

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

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| ✦ Pickled salmon trout (A, C, D, G, M, R)
Deep Purple Carrots Bacardi Chioggia beets
Granny-Smithgel Pumpnickelcrunch Tonka bean mayonnaise | € 13,50 |
| ✦ Milk calf breads (C, G, L, E)
Celery cream Enoki-Mushush Garlic foam Kalbjus Pea sponge | € 18,70 |
| ✦ Variation from pumpkin (A, C, G, P)
BIO Hour Mandelcrunch Raspberry vinegar Pumpkin seed oil | € 12,60 |

Soups

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| ✦ "Thalheimer" beef power soup (A, C, G, L)
three types of insert | € 8,90 |
| ✦ Saffron-Pheasant Consommé (A, C)
Vegetables and liver ravioli cress | € 9,90 |
| ✦ Hokkaido cream soup (G, H)
Sprout variation Coconut foam | € 8,20 |

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

Main Courses

✦ Stuffed char (D, G, P)	€ 19,60
Alpine bacon Basil pink grapefruit caviar Pea cream Cheese foam	
✦ Pigeons Royal (E, F, G, L)	€ 25,40
Foie Gras Terrine Pumpkin Nut Cream Oyster mushrooms Sour cucumbers Lavender	
✦ Baked roe deer (G, L, M)	€ 22,10
Honey wine red beet Krenpurea Herbal harp Kale	
✦ Pink fried fillet of milk calf (G, L, M)	€ 27,40
Jerusalem artichial Variation Young vegetables Pak Choi Tasmanian pepper sauce	
✦ Baked pumpkin (A, C, E, G, L, H)	€ 17,80
Goat cheese ice-cream red beets Nuts Jerusalem artichoke Vegetable chips	

Desserts

✦ Warm pears (A, E, C, H)	€ 12,40
Port wine Apple foam Honey-nut sponge caramelised hazelnuts Sour cream	
✦ Chocolate Soufflé (A, C, H)	€ 11,60
Plums red beet sorbet Coconut dust Elderberry	
✦ 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.

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

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