

# 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 PORCINI €15

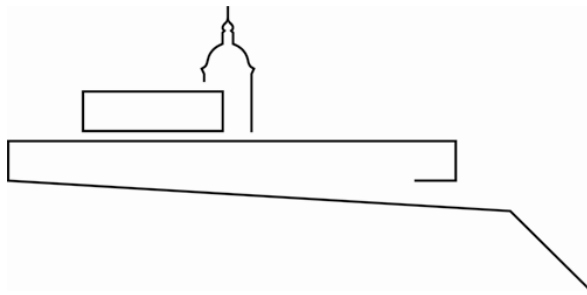
**FISH SOUP**  
WITH FRESHWATER- AND  
SALTWATER FISHES, PRAWNS  
& TAGGIASCA-OLIVE BREAD  
€9

## *New plate heroes* *Starter & Soup*

**WOLFGANGSEE SHEEP`S  
CHEESE**  
WITH TOMATOES, AVOCADO  
& CRISP €14

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

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



*Graxer classics*  
*Main course*

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

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

CONFIT ARCTIC CHAR  
WITH PICKLED PUMPKIN  
& PUFFED WILD RICE €24

*Our Ideas*  
*Main course*

DUET OF LAMB  
WITH CARROTS, PECAN NUTS  
& MANGOLD €29

FILET STEAK OF BEEF  
WITH HERB CRUST  
CHANTERELLE, POTATO FLAN  
& LARDO €32

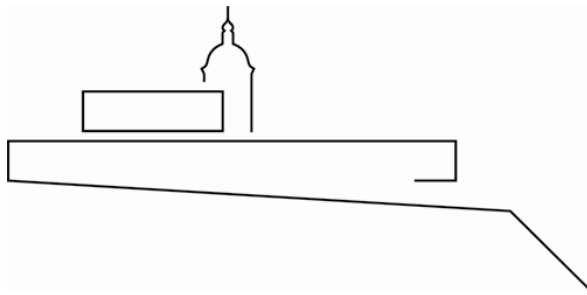
BREAST OF GUINEAFOWL  
WITH CRISPY PARSNIP,  
PAPRIKA & AMARANTH €26

*New plate heroes*  
*Main course*

HOMEMADE PORCINI RAVIOLI  
WITH ASMONTE, STEWED  
TOMATOES  
& CRESS €18

CHANTERELLE CREAM SAUCE  
WITH BREAD-ROLL SOUFFLE  
SLICE & PAK CHOI €12/€16

BRANZINO FILET  
WITH CELERY RAGOUT,  
AUTUMN TRUFFLE  
& ROMANESCO €27



*Grazer classics*  
*Dessert*

**APRICOT DUMPLINGS**  
WITH LIQUID CORE, ICED  
"KAISERSCHMARRN"  
& PICKLED APRICOTS €10

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

*Our Ideas*  
*Dessert*

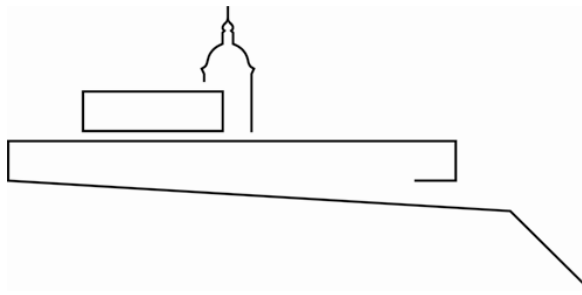
**PANDAN CAKE**  
WITH A LOT OF RASPBERRIES  
& FROZEN YOGHURT €10

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

*New plate heroes*  
*Dessert*

**BEST OF CALLEBAUT**  
**CHOCOLATE**  
WITH MANGO  
& HONEYCOMB €10

**CARAMEL-CHEESE CAKE**  
WITH MASCARPONE-CACAO ICE  
CREAM & KIWI €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.

