

SIGNATURE MENU

LIGHTLY CURED FILLET OF SALMON TROUT FROM OUR CASTLE FISHERY | ✨

Buttermilk, Kohlrabi, Horseradish

28 €

CREAM OF STYRIAN ALPINE PRAWN | ✨

Spinach Quenelles, Finger Limes

24 €

GRILLED LOCAL SWEETBREAD | ✨

Capers, Raspberry, Peach

MAIN COURSE 54 €

or

CHANTERELLE RAVIOLO | 🍄

Black Truffle, Almond, Leek

INTERMEDIATE 32 € | MAIN COURSE 58 €

MEDIUM ROASTED “THALGAUER” VEAL FILLET | ✨

Foie Gras Bordelaise, Crispy Roscoff Onion, Spinach Mousseline, Pickled Pink Pepper

68 €

or

BBQ STURGEON FROM WALTER GRÜLL | ✨

Zucchiniflower, Ricotta, Artichoke Crème, Tomato Beurre Blanc

58 €

APRICOT “PILLOW” | ✨

Apricot, Rosemary Chutney, Almond Foam, Pistachio

18 €

6 Course € 158
with Wine Pairing € 238

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



À LA CARTE

COUVERT € 6
Organic “Joseph” Bread & “Mattigtaler” Butter

STARTERS

SCHLOSS FUSCHL HONEY & CARROT | ✨ 🌿 🍷 € 24
Ginger, Apricot, Zori Cress

TARTARE OF “FAISTENAUER GALLOWAY” BEEF | ✨ 🍷 € 30
Salzburg Sturgeon from “Walter Grill”, Chervil, Shallots
Add 10g Grill Caviar € 55

“FESTTAGSSUPPE” CONSOMMÉ OF AUSTRIAN BEEF € 18
Cheese Dumplings, Semolina Dumplings, Finely Sliced Pancakes

CHILLED YELLOW TOMATO SOUP | 🌿 🍷 🥛 € 16
Watermelon, Bellpepper, Apricot

“SAURE RAHMSUPPE” TRADITIONAL “SALZKAMMERGUT” SOUP | ✨ € 21
Champagne, Glazed Lake Fuschl Char, Greaves

MAINS

FROM OUR MEAT DISPLAY / CUTS OF THE DAY Daily Price
Truffle Mousseline, Braised Vegetables, Sauce Béarnaise

ORGANIC “FLACHGAUER” LIONSMINE MUSHROOM | ✨ € 34
Young Beets, Almonds, White Polenta

DUO OF “MATTIGTALER” LAMB | ✨ € 54
Lamb Dim Sum, Kohlrabi, Horseradish Veloute

AUSTRIAN CLASSICS

FROM OUR CASTLE FISHERY
WHOLE CHAR OR TROUT | ✨ € 42
Parsley Potatoes & Mixed Green Salad
Choose: Grilled | Meunière

SCHLOSS FUSCHL TRUFFLE GORDON BLEU | ✨ € 48
Parsley Potatoes & Lingonberries

BOILED VEAL “TAFELSPITZ” | ✨ € 38
Creamy Spinach, Roasted Potatoes, Apple Horseradish,
Viennese Chive Sauce, Root Vegetables

✨ PARTNERS IN PROVENANCE

🌿 VEGETARIAN

🌿 VEGAN

🍷 GLUTEN FREE

🥛 LACTOSE FREE

