



## Steirerschloss Classics

### Appetizers

Mixed leaf salad with goat's cheese and honey		13,50
„Vulcano“ ham with olives and parmesan		16,90
Warm smoked char from our fishery „Ausseerland“		16,50
Beef tartar with quail egg and mustard	80 g	16,50
	160g	29,90

### Soups

Beef soup with meltroulade or sliced pancakes or liverdumpling	5,50
Cream of pumpkin with choux bun	5,20

### Maincourses

Fried beef filet with vitamins and „Cafe de Paris“ butter	160g	34,90
“Wiener Schnitzel” veal escalope with potatoes and lingonberries		24,90
Fried chicken breast with polenta and tomato		19,50
Poached trout filet with sepiarisotto and pickled clementines		22,50
Game ragout with semolinadumpling and herbs		22,00
Potatognocchi with bluecheesesauce and cress		16,50

### Desserts

Topped apple pie with vanilla ice cream	5,90
Curdcheesedumpling with nougat and apricot	8,50
Kaiserschmarrn with stewed apples	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. ”

## Steirerschloss Gourmet Menü

Codfish / red cabbage / clementine  
16,90

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Chestnut / endive / truffle  
12,50

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Pork / kale / tomato  
15,90

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Roe deer / corn / rowanberry  
34,90

The sommelier recommends:  
2008 Hermitage AC - Domaine Belle, Frankreich  
1 Glas 17,00  
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Chocolate / walnut / elderberry  
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