

Aperitif & Cocktails

Fuschl Spritz	€ 17	
Sporer Hibiskus Bitter, Thalheim Raspberry, Grüner Veltliner		
Americano	€ 17	
Campari, Alfred Rosé Vermouth, Soda		
Cloudy Lemon	€ 17	
Limoncello, Lemon, Vanilla, Cream, Prosecco		
Circular Spritz	€ 17	
Sekt Brut Rosé Jurtschitsch, Citrus oleo-saccharum, Noilly Prat		
Pink Negroni	€ 22	
Roku Gin, Mancino Sakura, Ramazotti Rosato, Cranberry Bitters		
Gin Basil Smash	€ 18	
Guglhof Gin, Lemon, Basil		
Fuschl Herb Martini	€ 22	
Edelweis Vodka, Thoralm Gin, Thyme, Rosemary, Alfred Dry Vermouth		
Smoky Raspberry Sour	€ 20	
Mezcal, Raspberry, Lemon, Sugar, Bitters		
Chocolatini	€ 18	
Mozart Dark Chocolate Liqueur, Cream, Frangelico, Chocolate Bitters		

Beer

DRAFT		
Paulaner Hell	€ 6.5	€ 9
Trumer Pils	€ 6.5	€ 9
BOTTLE		
Paulaner Weißbier		€ 9
Paulaner Weißbier – non-alcoholic –		€ 9
Freispiel Trumer – non-alcoholic –	€ 6.5	

Softs

Coca Cola, Cola Zero	€ 6.5	0.33 L	0.35 L
Sprite, Fanta	€ 6.5		
Mezzo Mix	€ 6.5		
Thalheim Rasperry Lemonade	€ 6.5		
Thalheim Uhudler Lemonade	€ 6.5		
Almdudler		€ 7	

Organics

Ginger Ale	€ 7.5	0.25 L	
Bitter Lemon	€ 7.5		
Ginger Beer	€ 7.5		
Tonic Water	€ 7.5		
Purple Berry	€ 7.5		

Juices

Apple, Apricot, Black Currant, Pineapple, Grapefruit, Mango, Orange	€ 7		
With Sparkling Water	€ 8.5		

Champagne & Sparkling Wine

	0.1 L	0.75 L
Sekt Brut Rosé	€ 15	€ 89
Jurtschitsch, Lower Austria		
Champagne Special Cuvée Brut	€ 24	€ 140
Bollinger, Aÿ		
Champagne Rosé Brut	€ 29	€ 160
Bollinger, Aÿ		
2016 Champagne Roederer Vintage	€ 38	€ 235
Roederer, Reims		
Sparkling Tea Blå – non-alcoholic –	€ 12	€ 75
Sparkling Tea Company, Copenhagen		

White

Grüner Veltliner Kammern	€ 12	€ 75
Hirsch, Kamptal		
Gelber Muskateller Fauna	€ 8	€ 50
Hannes Sabathi, South Styria		
Sauvignon Blanc Saxum	€ 12	€ 75
Pfitscher, South Tyrol		
Riesling Ried Pletzengraben	€ 14	€ 85
Tom Dockner, Traisental		
Chablis Terroir de Chapelle	€ 18	€ 110
Patrick Piuze, Burgundy		

Red

Sankt Laurent	€ 9	€ 55
Philipp Grassl, Carnuntum		
Blaufränkisch Horitschon	€ 12	€ 75
Gober & Freinbichler, Burgenland		
Bourgogne Rouge 47°	€ 19	€ 115
Marchand-Tawse, Burgundy		
Cuvée Rosso e Nero	€ 16	€ 95
Pöckl, Burgenland		
Château Durfort-Vivens	€ 23	€ 135
Le Plateau		
2ème Cru Classé, Margaux, Bordeaux		

Rosé

Rosé Triennes	€ 9	€ 55
Triennes, Méditerranée IGP		
Rosé vom Zweigelt	€ 8	€ 50
Bründlmayer, Lower Austria		

Dessertwine

Beerenauslese Cuvée	0.05 L	€ 12
Kracher, Burgenland		

Water

BWT Water Still Sparkling		€ 8
Vöslauer Still Sparkling	€ 5.5	€ 10.5
San Pellegrino	€ 5.5	€ 10.5

Alpine to the Sea

3-COURSE MENU

Veal Tartare
Salted Lemon, Poget Oyster, Horseradish, Crème Fraîche

Grilled Fillet of Char
“From Our Castle Fishery” | ✱
Poverade, Sour Cream Mousseline,
Bouchot-Mussel, Barigoule Beurre Blanc

Chocolate Soufflé
Bittersweet Fine Dark Chocolate,
Tonka Bean Ice Cream

3-course € 89
Wine Pairing € 40

Lake & Sea

Fresh Oysters
“Pléiade Poget Nr. 2” | ☿
Sauce Mignonette, Lemon & Tabasco
per piece € 7

Kingfish Crudo | ☿
Beet Root, Black Currant, Red Onion, Ginger, Corn
€ 32

Veal Tartare
Salted Lemon, Poget Oyster, Horseradish, Crème Fraîche
€ 28

1/2 Tristan Rocklobster “Singapore Style” | ☿
Lettuce Hearts, Fennel, Peanuts
€ 45

Grilled Fillet of Char
“From Our Castle Fishery” | ✱
Poverade, Sour Cream Mousseline,
Bouchot-Mussel, Barigoule Beurre Blanc
€ 42

Schloss Fuschl Bouillabaisse | ✱
Styrian Alpine Prawn, Lake Fuschl Fish, Saffron
€ 48

Fillet of Halibut | ☿
Yellow Lentil, Carrot de Sables, “Mattigtaler” Yoghurt
€ 57

Consommé of Austrian Beef
Cheese Dumplings or Semolina Dumpling
€ 14

Pumpkin Foam Soup | 🍂
Pumpkinseed Granola, Vadouvan
€ 16

Greens, Sprouts, Pumpkin Seeds | 🍂
Muscat Grape, Cucumber, Radish
€ 18
Add “Aberseer” Organic Sheep Cheese Mousse € 8 | ✱

Organic Mushroom Pâté | 🍂
Cashew, Plum, Brioche
€ 32

Grilled Chestnut Gnocchi | 🍂
Mont d’Or, Braised Apple, Spinach, Piedmont Hazelnut
€ 36

Wiener Schnitzel
Parsley Potatoes, Lingonberries
€ 36
Add Small Salad €10

Beef Fillet of “Atterox” | ✱
Grilled Wild Broccoli, Hash Brown Fries
€ 68
Add 1/2 Tristan Rocklobster Tail € 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