

SENSE OF SALZKAMMERGUT

LIGHTLY CURED SALMON TROUT FROM THE CASTLE FISHERY ✨🍷 Kohlrabi, Cherry Blossom Emulsion € 30	

WILD GARLIC FOAM SOUP 🍷 Crayfish, Sunflowerseed € 24	

RABBIT AGNOLOTTI Black Garlic, Morel, Sherry INTERMEDIATE € 34 MAIN COURSE € 48	
or	
PEA RISOTTO ✨🌿🍷🍷 Organic “Flachgauer” Nameko Mushroom, Lemon Balm INTERMEDIATE € 28 MAIN COURSE € 38	

MEDIUM ROASTED SADDLE OF “TAUERN” LAMB ✨ Romaine Lettuce Heart, Asparagus, Fleuron, Chervil Foam MAIN COURSE € 58	
or	
GRILLED “BÖHMERWALD” PIKE PERCH ✨ Veal Beurre Blanc, Egg Yolk, Pommes Soufflé, Monk’s Beard MAIN COURSE € 54 + 5g Sturgeon Caviar by Walter Grill € 28	

GRANITÉ 🌿🍷 Basil, Lemon € 16	

“PUNSCHKRAPFERL” ✨🌿 Earl Grey Essence, Beetroot, Raspberry, “Bad Ischl’s” Apothecarium € 21	
6 Course € 173 with Wine Pairing € 295 4 Course € 125 with Wine Pairing € 210 Salmon Trout Wild Garlic Lamb or Pike Perch “Punschkrapferl”	

All prices including local VAT. Please contact the service in case of any allergies.



À LA CARTE

STARTERS

WHITE ASPARAGUS ✨🌿🍷	€ 28
Pear, Purslane	
TARTARE OF “FAISTENAUER GALLOWAY” BEEF ✨	€ 34
Glace, Leek, Egg Yolk, Cornichon, Caper	
“FESTTAGSSUPPE” CONSOMMÉ OF AUSTRIAN BEEF	€ 18
Cheese Dumpling, Semolina Dumpling, Finely Sliced Pancakes	
STYRIAN ALPINE PRAWN FOAM SOUP ✨	€ 24
Spinach Quenelle, Finger Lime	
SWEET CORN VELOUTÉ 🌿	€ 18
Melon, Verbena, Ginger	

MAINS

CUTS OF THE DAY 🍷	Daily Price
Truffle Mousseline, Braised Vegetable, Sauce Béarnaise	
“FLACHGAU” LION’S MANE MUSHROOM ✨🌿	€ 42
Barley, Verjus, Chicory	
CREPINETTE OF PIGEON “TAUBENHOF” ✨	€ 68
Poppy Seed, Morel, Pistachio, Hollandaise	

AUSTRIAN CLASSICS

FROM OUR CASTLE FISHERY WHOLE CHAR FOR 2 ✨	per person € 48
Parsley Potato & Mixed Green Salad Choose: Grilled Meunière	
SCHLOSS FUSCHL TRUFFLE CORDON BLEU ✨	€ 52
Parsley Potato & Lingonberry	
BOILED VEAL “TAFELSPITZ” ✨	€ 43
Creamy Spinach, Roasted Potato, Apple Horseradish, Viennese Chive Sauce, Root Vegetable	

A Cover Charge of 6,5€ per Person will be charged, including “Faistenau” Sourdough & “Mattigtaler” Butter.

✨ PARTNERS IN PROVENANCE 🌿 VEGETARIAN 🌿 VEGAN 🍷 GLUTEN FREE 🍷 LACTOSE FREE

