Stirerschloessl Classics

Starters

Mixed leaf salad with smoked trout mousse and orange dressing 14,90
“Vulcano” ham with olives and parmesan 16,90
Grilled zucchini roll with cream cheese and parsiers 13,50

Beef tartar with herb salad and smoked egg yolk 80g 16,50
  160g 29,90

Soups

Clear beef soup with semolina dumpling or pancake slides or liver dumpling 5,50
Creme of asparagus soup with bread chips and apple 5,20

Main courses

Fried filet of beef with vegetables and potato chips 160g 34,90
„Wienschnitzel“ veal escalope with potatoes and lingonberries 24,90
Sous-vide chicken breast with herbs dumplings and paprika foam 18,50
Fried char from Ausseerland with creamy Pasta and asparagus 22,50
Braised pig cheeks with mashed sweet potatoes and young onions 19,90
Mushroom ravioli with spinach and salted walnuts 16,50

Desserts

Apple pie with vanilla ice-cream 5,90
Curd cheese dumplings with plums 8,50
“Kaiserschmarrn” sugared pancakes with stewed apple 12,90
Variation of home made sorbets 7,50

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

Inklusivpreise in Euro
Steirerschlossl Gourmet Menu

Salmon/Asparagus/Lardo
16,90

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Poultry/Morels/Cress
12,50

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Bavarian Gambas/Pea/Radish
17,50

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Calf/Cauliflower/Garlic
29,90

The sommelier recommends:
2011 Almaviva
Baron Philippe de Rothschild & Vina Concha y Toro
1 Glas 49,00

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Chocolate/Olives/Rhubarb
14,90

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Cheese selection
2,50 / 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

Inklusivpreise in Euro