

# 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

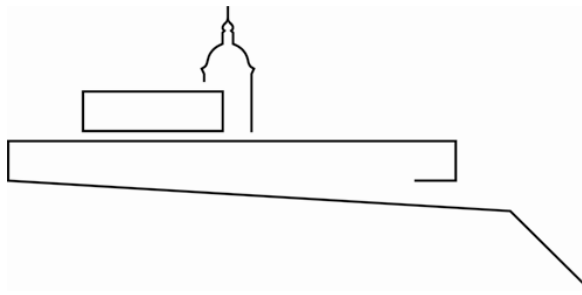
**FISH SOUP**  
WITH FRESHWATER- AND  
SALTWATER FISHES, PRAWNS  
& TAGGIASCA-OLIVE BREAD  
€9

## *New plate heroes Starter & Soup*

**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 POTATOES, CELERY,  
WILD BROCCOLI & PEARL  
ONIONS €26

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

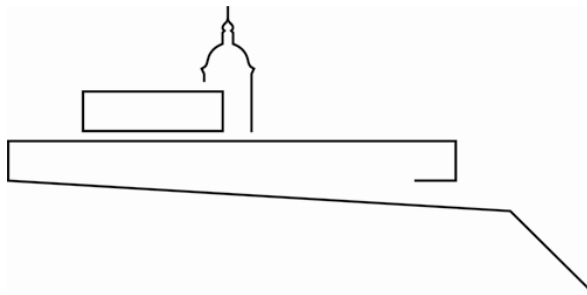
**BARBARIE DUCK BREAST**  
WITH PURPLE HAZE, SWEET  
POTATOES, AMARANTH  
& RADISHES €26

*New plate heroes*  
*Main course*

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

**HOMEMADE TRUFFLE GNOCCHI**  
WITH ARTICHOKE  
& BURGUNDY TRUFFLE €19

**TURBOT FILET**  
WITH TRUFFLED RISOTTO,  
BURGUNDY TRUFFLE  
& ROMANESCO €29



*Graver classics*  
*Dessert*

**PLUM DUMPLINGS**  
WITH LIQUID CORE, ICED  
"KAISERSCHMARRN"  
& STEWED PLUMS €10

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

*Our Ideas*  
*Dessert*

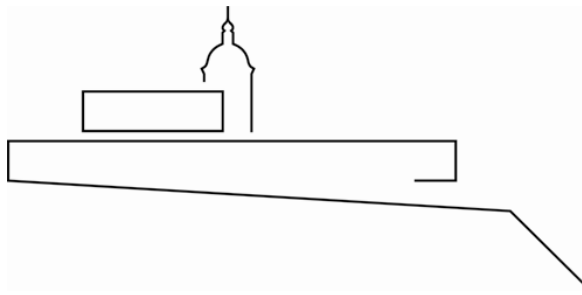
**PANDAN CAKE**  
WITH A LOT OF RASPBERRIES  
& FROZEN YOGHURT €10

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

*New plate heroes*  
*Dessert*

**VARIATION OF WHITE  
CHOCOLATE**  
WITH HOKKAIDO PUMPKIN  
& PUMPKIN SEED OIL ICE  
CREAM €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.

