

Tuesdays & Wednesdays

07.00 PM - 10.30 PM

*international Dinner buffet
with live cooking*

Fridays & Saturdays

07.00 PM - 10.30 PM

A watercolor illustration of a hummingbird perched on a branch, with vibrant splashes of purple, red, and yellow around it.

*international Dinner buffet
Grill & flaming wok*

Thursdays

07.00 PM - 10.30 PM

5 course dinner menu

castle restaurant

international Dinner buffet with live cooking

Tuesday

Watermelon with tomato and shrimp

Carpaccio

Thai beef salad

Marinated red pointed bell pepper with corn

Rich salad buffet
Various salads and dressings
and oven fresh bread

Fillet tips Stronganoff

"Rösti"

Vegetable curry

Rice

Roasted chanterelles or porcini mushrooms

Live Cooking:

Sandwich station with steaktoast/club sandwich

Makirolls

Paella pan

Curd cheese pancake

Cassis fig with mascarpone

"Sacherwürfel | Linzer Schnitte"

Pistachio rice pudding

Fruit bar

Wednesday

Gazpacho Andalouse

Beef tartar of pasture-raised beef with chopped egg and fried onion

Smoked char with apple and horseradish mousse

Couscous salad with pomegranate and pomelo

Rich salad buffet
Various salads and dressings
and oven fresh bread

Zurich creamed pork with rice

Artichoke pan

Mallorcan octopus stew

Chickpea-sweet potato curry with ginger

Live Cooking:

Beiried with hollandaise sauce and grilled vegetables

Pasta from parmesan loaf with summer truffle

Salzkammergut fish fillet

Mozart dumplings | Matcha cream | Esterhazy cubes

Filled choux pastry | Coconut pannacotta with spiced mango |

Chocolate brownie | Raspberry tiramisu



international Dinner buffet Grill & Flaming Wok

Friday

Styrian Vitello with Ruccola

Caprese

Aloe Vera Pannacotta with pickled vegetables

Tuna tartar with avocado

Rich salad buffet
Various salads and dressings
and oven fresh bread

Flaming wok (with chicken or vegan)

Pasta in parmesan bread

Burger

Chanterelles à la cream with noodles

Gnocchi with asparagus and tomatoes

Live Cooking:

Salzkammergut fish fillet

Sandwich station with steaktoast | club sandwich

Curd cheese pancake | Tiramisu | Creme brûlée

Cheesecake with passion fruit | "Apfelstrudel"

Fruit bar

Saturday

Smoked trout tartar with cucumber and mango

Antipasti variation with arugula

Aberseer sheep cheese with tomato chutney

Roast beef rolls with remoulade sauce

Rich salad buffet
Various salads and dressings
and oven fresh bread

Saddle of beef steak from alpine cattle | Chop of woolly pig

Cornendlbrust | Cheesekrainer | Grilled vegetable skewer

Sour cream herb dip | Tzatziki | BBQ sauce | cocktail sauce

Herb baguette

Sautéed mussels

Flaming Wok Vegetarian or with fish

Baked potato and sweet potato station

Grilled green asparagus

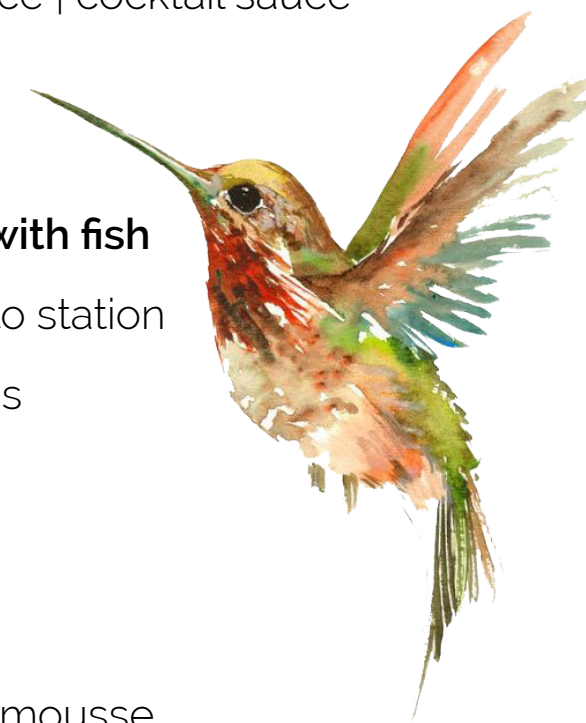
grilled polenta

Caponata

Panna Cotta | Dark chocolate mousse

Milk cream strudel | Baked apple rings

Selection of Austrian and French cheeses



5 course dinner menu *castle restaurant*

Thursday

*A great tasting experience: fine & refreshing in our
atmospheric historical rooms*

Price per person euro 95,00 | drinks excl.

All prices are gross incl. VAT.

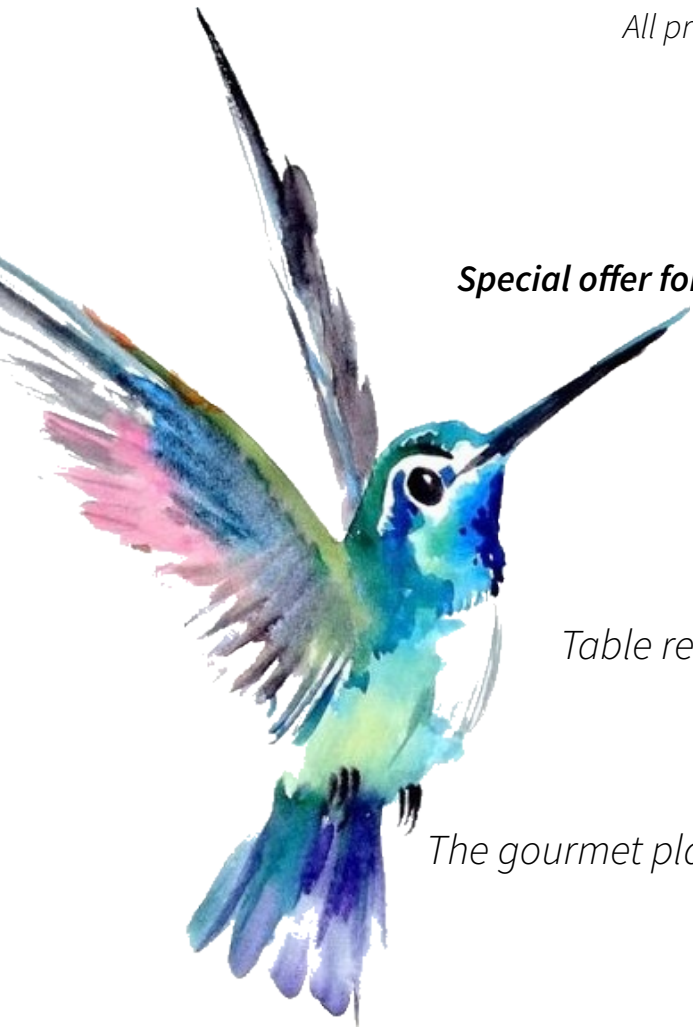
Special offer for our house guests: aperitif at the castle bar included

Guests from outside are welcome

Reservation under +43 6138 8000

Table reservation for 2-6 persons | no groups possible

*The gourmet places are allocated on a "first-come - first serve"
basis.*





Opening hours:

Breakfast

Monday - Sunday: 07.00 AM - 12.00 PM

Dinner buffet

Tuesday | Wednesday | Friday | Saturday: 07.00 PM - 10.30 PM

NEW 2023: Guests from outside are welcome.

*Table reservation from 2 - 8 persons
first-come - first-serve basis*

Dinner Buffet

*Price per person Euro 65,00 | drinks excl.
(children: 6 - 13 years: 30€)*

*Special offer for our house guests: Euro 55,00 p. person.
(Children: 6 - 13 years: 25 €)*

All prices are gross incl. VAT.

