

Menu .SCHLOSSBERG

Grazer classics *Starter & Soup*

STYRIAN CORN SALAD
WITH FRIED ORGANIC-EGG
& WARM POTATOES €9

TYPICAL CALF LIGHTS OF
GRAZ
WITH FLUFFY BREAD-SOUR
CREAM DUMPLINGS €12/ €16

CLEAR OX SOUP
WITH HOMEMADE MEAT
STRUDEL
& LOTS OF CHIVES €6

Our Ideas *Starter & Soup*

BEEF TARTARE OF OX
WITH WILD GARLIC-CREAM,
PEPPER CHEESE
& PEPPER FRIED BATTER
PEARLS €15

MANGALICA PORK JOWL
WITH BUCKWHEAT, PINEAPPLE
MUSTARD
& HERB MUSHROOMS €14

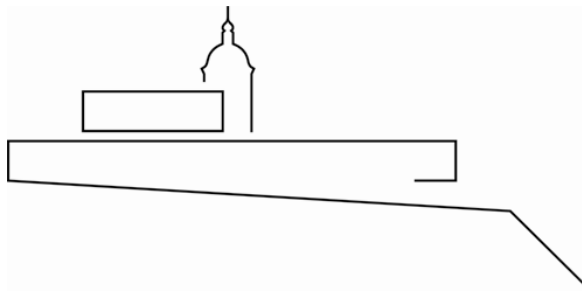
FISH SOUP
WITH FRESHWATER- AND
SALTWATER FISHES, PRAWNS
& TAGGIASCA-OLIVE BREAD
€9

New plate heroes *Starter & Soup*

MARINATED WHITE SEATFISH
WITH A LOT OF TURNIPS,
TAPIOCA
& AVOCADO €15

TUNA SASHIMI
WITH TERIYAKI SAUCE, WASABI
CREAM
& TEMPURA PRAWN €16

ASPARAGUS FOAM SOUP
WITH CREAM CHEESE RAVIOLI
& CRESS €8



Grazer classics
Main course

ORIGINAL WIENER SCHNITZEL
OF VEAL
WITH PARSLEY POTATOES
& CRANBERRIES €21

STEWED SHOULDER OF VEAL
WITH NAVETTEN TURNIPS,
BROCCOLI
& WHITE POLENTA €21

CONFIT ALPINE SALMON
WITH TWO DIFFERENT
VARIATIONS OF SWEET
POTATOES, PAK CHOI
& PUFFED WILD RICE €27

Our Ideas
Main course

SOUS VIDE COOKED FILET OF
VEAL
WITH CAULIFLOWER, OYSTER
MUSHROOMS
& JUS CHIPS €29

FILET STEAK OF BEEF
WITH GREEN ASPARAGUS,
POTATO FLAN, LARDO
& MOREL €32

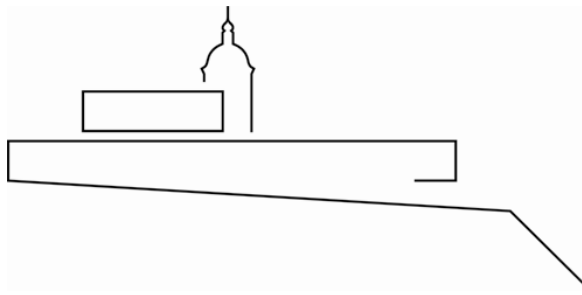
BREAST OF GUINEAFOWL
WITH CRISPY PARSNIP,
PAPRIKA & AMARANTH €26

New plate heroes
Main course

HOMEMADE POTATO GNOCCHI
WITH WILD GARLIC, SUNGOLD
TOMATOES & ASMONTA €17

ASPARAGUS FROM MARCHFELD
WITH VULCANO HAM, ROSEVAL
POTATOES & SAUCE
HOLLANDAISE €21

CRISPY PIKE PERCH
WITH TREVISANO RISOTTO,
CHORIZO & PIEMENTOS €24



Grazer classics
Dessert

**HOMEMADE QUARK DUMPLING
WITH MEDLAR
& MEDLAR ICE CREAM €10**

**BEST OF CHEESE
WITH GRAPES & NUTS
€10/€16**

Our Ideas
Dessert

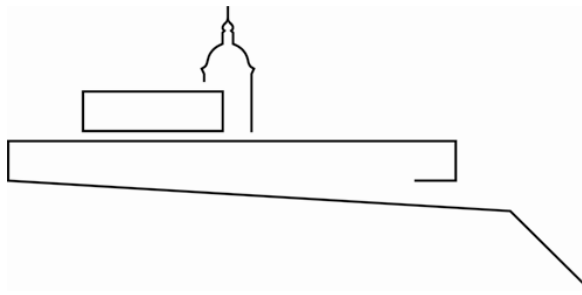
**AMARETTO-ALMOND PARFAIT
WITH DARK CHOCOLATE
& OXALIS €10**

**SWEETS FOR YOUR SWEETS
BEST OF SCHLOSSBERG SWEETS
(FOR 2 PEOPLE AND MORE)
€12 P.P.**

New plate heroes
Dessert

**BEST OF YOGHURT &
BUTTERMILK
WITH PIEPLANT
& SORREL €10**

**HAZELNUT PUDDING
WITH CREAMY NOUGAT
& MANGO €10**



IN THE EVENING OUR CHEESE GUERIDON WILL COME TO YOU!

OUR CUISINE IS SPECIALIZED IN CREATIVE STYRIAN DISHES WITH INTERNATIONAL INFLUENCES.

THE PRODUCT IS OUR STAR.

IT IS OUR PRIORITY TO USE PRODUCTS FROM STYRIAN "GENUSSREGIONEN" LIKE ALMENLAND ALMOCHSE, STEIRISCHES KÜRBISKERNÖL G.G.A., STEIRISCHER KREN G.G.A, STEIRISCHER VULKANLAND SCHINKEN, OSTSTEIRISCHER APFEL STEIERISCHE KÄFERBOHNE

WE WISH YOU DELIGHTFUL HOURS ON 464 METERS ON TOP OF GRAZ!

HERTI GROSSAUER-WIDAKOVICH, CHRISTOF WIDAKOVICH
& TEAM SCHLOSSBERG

MENUE

3 COURSE MENUE: €43

4 COURSE MENUE: €48

5 COURSE MENUE: €53

THE 5 COURSE MENUE JUST CAN BE SERVED FOR THE WHOLE TABLE.

DINNER COVER FEE

€ 4,50

(INCLUDES BREAD, SCHLOSSBERG SPREAD, VULCANO HAM AND OUR SECRET SPICE MIX)

ALL PRICES INCLUDE VAT

OUR SERVICE EMPLOYEES WILL INFORM YOU ABOUT EVERY PRODUCT THAT INCLUDES ALLERGEN INGREDIENTS.

