

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

- Gratinized Picandou cheese (B, D, E, G, R) € 17,10
Red beet | figs | pecan nut crunch | wild lettuce | honey apple foam
- Scallops slightly spicy (B, D, G, R) € 18,20
Avocadosorbet | Lime | Paprika cream | Rice chips | Mint dust | Asia salad

Soups

- Potato sour cream soup (C, G, L) € 8,40
Perschlinger mushrooms | carrot | quail | dill
- Thalheimer beef soup (A, C, G, L) € 8,90
Three types of contribution

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

We allow ourselves to charge € 4,50 for the place setting.
Including VAT

Seasonal main dishes

- Sea bass (A, B, G, L, R) € 25,60
Basil sun wheat | kohlrabi | zucchini | fish fund
- Truffled corn chicken breast (G, L) € 26,40
Sprout potato cream | Wild broccoli | Herb slices | Morelsauce
- Suckling pig roll (A, C, M) € 21,80
Papricated cabbage | sour cream | onion chips | mini baok dumplings
- Wagyu Flank Steak (G, L, O) € 36,00
Sweet potato gratin | chili | smoked shiitake mushrooms |
• Tuberculosis Test | Tasmanian Pepper Sauce

Vegetarian dishes

- Vegan Moussaka (L, G) € 19,70
Tomatoes | Coconut | Salad | Juice
- Ravioli (A, C, F, L, N) € 19,60
Mushrooms | Tofu | Pak Choi | basil | peanut soy sauce

Thalheim Classics

- Wiener Schnitzel (calf or turkey) (A, C, G) € 17,90
Parsley potatoes | Leaf lettuce | Cranberries
- Crispy turkey roll (A, C, G) € 18,90
Root bacon | Cheddar | Baby spinach | Potato puree | Fermented garlic

Desserts

- Orange cake (A, C, G, H, E) € 11,50
Kakieis | Coffee-Pistachio Crumble | Lemon Meringue | Nougat sauce
- Chardonnay chocolate mousse (A, C, E, G, H) € 12,30
Grapefruit | Maracujasorbet | Caramel nut sauce
- Selection of aged cheeses from the board (A, G, O, H) € 14,50
Chutney | pastries

In addition, we are happy to offer you our ice cream and cake card.

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