



Light Plates & Snacks

Gazpacho Andaluz | 

€ 18

Burrata | 

Tomato Variety, Granny Smith, Cucumber Emulsion

€ 29

Romaine Lettuce Hearts

Anchovies, Parmesan, Croûtons

€ 26

With Grilled "Waldviertler" Free Range Chicken Breast

€ 36

With Grilled Styrian Alpine Prawns

€ 38

Panzanella Salad | 

Taggiasca Olives, Tomato Vinaigrette, Basil

€ 26

Mezze | 

Hummus with Cashew Nuts | Pita Bread | Marinated Olives |

Tabouleh | Baba Ganoush

€ 32

Oyster Rockefeller

Gratinated Oyster, Spinach, Sauce Hollandaise

3 pcs € 25



Partners in Provenance



Vegetarian



Vegan



Gluten free



Lactose free

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





Fish & Seafood

'Lake Fuschl' Trout Ceviche I ^N ✱

Sweet Corn, Red Onions, Lime

€ 28

Kingfish Ceviche

Cucumber, Habanero Chili, Watermelon

€ 32

Carabinero Prawns Carpaccio

Passionfruit, Tamarillo

€ 38

Fresh Oysters 'Pleiade Pogel Nr. 2' I ^N (GF)

Lemon, Tabasco, Sauce Mignonette

per pc € 7

'Seeclub Fish'n Chips'

Beer Battered Pike Perch, Yuzu Aioli, French Fries

€ 32

'Styrian Alpine Prawn' Roll I ^N ✱

Buttered Brioche, Spicy Mango, Avocado

€ 30

Pinsa

Pepper Salami, Parmesan, Rucola, Apricot Chutney

€ 32

Baba Ganoush, Red Walnut, Raspberry Chutney, Marinated Spinach | ^V

€ 32

Raw Marinated Tuna, Spinach, Sesame

€ 38

Banana, Chocolate & Pistachio

€ 18



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Grill & Skewers

'Flachgauer' Organic Mushroom Skewer I ✱ 🌿

Honey & Peperoncini, Pickled Onion

€ 26

Galloway Beef Burger I ✱

Brioche Bun, Stracchiarella di Burrata, Ox Heart Tomato, Rucola, Fries

€ 34

Norway Lobster

Grilled Lemon, Gremolata

per piece € 39

'Waldviertler' Free Range Chicken Breast

Chimichurri

€ 26

BBQ Beef Short Ribs

Scallions, Ajvar

€ 34

Sides

Mixed Salad I 🌿

€ 12

French Fries I 🌿

€ 12

Truffle Fries I 🌿

Truffle Mayonnaise

€ 16

Onion Rings I 🌿

€ 14

Green Asparagus I 🌿

€ 14

Linguini I 🌿

Cherry Tomato Sauce

€ 14

Pimientos de Padrón I 🌿

€ 16



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Sweets

Cake of the Day

€ 8

Chocolate Cake Soufflé

Vanilla Ice Cream

€ 18

Strawberry Rhubarb Crumble

Lemon Sorbet

€ 18

Exotic & Seasonal Fruit Platter | 

€ 36

Sgroppino

Vodka, Lemon Sorbet

€ 16

Ice Cream & Sorbets

Ask your Waiter for the Daily Selection

€ 5



Partners in Provenance

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Rosewood Schloss Fuschl partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year, such as seafood from our Schloss Fuschl fishery, herbs and vegetables from local suppliers and honey from our own bee colony.



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Champagne & Sparkling Wines

	<i>0.375 L</i>	<i>0.75 L</i>	<i>1.5 L</i>
Champagne Special Cuvée Brut Bollinger, Ay	€ 75	€ 140	€ 280
Champagne Rosé Brut Bollinger, Ay		€ 160	€ 320
Bollinger la Grande Année Brut		€ 320	
Ruinart Blanc de Blancs Brut		€ 225	
Ruinart Rosé Brut	€ 115	€ 225	
Roederer Collection Brut		€ 140	
Laurent Perrier Rosé Brut		€ 175	
Franck Bonville Blanc des Blancs Brut		€ 175	
Dom Pérignon Brut		€ 550	
Dom Pérignon Rosé Brut		€ 780	
Crémant de Loire Rosé Langlois, Loire		€ 75	€150
Franciacorfe Cuvée Prestige Ca del Bosco, Lombardy		€ 105	
Prosecco Superiore Valdobbiadene Brut Canevel, Venetia		€ 60	

All prices including local VAT.





Aperitif

Fuschi Spritz	€ 17	Alpen Spritzer	€ 17
Sporer Hibiskus Bitter, Thalheim Raspberry, Grüner Veltliner		Green Apple, Alfred Dry Vermouth, Vanilla, Ginger Beer	
Kir Royal	€ 26	Negroni Shagliato	€ 17
Crème de Cassis, Bollinger Brut		Carpano Antica Formula, Campari, Prosecco	
Yuzu Spritz	€ 17	Tropical Gin Fizz	€ 19
Yuzu Sake, Lemon, Prosecco, Yuzu Soda		Tanqueray Gin, Pineapple, Lemon, Mango, Soda	
Austrian 75	€ 17	Fizzy Strawberry	€ 17
Guglhof Gin, Lemon, Sugar, Schloss Gobelsberg Sekt Rosé		Campari, Strawberry, Basil, Rhubarb, Bitter Lemon	
Elderflower Spritz	€ 17		
Edelweis Vodka, Mint, Elderflower, Lime, Prosecco			
Sparkling Violet	€ 17		
Violet Liqueur, Chambord, Prosecco, Purple Berry			

Cocktails

Passionfruit Martini	€ 28	Vida Paloma	€ 20
Passionfruit, Flavoured Tonka Bean Vodka, Lime, Vanilla, Bollinger Brut		Don Julio Blanco, Lime, Grapefruit, Cointreau, Soda, Salt Rim	
Lake Club Piña Colada	€ 18	Breakfast Margarita	€ 22
Diplomatico Blanco, Smith & Cross Rum, Cream, Pineapple, Coconut Espuma		Don Julio Blanco, Cranberry Jam, Lime, Cointreau	
Smoky Negroni	€ 22	Antica Sour	€ 18
Mezcal Siete Misterios, Mancino Vermouth Rosso, Rinomato Bitter, Sal de Gusano		Antica Formula Wermut, Lemon, Sugar, Angostura Bitter, Orange	
Mint Rush	€ 19	Espresso Martini	€ 19
Plantation Pineapple Rum, Mint, Elderflower, Lime		Ketel One Vodka, Espresso, Hazelnut, Coffee Liqueur	

All prices including local VAT.





Sober Sips

Non-Alcoholic Aperol Spritz

Undone No. 5, Soda, Orange,
non-alcoholic Sparkling Wine
€ 12

Mango No. 5

Mango, Coconut, Cream,
Passionfruit, Apricot
€ 15

Virgin Gin Fizz

Tanqueray 0,0%, Lime, Sugar, Soda
€ 15

Strawberry-Basil Lemonade	€ 9	Homemade Ice Tea	€ 13
Mint-Elderflower Lemonade	€ 9	With or without Sugar	
Lemon-Lime Lemonade	€ 9	RossiNo	€ 13
Passionfruit-Vanilla Lemonade	€ 9	BelliniNo	€ 13

All prices including local VAT.





Wine by the Glass

SPARKLING

0.1 L

Champagne Special Brut

€ 24

Bollinger, Ay

Roederer Vintage Brut

€ 38

Roederer, Reims, 2016

Crémant de Loire Rosé

€ 12

Langlois, Loire

Sparkling Tea Blå *non-alcoholic*

€ 12

Sparkling Tea Company, Copenhagen

ROSÉ

0.1 L

Rosé Triennes

€ 10

Triennes,
Méditerranée IGP

Mardonna Rosé

€ 12

Markowitsch,
Carnuntum

RED

0.1 L

CHILL *low alcohol*

€ 8

Gober & Freinblichler,
Burgenland

Pinot Noir Gumpoldskirchen

€ 13

Alte Reben, Johanneshof Reinisch
Thermal Region

WHITE

0.1 L

Grüner Veltliner Kammern

€ 12

Hirsch,
Kamptal

Riesling Kabin(O)ff

€ 14

Ott,
Wagram

Gelber Muskateller

€ 8

Hannes Sabathi,
South Styria

Chablis Terroir de la Chapelle

€ 18

Patrick Piuze,
Bourgogne

Sauvignon Blanc Saxum

€ 13

Pfischter,
South Tyrol

Spritzer

0.2 L € 8.5

All prices including local VAT.





Water

BWT Water Sparkling, 0.75 L	€ 8
BWT Water Still, 0.75 L	€ 8
Vöslauer Sparkling, 0.35 L	€ 5.5
Vöslauer Sparkling, 0.75 L	€ 10.5
Vöslauer Still, 0.35 L	€ 5.5
Vöslauer Still, 0.75 L	€ 10.5
San Pellegrino, 0.35 L	€ 5.5
San Pellegrino, 0.75 L	€ 10.5

Beer

Draft Beer	
Paulaner Hell 0.5 L	€ 6.5
Paulaner Hell 0.5 L	€ 9
Trumer Pils 0.5 L	€ 6.5
Trumer Pils 0.5 L	€ 9

Boffed

Paulaner Weißbier 0.5 L	€ 9
Paulaner Weißbier	€ 9
non-alcoholic, 0.5 L	
Trumer Freispiel	€ 6.5
non-alcoholic, 0.5 L	

Organics

0.25 L

Ginger Ale	€ 7.5
Bitter Lemon	€ 7.5
Ginger Beer	€ 7.5
Tonic Water	€ 7.5
Purple Berry	€ 7.5

Soft Drinks

0.35 L

Coca Cola	€ 6.5
Coca Cola Zero	€ 6.5
Sprite	€ 6.5
Fanta	€ 6.5
Mezzo Mix	€ 6.5
Almdudler 0.35 L	€ 7

All prices including local VAT.





Coffee

Espresso	€ 5
Espresso Macchiato	€ 6
Americano	€ 7
Flat White	€ 7
Cappuccino	€ 7.5
Latte Macchiato	€ 7.5
Moccachino	€ 7.5
Matcha Latte	€ 8
Iced Americano	€ 7
Iced Latte Macchiato	€ 7.5
Iced Matcha Latte	€ 12
Affogato	€ 9
Espresso Tonic	€ 11

Tea

<i>Althaus Selection</i>	€ 12
Earl Grey	
English Breakfast	
Darjeeling	
Sencha	
Rooibos	
Fruit	
Chamomile	
Mint	
Herbs	

All prices including local VAT.





Gin

4 cl

Gin Alpin Guglhof Austria	€ 15
Thoralin Gin Austria	€ 14
Tanqueray Ten England	€ 15
Gin Mare Spain	€ 15
Suntory Roku Gin Japan	€ 16
Hendricks Scotland	€ 15
Monkey 47 Germany	€ 16

Rum

4 cl

Ron Zacapa 23Y	€ 22
Diplomatico Reserva	€ 22
Havana 7Y	€ 14

Vodka

4 cl

Ederweiss Austria	€ 16
Chopin Poland	€ 13
Belvedere Poland	€ 15
Grey Goose France	€ 14
Suntory Haku Japan	€ 14

Whiskey

4 cl

Reisetbauer & Son 7Y	€ 34
Guglhof Single Malt 35Y	€ 42
Oban 14Y	€ 19
Talisker 10Y	€ 14
Laphroaig 10Y	€ 18
The Macallan 12Y	€ 21
Johnny Walker Black Label	€ 13
Bulleit Bourbon	€ 13
Woodford Reserve	€ 14
Michfer's Rye	€ 16
Hibiki Japanese Harmony	€ 24

Digestif

4 cl

Limoncello	€ 9
Fernet Branca	€ 9
Cynar	€ 9
Averna	€ 9
Ramazzotti	€ 9
Baileys	€ 9

All prices including local VAT.





Tequilla & Mezcal

2 cl

Don Julio Tequila Añejo	€ 14
Clase Azul Plata	€ 19
Clase Azul Reposado	€ 24
Siete Misterios Doba-Yej	€ 9

Guglhof Schnaps

2 cl

Affe Zwetschge fassgereift	€ 17
Alder Apfel fassgereift	€ 17
Williams	€ 17
Zirbe	€ 17
Marille	€ 17

Herzog Destillate

2 cl

Blutorange	€ 15
Nusserl	€ 15
Schoko-Chilli	€ 15
Waldhimbeere	€ 15

Rochelt Schnaps

2 cl

Wacher Marille	€ 30
Muskat Traube	€ 20
Schwarze Ribisel	€ 38

All prices including local VAT.





Bottled Wine

WHITE

Grüner Veltliner Kammern *0.75 L* € 75
Hirsch, Kamptal

Grüner Veltliner Am Berg *0.75 L* € 55
Ott, Lower Austria *1.5 L* € 115

Grüner Veltliner Rosenholz *0.75 L* € 125
Clemens Strobl, Weinland

Riesling Ried Bach € 100
Smaragd *0.75 L*
Mathias Hirtzberger, Wachau

Riesling Kabinett Rausch *0.75 L* € 90
Forstmeister Geltz-Zilliken, Mosel

Gelber Muskateller *0.75 L* € 55
Jürgen Trummer, South Styria

Chablis *0.75 L* € 70
Domaine du Colombier, Chablis

Chablis Terroir € 110
de la Chapelle *0.75 L*
Patrick Piuze, Bourgogne

Sauvignon Blanc Ried € 90
Klausen *0.75 L*
Neumeister, Vulkanland Styria

Sancerre Cuvée Sifex *0.75 L* € 95
Fournier, Loire

Lugana Broseffino *0.75 L* € 65
Ca die Frati, Lombardy

ROSÉ

Rosé Prestige *0.75 L* € 85
Domaine Minuty, Provence

Rosé Prestige *1.5 L* € 170
Domaine Minuty, Provence

Clos Mireille Rosé Off *0.75 L* € 95
Domaine Minuty, Provence

Whispering Angel *0.75 L* € 65
Château D'Esclans, Provence

Whispering Angel *1.5 L* € 130
Château D'Esclans, Provence

Whispering Angel *6 L* € 550
Château D'Esclans, Provence

Zweigelt Rosé *0.75 L* € 55
Bründlmayer, Lower Austria

Mardonna Rosé *0.75 L* € 75
Markowitsch, Carnuntum

Rosé Triennes *0.75 L* € 55
Triennes, Méditerranée IGP *1.5 L* € 110

Rosé AIX *1.5 L* € 100
Maison Saint Aix, Provence

RED

Blaufränkisch Leithakalk *0.75 L* € 75
Kollwentz, Burgenland

Bourgogne Rouge 47° *0.75 L* € 115
Marchand-Tawse

Vosnag *0.75 L* € 195
Nicolas Rossignol, Côte de Beaune

Le Voffe *0.75 L* € 80
Ornellaia e Masseto

Les Forêts de Lafour *0.75 L* € 580
Château Latour, Pauillac

Château Lagrange *0.75 L* € 195
Château Lagrange, Pomerol

All prices including local VAT.

