



Steirerschloss

## Steirerschloss Classics

### Starters

Mixed leaf salad with baked couscous pockets and pomegranate		13,50
“Vulcano” ham with olives and parmesan		16,90
Warmly smoked char from our fishery with turnips and horseradish		16,50
Beef tartar with perl onions and poached egg yolk	80 g	16,50
	160g	29,90

### Soups

Beef soup with semolina dumplings or sliced pancakes or liver dumpling	5,50
Cream of potatoes with salted sponge with ham and marjoram	5,20

### Main courses

Fried filet of beef with vegetables and Café de Paris butter	160g	34,90
„Wienerschnitzel“ veal escalope with potatoes and lingonberries		24,90
Filled chicken roulade with risotto of herbs and tomatoes		19,50
Fried trout with creamy winter vegetables and potato quenelles		22,50
Game ragout with semolina dumplings with lingonberries and herbs		22,00
Homemade pasta with pickled pumpkin and goat cheese		17,50

### Desserts

Toppe dapple pie with vanilla ice cream	5,90
Curd cheese dumplings with nougat and stewed plums	8,50
„Kaiserschmarrn“ sugared pancakes with stewed apple	12,90
Sweet surprise	12,90

Cover charge – Homemade bread, ostrich ham and butter

3,90

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



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## Steirerschloss Gourmet Menu

Char / carrot / fig

16,90

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Essence of beetroots / cream of feta cheese / yuzu

12,50

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Pigeon / celery / grapes

15,90

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Lamb / chinese cabbage / mushrooms

34,90

The sommelier recommends:

Ornellaia 2006

1 glas 60,00

If part of the menu just 35,00

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Chocolate / topinambur / pear

14,90

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Selection of cheese with homemade bread and chutney

6-course meal 99,00 corresponding wines 59,00

5-course meal 79,00 corresponding wines 49,00

4-course meal 69,00 corresponding wines 39,00

Inclusive prices in euro