



## Steirerschlossl Gourmet menu

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

€ 16,90

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

€ 12,50

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

€ 17,90

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Veal / Quinoa / Pumpkin  
Roasted veal saddle with tempered quinoa and braised pumpkin

€ 34,90

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Caramel / Chocolate / Mango  
Caramel mousse with chocolate and mango ice cream

€ 14,90

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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