



Steirerschloss Gourmet menu

Goose liver / Mango / Celery
Goose liver terrine with spicy mango tartare and celery cream

22,90

Hour egg / Leaf spinach / Tarragon
Tempered hour egg with sauteed leaf spinach and foyot sauce

12,90

Turbot / Asparagus / Lardo
Confit turbot filet with marinated asparagus and lardo semolina dumplings

16,90

Lamb / Morels / Carrot
Roasted and braised Seetal pasture lamb with morel-gyoza and glazed carrots

34,90

Chocolate / Rhubarb / Olives
Dark Valrhona chocolate mousse with pickled rhubarb and sweet olives

14,90

Cheese with homemade fig mustard

2,50 per piece

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