, Passionfruit Liqueur, Lime, Maracuja, Champagne		Plantation Rum, Homemade Spiced Syrup, Lemon, Apple Juice	
<b>Mint Rush</b>	€ 19	<b>Clover Club</b>	€ 19
Diplomatico Blanco infused with Mint, Fresh Mint, Agave Syrup, Lime, Falernum, Angostura		Alpin Gin, Raspberry, Mancino Vermouth Bianco, Alfred Dry Vermouth, Vanilla Syrup, Lemon	

## Sober Sips

<b>Homemade Iced Tea</b>	€ 11	<b>Apple Strudel</b>	€ 14
Green Tea, Agave, Yuzu		Apple, Spiced Syrup, Lemon, Soda	
<b>Homemade Lemonade</b>	€ 11	<b>Fruitpunch</b>	€ 12
Everyday changing Flavor's		Orange, Banana, Pineapple, Mango, Strawberry	
<b>Bitter Spritz</b>	€ 13		
Undone No. 7, San Bitter, Thalheim Raspberry			

*All prices including local VAT.*





## Wine by the Glass

### SPARKLING

#### Champagne Special Brut

Bollinger, Ay

#### Champagne Rosé Brut

Bollinger, Ay

#### Roederer Vintage Brut

Roederer, Reims, 2015

#### Sekt Brut Rosé

Bründlmayer, Niederösterreich

### ROSÉ

#### Rosé Prestige

Minuty,  
Provence

#### Fräulein Rosé von Döbfling

Mayer am Pfarrplatz,  
Wien

### RED

#### Zweigelt vom Rofen Kies

Umathum,  
Burgenland

#### Pinot Noir Griffenhügel

Johanneshof Reinisch,  
Thermenregion

0.1 L

€ 24

€ 29

€ 46

€ 15

0.1 L

€ 15

€ 7

0.1 L

€ 10

€ 13

### WHITE

#### Grüner Veltliner Federspiel

Nikolaihof,  
Wachau

#### Riesling Kabinett Rausch

Forstmeister Geltz-Zilliken,  
Mosel

#### Gelber Muskateller

Jürgen Trummer,  
Südsteiermark

#### Chablis Terroir de la Chapelle

Patrick Piuze,  
Bourgogne

#### Pinot Grigio

Silvio Jermann,  
Friaul

#### Spritzer

0.1 L

€ 12

€ 16

€ 9

€ 18

€ 14

0.2 L € 8.5

All prices including local VAT.







## Bottled Wine

### WHITE

**Grüner Veltliner Federspiel** *0.75 L* € 75  
Nikolaihof, Wachau

**Grüner Veltliner Fass 4** *0.75 L* € 65  
Ott, Niederösterreich

**Grüner Veltliner Fass 4** *1.5 L* € 130  
Ott, Niederösterreich

**Grüner Veltliner Smaragd Schütt** *0.75 L* € 130  
Knoll, Wachau

**Riesling Heiligenstein Lgra** *0.75 L* € 135  
Bründlmayer, Kamptal

**Riesling Kabinett Rausch** *0.75 L* € 90  
Forstmeister Geltz-Zilliken, Mosel

**Gelber Muskateller** *0.75 L* € 55  
Jürgen Trummer, Südsteiermark

**Chablis Terroir de la Chapelle** *0.75 L* € 105  
Patrick Piuze, Burgund

**Pinot Grigio** *0.75 L* € 75  
Silvio Jermann, Friaul

**Sauvignon Blanc** *0.75 L* € 95  
Cloudy Bay, Neuseeland

**Sancerre** *0.75 L* € 85  
Langlois Château, Loire

**Lugana Brolettino** *0.75 L* € 65  
Cà dei Frati, Lombardia

### ROSE

**Rosé Prestige** *0.75 L* € 85  
Domaine Minuty, Provence

**Rosé Prestige** *1.5 L* € 170  
Domaine Minuty, Provence

**Rosé Prestige** *5 L* € 340  
Domaine Minuty, Provence

**Clos Mireille Rosé Off** *0.75 L* € 95  
Domaine Minuty, Provence

**Whispering Angel** *0.75 L* € 65  
Château D'Esclans, Provence

**Whispering Angel** *1.5 L* € 130  
Château D'Esclans, Provence

**Whispering Angel** *6 L* € 550  
Château D'Esclans, Provence

**Zweigelt Rosé** *0.75 L* € 50  
Bründlmayer, Niederösterreich

**Fräulein Rosé von Döbling** *0.75 L* € 45  
Mayer am Pfarrplatz, Wien

### RED

**Pinot Noir Griffenhügel** *0.75 L* € 80  
Johanneshof Reinisch, Thermenregion

**Zweigelt vom roten Kies** *0.75 L* € 55  
Umathum, Burgenland

**Primitivo Salento Torcicoda** *0.75 L* € 55  
Tormaresca, Puglia

**Château Lynch Bages** *0.75 L* € 350  
5ème Grand Cru, Bordeaux

All prices including local VAT.





## Water

Schloss Water Sparkling, <i>0.7 L</i>	€ 8
Schloss Water Still, <i>0.7 L</i>	€ 8
Vöslauer Sparkling, <i>0.75 L</i>	€ 10.5
Vöslauer Still, <i>0.75 L</i>	€ 10.5

## Beer

Paulaner Hefl <i>0.5 L</i>	€ 6.5
Trumer Pils <i>0.5 L</i>	€ 6.5
Trumer Freispiel non-alcoholic, <i>0.5 L</i>	€ 6.5
Trumer Hopfenspiel <i>0.5 L</i>	€ 6.5
Obertrumer Zwickel <i>0.55 L</i>	€ 6.5
Noam Lager <i>0.54 L</i>	€ 8.5

## Juices

*from Brandhof* 0.2 L

Apple Currant	€ 7
Apple Juice	€ 7
Apple Apricot	€ 7
Apple Kalamansi	€ 7
With Sparkling Water <i>0.4 L</i>	€ 8.5

## Soft Drinks

Coca Cola	€ 6.5
Coca Cola Zero	€ 6.5
Afmdudler	€ 7

## Thalheim Lemonades *0.35 L*

Uhdler	€ 8.5
Raspberry	€ 8.5

## Organics *0.25 L*

Ginger Ale	€ 7.5
Tonic	€ 7.5
Bitter Lemon	€ 7.5

## Coffee

Espresso	€ 5
Espresso Macchiato	€ 6
Americano	€ 7
Cappuccino	€ 7.5
Hof Chocolate <i>from Berger</i>	€ 8.5

## Tea

*Palaise des Thés Selection* 0.4 L

Black	€ 12
Organic Golden Darjeeling	
Earl Grey Queen Blend	
Green	€ 12
Sencha Ariake	
Genmaicha Yama	
Herbal & Fruit	€ 12
Organic Chamomile	
Scandinavian Detox	

All prices including local VAT.

