

VINOTHEK FONDUE / HOT POT

Fondue Chinoise for 2 *per person* € 65

Atterox Beef, Guinea Fowl, Styrian
Alpine Prawns, Pike Perch, Potatoes,
Baby Vegetables, Flachgauer Mushroom,
Horseradish Sauce, Truffle Aioli,
Chive Sauce

Wine Recommendation:

Blaifränkisch Ried Setz, € 160
Kollwentz, Burgenland, 2014

Hot Pot for 2 | *per person* € 48

Miso, "Flachgauer" Mushroom,
Bok Choi, Wild Broccoli, Paneer,
Scallions, Chili, Won Ton

Wine Recommendation:

Riesling Lenchen Kabinett, € 70
Peter Jakob Kühn, Rheingau, 2018

"Stollenkäse" Cheese *per person* € 42 Fondue for 2

Joseph Bread, Potatoes, Homemade
Pickles, "St. Leonharter" Cured Ham
With Truffle *per gram* € 12

Wine Recommendation:

Weissburgunder Oberbergener Pulverbuck, € 95
1. Lage Franz Keller, Baden, 2021

ADD ON'S

100g Atterox Beef € 26

100g Guinea Fowl € 19

100g Styrian Alpine Prawns € 28

100g "Böhmerwald" Pike Perch € 22

100g Marinated Paneer € 10

Mixed Cold Cuts € 18

6pcs of Kimchi Won Ton € 14

Vegetables & Organic Mushrooms € 20

St. Leonhard Cured Ham Plate € 14



Partners in Provenance

 Vegetarian

 Vegan

 Gluten free

 Lactose free

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

COLD CUTS, CHEESE & FISH

Vinothek Cold Cuts | ✱ *for 1* € 22
Regional Cold Cuts,
“Mattigtaler” Cheese,
Spreads & Homemade Pickles

Regional Cheese Platter | ✱ 🥄 € 16
Grapes & Red Walnuts

Schloss Fuschl Fishery | ✱ € 18
Smoked Trout & Cured Salmon Trout,
Dill Honey Mustard & Wild Herb Salad

WARM DISHES

“Grießnockerl” Soup | ✱ € 9
Semolina Dumplings, Beef Consommé

Pumpkin Soup | 🥄 🍷 € 16
Sourdough Croûtons

Wiener Schnitzel € 36
Parsley Potatoes, Lingonberries

Goulash of Local Veal € 38
Butter “Spätzle”, Sour Cream

**Roasted Austrian
Cheese Dumpling** | 🥄 € 18
Green Salad, Herb Sour Cream



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SWEETS

Valrhona Chocolate Fondue for 1 € 28

Seasonal & Exotic Fruits

Wine Recommendation:

Tawny Port 10Y 0.05 L € 10

Grahams, Duoro

Kaiserschmarrn *small* € 14 *large* € 22

Rum Raisins, Stewed Plums

20 min. of happy anticipation

Bauernkrapfen € 8

With Apricot Jam

Apple Strudel

With Vanilla Sauce € 8

With Whipped Cream € 7

Grandma's Favorite € 8.5



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.

Cheese & Dairy Products: Mattigtaler Käse, Seegut Eisl, Dorfkäserei Pöztzelsberger

Cold Cuts & Meat: Butchery Fuchseriei St. Leonhard – **Fish:** Schloss Fuschl fishery

Bread: Joseph organic bakery – **Mushrooms:** "Flachgauer" organic mushrooms from Obertrum



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SPARKLING

0.1 L 0.25 L 0.75 L

Sekt Brut Rosé € 15 € 89

Jurtschitsch, Lower Austria

Champagne Special Brut € 24 € 140

Bollinger, Ay

WHITE

0.1 L 0.25 L 0.75 L

Grüner Veltliner Kies € 7 € 17 € 45

Angerer, Lower Austria

Riesling Strass € 8 € 20 € 50

Weixelbaum, Kamptal DAC

Neuburger Leithaberg € 10 € 24 € 55

Tinhof, Leithaberg DAC

Gelber Muskateller € 8 € 20 € 50

Fauna

Hannes Sabathi, Südsteiermark DAC

Wiener € 9 € 22 € 55

Gemischter Satz DAC

Wieninger, Vienna

Spritzer 0.2 L € 6.5

ROSÉ

0.1 L 0.25 L 0.75 L

Rosé vom Zweigelt € 8 € 50

Bründlmayer, Lower Austria

SWEET

0.05 L

Beerenauslese Cuvée € 12

Kracher, Burgenland

RED

0.1 L 0.25 L 0.75 L

Blaufränkisch € 12 € 29 € 75

Horitschon

Gober & Freinbichler, Burgenland

Zweigelt vom € 10 € 24 € 60

roten Kies

Umathum, Burgenland

Cuvée Castellum € 8 € 20 € 50

Grassl, Carnuntum

Pinot Noir € 13 € 32 € 80

Gumpoldskirchen

Alte Reben, Johanneshof-Reinisch,

Thermenregion

BEER

Paulaner Hell 0.3 L € 5.2

Paulaner Hell 0.5 L € 6.5

Paulaner Weißbier 0.5 L € 6.8

Paulaner Weißbier € 6.8

alcohol-free 0.5 L

Trumer Pils 0.3 L € 5.4

Trumer Freispiel € 5.4

alcohol-free 0.33 L

Obertrumer Zwickel 0.33 L € 5.4

WATER

Schloss Water Sparkling <i>0.7 L</i>	€ 5
Schloss Water Still <i>0.7 L</i>	€ 5
Vöslauer Sparkling <i>0.35 L</i>	€ 5.5
Vöslauer Still <i>0.35 L</i>	€ 5.5
Vöslauer Sparkling <i>0.75 L</i>	€ 10.5
Vöslauer Still <i>0.75 L</i>	€ 10.5

JUICES

0.25 L

Apple Currant	€ 5
Apple Juice	€ 5
Apple Apricot	€ 5
With Sparkling Water <i>0.4 L</i>	€ 6.5

HOMEMADE

0.5 L

Lemon Ice Tea	€ 8.5
Elderflower Mint Lemonade	€ 8.5
Red Berry Ice Tea	€ 8.5

SOFT DRINK

Coca Cola <i>0.33 L</i>	€ 5
Coca Cola Zero <i>0.33 L</i>	€ 5
Sprite <i>0.33 L</i>	€ 5
Fanta <i>0.33 L</i>	€ 5
Mezzo Mix <i>0.33 L</i>	€ 5
Almdudler <i>0.35 L</i>	€ 5

COFFEE

Espresso	€ 4
Americano	€ 5
Cappuccino	€ 5.5
Latte Macchiato	€ 6.5
Hot Chocolate <i>from Berger</i>	€ 6.5

TEA

0.4 L

Althaus Selection

Earl Grey	€ 9
English Breakfast	€ 9
Darjeeling	€ 9
Sencha	€ 9
Rooibos	€ 9
Fruit	€ 9
Chamomile	€ 9
Mint	€ 9
Herbs	€ 9