

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, Rosmarin, Alfred Dry Vermouth		
Smoky Raspberry Sour	€ 20	
Mezcal, Raspberry, Lemon, Sugar, Bitters		
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		
Paulaner Weißbier	€ 9	
Paulaner Weißbier – non-alcoholic –	€ 9	
Freispiel Trumer – non-alcoholic –	€ 6.5	

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

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

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

Champagne & Sparkling Wine

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	€ 55
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

Zweigelt vom roten Kies	€ 10	€ 55
Umathum, Burgenland		
Blaufränkisch Horitschon	€ 12	€ 75
Gober & Freinbichler, Burgenland		
Bourgogne Rouge 47°	€ 19	€ 115
Marchand-Tawse, Burgundy		
Cuvée Rosso e Nero	€ 16	€ 95
Pöckl, Burgenland		
Terra di Monteverro	€ 29	€ 180
Monteverro, Tuscany		

Rosé

Rosé Triennes	€ 10	€ 55
Triennes, Méditerranée IGP		
Rosé Mardonna	€ 12	€ 75
Markowitsch, Carnuntum		

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, Clear Tuna Essence, Caper Leaves

Grilled Fillet of Char
“From Our Castle Fishery” |  
Poverade, Herb Mousseline, Vongole Beurre Blanc

“Mattigtal” Curd Cheese Dumplings | 
Apricot Stew, Brown Butter Crumbs

3-course € 89
Wine Tasting € 40

Lake & Sea

Fresh Oysters
“Pléiade Poget Nr. 2” | 
Lemon & Tabasco
per pièce € 7

Kingfish Crudo | 
Watermelon, Red Onion, Ginger, Beet Root, Corn
€ 32

1/2 Tristan Rocklobster “Singapore Style”
Lettuce Hearts, Fennel, Peanuts
€ 43

Grilled Fillet of Char
“From Our Castle Fishery” |  
Poverade, Herb Mousseline, Vongole Beurre Blanc
€ 42

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

Sea Urchin Tagliolini
Lime, Codium
€ 48

Fillet of Turbot |  
Green Tomato, Pinenuts, Zucchini
€ 62

Alpine

Consommé of Austrian Beef
Cheese Dumplings or Semolina Dumpling
€ 14

Aberseer Organic Sheep Cheese |   
Cucumber, Anna Max Mustard, Radish
€ 26

Veal Tartare | 
Salted Lemon, Clear Tuna Essence, Caper Leaves
€ 28

Greens, Sprouts, Pumpkin Seeds |   
Physalis, Radish
€ 18

Green Gazpacho | 
Jalapeño, Granny Smith, Green Curry
€ 16

Grilled Wildherb Gnocchi | 
Stracciatella di Burrata, Oven Tomatoes, Radicchio
€ 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