

Menu .SCHLOSSBERG

Grazer classics *Starter & Soup*

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

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 PUMPKIN SEED OIL-
CREAM CHEESE, PAPRIKA
& PEPPER FRIED BATTER
PEARLS €15

MARINATED CAP OF RUMP
WITH TWO DIFFERENT
VARIATIONS OF MULTIFLORA
BEAN, RADISHES
& SPROUTS €14

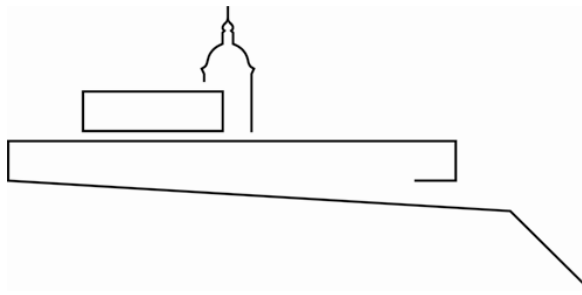
FISH SOUP
WITH FRESHWATER- AND
SALTWATER FISHES, PRAWNS
& TAGGIASCA-OLIVE BREAD
€9

New plate heroes *Starter & Soup*

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

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

GAZPACHO
WITH BURRATA
& BASIL OIL €7



Graxer classics
Main course

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

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

CONFIT ARCTIC CHAR
WITH TWO DIFFERENT
VARIATIONS OF SWEET
POTATOES, ROMANESCO
& 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

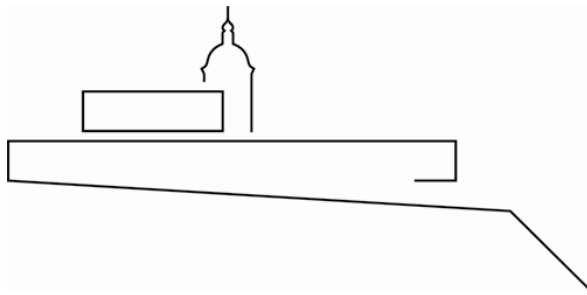
BREAST OF GUINEAFOWL
WITH CRISPY PARSNIP,
PAPRIKA & AMARANTH €26

New plate heroes
Main course

HOMEMADE POTATO GNOCCHI
WITH ARTICHOKE
& SUMMER TRUFFLE €19

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

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



Grazer classics
Dessert

APRICOT DUMPLINGS
WITH TONKA BEANS-MOUSSE
& MARINATED APRICOTS €10

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

Our Ideas
Dessert

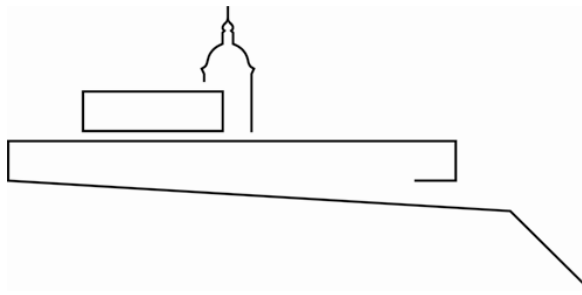
LEMON TARTE
WITH MARSHMALLOW ICE
CREAM, PEACH & LEMON
VERBENA €10

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

New plate heroes
Dessert

**NEMESIS WITH WHITE
CHOCOLATE GANACHE
STRAWBERRIES
& ELDERFLOWER €10**

CHERRY-VANILLE PARFAIT
WITH CACAO EARTH
& 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.

