

Menu .SCHLOSSBERG

Grazer classics *Starter & Soup*

BOILED BEEF ASPIC
WITH KIDNEY BEANS
& PUMPKIN-SEED OIL 14

TYPICAL CALF LIGHTS OF
GRAZ
WITH BREAD DUMPLINGS 12

CLEAR OX SOUP
WITH HOMEMADE MEAT
STRUDEL
AND LOTS OF CHIVES 6

Our Ideas *Starter & Soup*

BEEF TARTARE OF OX
WITH HERB BUTTER
AND PEPPER FRIED BATTER
PEARLS 15

MARINATED SALMON TROUT
WITH BUTTERMILK, AVOCADO
AND CUCUMBER 15

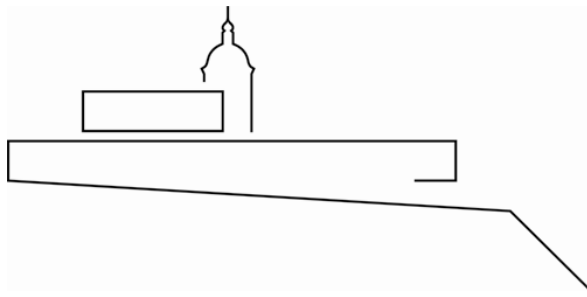
FISH SOUP WITH ORIENTAL
SAFFRON
AND TAGGIASCA-OLIVE
BREAD 9

New plate heroes *Starter & Soup*

CRISPY SHEEP'S MILK CHEESE
WITH PUMPKIN
AND BLACK NUT 15

STYRIAN CORN SALAD
WITH WARM POTATOES
PUMPKIN SEED OIL
VINAIGRETTE
AND FRIED EGG 9

TOPINAMBOUR FOAM SOUP
WITH OWN CHIPS 7



Grazer classics
Main course

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

**12 HOURS STEWED VEAL
SHOULDER**
WITH TWO DIFFERENT
VARIATIONS OF CAULIFLOWER
AND POLENTA **22**

CRISPY PIKE PERCH
WITH FRIED MUSHROOMS
SCALLION
AND POTATO FLAN **23**

Our Ideas
Main course

**BARBERIE BREAST OF DUCK
WITH RED CABBAGE CREAM
TUBERS
AND BRUSSEL SPROUTS **26****

FILET STEAK OF OX
IN HERB-PEPPER CRACKLING
WITH THREE DIFFERENT
VARIATIONS OF HOKKAIDO
PUMPKIN **29**

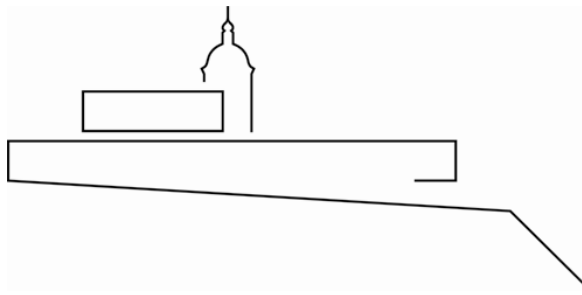
SEA BASS
WITH SPICY CURRY CABBAGE
AND TEMPURA PRAWN **27**

New plate heroes
Main course

ARBORIO RISOTTO
WITH MUSHROOMS, ISTRIAN
OLIVE OIL
AND PECORINO **16**

BEETROOT-RAVIOLI
WITH HORSERADISH FOAM
CHIOGGIA BEETROOT
AND PECAN NUT **19**

64°C ORGANIC BOILED EGG
WITH POTATO CRÈME
AND CREAMY BELLBEAN-LEEK
RAGOUT WITH
- BLACK PERIGORD TRUFFLE **22**
- WHITE ALBA TRUFFLE **26**



Grazer classics
Dessert

NOUGAT DUMPLING
WITH SOUR CHERRY COMPOTE
AND PUNSCH SORBET 9

BEST OF CHEESE
WITH GRAPES AND NUTS 11

Our Ideas
Dessert

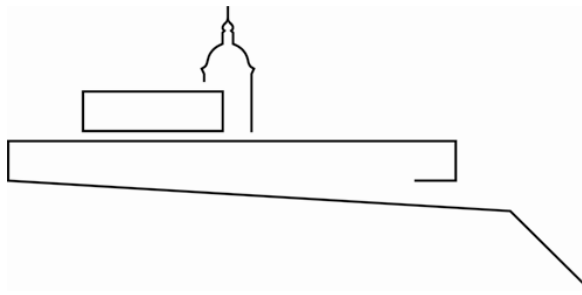
BEST OF CHOCOLATE
WITH THAI-MANGO 9

SWEETS FOR YOUR SWEETS
BEST OF SCHLOSSBERG SWEETS
(FOR 2 PEOPLE AND MORE)
11 P.P.

New plate heroes
Dessert

VANILLA CRESCENTS PARFAIT
WITH PORT WINE-CINNAMON-
SABAYON
AND BAUMKUCHEN 9

GINGERBREAD TARTE
WITH COFFEE-GANACHE
AND SOFTLY GELATINISED
TANGERINE 9



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

DINNER COVER FEE

€ 3,50

(INCLUDES BREAD, ORGANIC BUTTER,
AND OUR SECRET SPICE MIX)

ALL PRICES INCLUDE VAT

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

