

# Seeterrasse

## Starters

### FRESH OYSTERS "PLÉIADE POGET NO. 2"

Sauce Mignonette | Lemon  
per piece € 8.5 | 3 pieces € 25 | 6 pieces € 48

### MARINATED CHIOGGIA BEETS

Rhubarb, Strawberry Vinaigrette, Pistachio  
€ 32

### VEAL TARTARE

Salted Lemon | Poget Oyster | Horseradish | Crème Fraîche  
€ 33

### BLUEFIN TUNA CRUDO

Passionfruit | Cucumber-Lettuce Broth | Avocado  
Coriander  
€ 38

### 1/2 TRISTAN LANGUSTE

Lettuce Heart | Fennel | Chili | Peanut  
€ 45

## Salads & Soups

### GREENS & SPROUTS

Green Salad | Pumpkin Seeds | Cucumber | Radish  
€ 18  
*add:* Crispy Sheep Cheese € 8 

### CAESAR SALAD

Baby Romaine Lettuce | Parmesan | Croûton | Anchovie  
€ 26  
*add:* Grilled "Waldviertler" Free-Range Chicken Fillet € 36  
*add:* Grilled Styrian Alpine Prawns € 38

### AUSTRIAN BEEF CONSOMMÉ

Cheese Dumpling *or* Semolina Dumpling *or* Liver Terrine  
€ 14

### ASPARAGUS SOUP

Sourdough Crûton | Chive  
€ 16

## Sandwiches

### CLUB SANDWICH

Crispy Bacon | Free-Range Chicken Fillet | Lettuce | Fried Egg | Tomato  
French Fries *or* Salad  
€ 28

### "FAISTENAUER GALLOWAY" BEEF BURGER

Pickled Onion | Crispy Bacon | AnnaMax Mustard | Mayonnaise  
Fermented Kampot Pepper | Cheddar  
€ 34

### "MATTIGTAL" GRILLED CHEESE

Joseph Sourdough Bread | Braised "Roscoff" Onion  
Pickle | French Fries  
€ 26

## Something to share

### SCHNITZEL PARTY FOR 2

Parsley Potato | Salad | Hash Brown Fries | Lingonberry  
48 € per Person

### ASPARAGUS FOR 2

"Faistenauer" Pine Ham | Fillet of Lake Fuschl Salmon Trout  
Grilled Guinea Fowl Supreme  
Wild Garlic Béarnaise | Cress Potato  
48 € per Person

## 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.

**Bakery:** Papi Pane – Faistenau

**Eggs:** Salzburgerland Ei – Josef Frenkenberger, Thalgau

**Milk & Dairy Products:** Seegut Eisl – Gschwand; Mattigtaler Käse – Seekirchen

**Meat:** Biofarm Teufl – Faistenau; Kate & Kon – Steinbach am Attersee

**Fish:** Schloss Fischerei – Hof bei Salzburg

## Main Courses

### Alpine to the Sea

### GRILLED FILLET OF CHAR FROM OUR

#### "CASTLE FISHERY"

Black Pudding Ravioli | Asparagus à la Crème | Kumquat  
€ 44

### PAN SEARED SEA BASS

Kohlrabi-Potato Ragout | Vulcano Ham | Lamb's Lettuce  
Egg Yolk | Pumpkin Seed  
€ 48

### WILD GARLIC RISOTTO

Poached "Salzburgerland" Egg | Pecan | Montanaro  
€ 34

### GRILLED WILDHERB GNOCCHI

Heirloom Tomato | Stracciatella di Burrata | Radicchio  
€ 36

### WIENER SCHNITZEL

Parsley Potato | Lingonberry  
€ 36  
*add:* Small Salad € 10

### BEEF FILLET OF "ATTEROX"

Grilled Wild Broccoli | Hash Brown Fries  
€ 68  
*add:* 1/2 Tristan Languste € 38

We would like to point out that we charge Couvert of 6.5€ per person. All prices including local VAT. Please contact the service in case of any allergies.



PARTNERS IN PROVENANCE

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 LACTOSE FREE

# Seeterrasse

## White

	0,1 L	0,75 L
GRÜNER VELTLINER KAMMERN Hirsch, Kamptal	€ 12	€ 75
FURMINT Rosi Schuster, Burgenland	€ 13	€ 80
SAUVIGNON BLANC SAXUM Pfitscher, South Tyrol	€ 13	€ 80
RIESLING RIED PLETZENGRABEN Tom Dockner, Traisental	€ 14	€ 85
CHABLIS TERROIR DE CHABLIS Patrick Piuze, Burgundy	€ 19	€ 115

## Red

	0,1 L	0,75 L
SANKT LAURENT Philipp Grassl, Carnuntum	€ 9	€ 55
BLAUFRÄNKISCH HORITSCHON Gober & Freinbichler, Burgenland	€ 12	€ 75
BOURGOGNE PINOT NOIR CUVÉE SIMONE Domaine Aimot Guy et Fils, Burgundy	€ 19	€ 115
CHÂTEAU DURFORT-VIVENS LE PLATEAU 2ème Cru Classé, Margaux, Bordeaux	€ 23	€ 135

## Rosé

	0,1 L	0,75 L
ROSÉ TRIENNES Triennes, Méditerranée	€ 10	€ 89

## Dessertwine

	0,05 L
BEERENAUSLESE Umathum, Burgenland	€ 12

## Aperitif & Cocktails

### FUSCHL SPRITZ

Sporer Hibiskus Bitter | Thalheim Raspberry  
Grüner Veltliner  
€ 17

### AMERICANO

Campari | Alfred Rosé Vermouth | Soda  
€ 17

### CLOUDY LEMON

Limoncello | Lemon | Vanilla | Cream | Prosecco  
€ 17

### PANDAN SOUR

Haku Vodka | Pandan | Pineapple  
Yuzu | Green Tea  
€ 20

### PINK NEGRONI

Roku Gin | Mancino Sakura | Ramazzotti Rosato  
Cranberry Bitters  
€ 22

### MEZCAL PALOMA

Siete Misterios Mezcal | Lime | Grapefruit  
Soda | Cointreau | Sal de Gusano  
€ 20

### ALPINE GARDEN GIMLET

Gin Alpin | Lime | Rosemary | Thyme | Cucumber  
€ 22

## Champagne & Sparkling Wine

	0,1 L	0,75 L
SEKT BRUT ROSÉ Jurtschitsch, Lower Austria	€ 15	€ 89
CHAMPAGNE SPECIAL CUVÉE BRUT Bollinger, Ay	€ 24	€ 140
CHAMPAGNE ROSÉ BRUT Bollinger, Ay	€ 29	€ 160
SPARKLING TEA BLÅ – non – alcoholic – Sparkling Tea Company, Kopenhagen	€ 12	€ 75

## Beer

	0,3 L	0,5 L
<b>DRAFT</b>		
Paulaner Hell	€ 6,5	€ 9
Trumer Pils	€ 6,5	€ 9
<b>BOTTLE</b>		
Paulaner Weißbier	0,5 L	€ 9
Paulaner Weißbier – non-alcoholic–	0,5 L	€ 9
Freispiel Trumer – non-alcoholic–	0,33 L	€ 6,5
Sortenspiel, Wildshut	0,25 L	€ 10,5
Rodenbach Fruitage, Fruchtbeer	0,25 L	€ 8,5

## Softdrinks

	0,33 L	0,35 L
Coca Cola, Cola Zero	€ 6,5	
Sprite, Fanta	€ 6,5	
Mezzo Mix	€ 6,5	
Thalheim Raspberry Limonade	€ 6,5	
Thalheim Uhdler Limonade	€ 6,5	
Almdudler		€ 7

## Organics

	0,25 L
Ginger Ale	€ 7,5
Bitter Lemon	€ 7,5
Ginger Beer	€ 7,5
Tonic Water Purple	€ 7,5
Berry	€ 7,5

## Juices

	0,4 L
Apple, Apricot, Black Currant, Pineapple, Grapefruit, Mango, Orange	€ 7
With Sparkling Water	€ 8,5

## Water

	0,33 L	0,75 L
BWT Water Still   Sparkling	€ 8	
Vöslauer Still   Sparkling	€ 5,5	€ 10,5
San Pellegrino	€ 5,5	€ 10,5