

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	
Almond Cinnamon Fizz	€ 18
Kurapotheke Amaretto & Calvados, Ginger Ale & Cinnamon	
Pink Negroni	€ 22
Roku Gin, Mancino Sakura, Ramazotti Rosato, Cranberry Bitters	
Earl Grey Martini	€ 22
Edelweis Vodka infused with Earl Grey, Lemon & Honey, Angostura Bitter	
Maple Old Fashioned	€ 22
Bulleit Bourbon & Maple Syrup, Orange Bitter & Cloves	
Chocolatini	€ 18
Mozart Dark Chocolate Liqueur, Cream, Frangelico, Chocolate Bitters	

Beer	0.3 L	0.5 L
DRAFT		
Paulaner Hell	€ 6.5	€ 9
Trumer Pils	€ 6.5	€ 9

BOTTLE	0.33 L
Mountain Pale Ale, Bierol	€ 8,5
Nicobar Indian Pale Ale, Gusswerk	€ 8,5
Rotglut Altbayrisch Dunkel, Bierschmiede	€ 8,5
Hammer Baltic Porter, Bierschmiede	€ 10,5
Freispiel Trumer – non-alcoholic –	€ 6.5

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

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

Juices	0.4 L
Apple, Apricot, Black Currant, Pineapple, Grapefruit, Mango, Orange	€ 7
With Sparkling Water	€ 8.5

Champagne & Sparkling Wine

Festive Season	0.1 L	0.75 L
Dom Pérignon Blanc Vintage 2015	€ 69	€ 495
Maison Dom Pérignon, Épernay		
Sekt Brut Rosé	€ 15	€ 89
Jurtschitsch, Lower Austria		
Champagne Special Cuvée Brut	€ 24	€ 140
Bollinger, Aÿ		
Champagne Rosé Brut	€ 29	€ 160
Bollinger, Aÿ		
Sparkling Tea Blå – non-alcoholic –	€ 12	€ 75
Sparkling Tea Company, Copenhagen		

White

Grüner Veltliner Kammern	€ 12	€ 75
Hirsch, Kamptal		
Furmint	€ 13	€ 80
Rosi Schuster, Burgenland		
Sauvignon Blanc Gamlitz	€ 12	€ 75
Sattlerhof, Südsteiermark		
Riesling Ried Pletzengraben	€ 14	€ 85
Tom Dockner, Traisental		
Bourgogne Blanc St. Vincent	€ 16	€ 95
Vincent Girardin, 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 Le Plateau	€ 23	€ 135
2ème Cru Classé, Margaux, Bordeaux		

Rosé

Rosé AIX	€ 12
Maison Saint Aix, Provence	

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

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

Alpine

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