

Menu .SCHLOSSBERG

Grazer classics Starter & Soup

GRAZER KRAUTHÄUPTEL
WITH FRIED RUNNER BEANS
& RADISHES €7

**TYPICAL CALF LIGHTS OF
GRAZ**
WITH FLUFFY BREAD ROLL-
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 CARAMELISED SHALLOT
CREAM & PAPRIKA €15

CARPACCIO OF CALF
WITH LOVAGE CREAM,
MARINATED MUSHROOMS
& ASMONTE €15

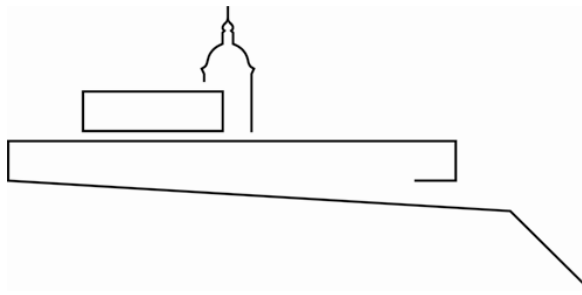
FISH SOUP
WITH FRESHWATER- AND
SALTWATER FISHES, PRAWNS
& TAGGIASCA-OLIVE BREAD
€9

New plate heroes Starter & Soup

STAINED FJORD TROUT
WITH A LOT OF TURNIPS,
AVOCADO & BUCKWHEAT €15

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

PUMPKIN CREAM SOUP
WITH PUMPKIN SEED OIL,
CROUTONS
& SPROUTS €7



Grazer classics
Main course

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

STEWED CHEEK OF BEEF
WITH ROSEMARY-POLENTA
& BROCCOLI €21

DEER BACK
WITH RED CABBAGE, BRUSSEL
SPROUTS & BULBOUS €29

Our Ideas
Main course

ROASTED PIKE PERCH
WITH CUBIO, CELERY, WILD
BROCCOLI & PEARL ONIONS
€26

FILET STEAK OF BEEF
WITH PAPRIKA CRUST
PASTINAKE – CREAMY & CRISPY
- & PIMIENTOS €32

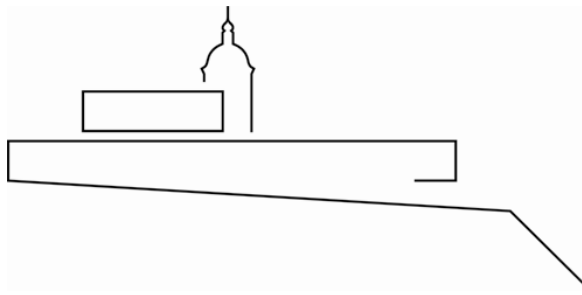
BARBARIE DUCK BREAST
WITH PURPLE HAZE, SWEET
POTATOES, AMARANTH
& RADISHES €26

New plate heroes
Main course

LEMON-RICOTTA RAVIOLI
WITH LOBSTER €26

HOMEMADE TRUFFLE GNOCCHI
WITH POVERADEN
& LEEK €19
+ SHAVED ISTRIAN BLACK
TRUFFLE €6

TURBOT FILET
WITH TRUFFLED RISOTTO
& ROMANESCO €29
+ SHAVED ISTRIAN BLACK
TRUFFLE €6



Gräzer classics
Dessert

**FLUFFY QUARK DUMPLING
WITH CINNAMON CRUMBS,
ICED "KAISERSCHMARRN"
& STEWED PLUMS €10**

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

Our Ideas
Dessert

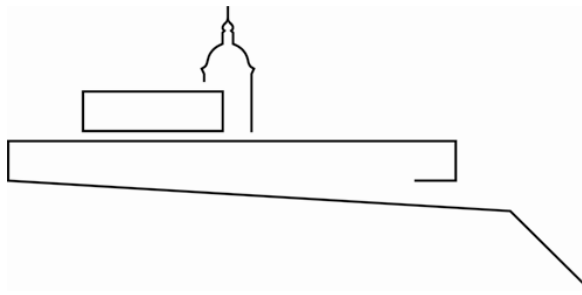
**GINGERBREAD TARTE
WITH FIG, SORBET
& SOUR CREAM MOUSSE €10**

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

New plate heroes
Dessert

**WARM HAZELNUT CAKE
WITH NOUGAT MOUSSE
& MANDARINES €10**

**BAUMKUCHEN TARTE
WITH DARK & WHITE
CHOCOLATE
& PICKLED CHERRIES €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.

