

Welcome to the Restaurant "Am Schlossgarten"

*It is our philosophy to serve our guests hand-made, authentic meals in its full, original flavour.
We take great care that our ingredients are regional, ecologically cultivated / from organic
farming and delivered to us via short transportation routes.*

*Enjoy the traditional high-end Austrian and Mediterranean delicacies
in idyllic surroundings and stylish, Provençal atmosphere!*

We wish you a delightful and relaxed stay!



Appetizers

- ✿ Sous-vide cooked char fillet with fennel salad, orange-vinaigrette, avocado, and black sesame crisps (D, F, G, M, N) € 14,90
- ✿ Stewed "Ox-heart" with espuma of the buffalo mozzarella, cucumber, saffron and lovage (C, G, L, M, N, O) € 13,10
- ✿ Glazed scallops with green pea, all sorts of chorizo and crispy enoki mushrooms (C, G, L, N, O, R) € 16,90
- ✿ Prime boiled beef with sautéed chanterelle, crispy quailed egg, Kataifi dough and Riesling-Velouté (A, C, E, G, L, M, O) € 16,30

Soups

- ✿ Thalheimer beef broth with three different toppings (A, C, G, L, M) € 5,90
- ✿ Creamy lobster-bisque with colourful tomato-rarities, lobster topping and coriander (F, G, N, O) € 7,20
- ✿ Clear tomato consommé with basil sorbet, bread crust and fermented garlic (D, G, L, M, O, R) € 8,40

We allow ourselves to charge € 3,90 for the place setting.
Including VAT

Main Courses

✦ Baked zucchini blossoms filled with aubergine and quinoa, to that polenta pieces, colourful tomatoes and parmesan foam (A, C, G, L, O)	€ 21,50
✦ (A, C, G, L, O, R)	€ 26,30
✦ Rib-eye-steak with parsley-potato-cream, roasted porcini and truffle-jus (F, G, L, M, O)	€ 28,20
✦ Sous-vide cooked fish of the day in honeycomb with colourful cauliflower, crispy risotto-saffron-dumpling and mountain-lentils (D, F, G, L, M)	€ 24,40
✦ Thalheimer green asparagus with crunchy 1-hour-egg, potato foam fermented garlic and garden cress (A, C, G, O)	€ 21,80
✦ Sous-vide cooked Iberic Filet in coffee brew, with celery, apple, swiss chard and tarragon foam (G, L, M, O)	€ 23,60

Desserts

✦ Elderflower panna cotta from the hotel garden with variety from the raspberry, milk crumble and lemon cream (C, G, O)	€ 13,20
✦ Cold Wild Berry-Minestrone with homemade watercress sorbet, avalanche and peppermint (C, O)	€ 13,70
✦ Tropical Mille Feuillet with coconut cream, lime and fresh marinated papaya (A, C, G, O)	€ 14,80
✦ Selection of ripe cheese with chutney and bread (A, G, O, H)	€ 13,50

We can also recommend a suitable wine to accompany the dishes of your choice – our certified sommelier will be happy to advise you!