



Steirerschlossl Gourmet menu

Ewe's milk cheese / Beets / Walnut
Ewe's milk cheese mousse with pickled beets and black nuts

€ 16,90

Deer / Rowan berries / Venison salami
Deer essence from Authal venison with marinated rowan berries and "Wildlinge"

€ 12,50

Trout / Radish / Maracuja
Ausseerland trout fillet with fermented radish and maracuja foam

€ 17,90

Pigeon / Brioche / Pumpkin
Roasted pigeon breast with brioche soufflé and braised pumpkin

€ 34,90

Curd / Elderberry / Corn
Curd mousse with elderberry ice cream and corn marshmallow

€ 14,90

Cheese with homemade fig mustard
per piece € 2,50

6-course menu € 99,00 corresponding wines € 69,00
5-course menu € 79,00 corresponding wines € 59,00
4-course menu € 69,00 corresponding wines € 49,00

Menu cover charge included

Dear Guest! Information about the ingredients in our food, which can cause allergies or intolerances, is available on request from our trained service staff.

Inclusive prices in Euro