

SCHLOSSHOTEL

You are also welcome to order our dishes in **small portions** - exception: Cordon Bleu.

STARTER

Garnished shrimp cocktail	10,90
Garlic ciabatta vegetarian	5,20
Mixed side salad	6,20
Boiled beef aspic leaf salad & pumpkin seed oil	9,50
6 pieces snails gratinated with homemade herb butter - toast	13,90
Beef Tartar onion rings, capers, salad - toast	18,90
Beef Carpaccio refined with parmesan & olive oil	14,60

SALAD

Large salad variation with ham and egg	15,50
Large salad variation with fried chicken strips herb croutons	17,70
Garnished sausage salad Dörflinger white salad dressing small	12,90
large	15,90
Garnished sausage salad with cheese Dörflinger white salad dressing small	13,90
large	16,50

Our trained service staff will be happy to inform you about ingredients and allergens in our dishes.

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You can change the side dish and choose your desired side dish from our menu - at no extra cost!
We charge 6,- for each additional side dish.

SOUP

Beef bouillon	
with pancake stripes	6,20
with liver spaetzle	6,60
Tomato soup vegetarian	
herb croutons	6,90

MAIN COURSE

Spinach dumplings vegetarian	
brown butter, parmesan	15,70
Grilled vegetables vegetarian	
hash browns	16,30
Vorarlberger Käs'spätzle vegetarian	
potato salad or small side salad	17,00
Red thai curry with chicken	
basmati rice, vegetables	19,90
without chicken vegetarian	16,90
Fried pike-perch filet	
parsley potatoes, market vegetables, almond butter	25,20
Salmon steak 200g	
on herb risotto with saffron sauce	29,90

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Pork cordon bleu french fries and/or mixed salad	20,90
“Vienna style” escalope of regional veal with fries and/or mixed salad	24,90
of pork with fries and/or mixed salad	19,00
Grilled veal escalope with mixed salad and herb butter	23,90
Minced veal “Zürich style” hash browns	28,90
Boiled beef “Tafelspitz” with bouillon potatoes, julienne vegetables and fresh horseradish	23,90
Roast beef with onions with hash browns and bacon beans	25,90
Minced filet of beef “Stroganoff” hash browns or spaetzle	34,20
Filet of beef # 200 gram from Austria Schlosshotel croquettes, market vegetables, herb butter	41,00

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DESSERT

"Kaiserschmarren" with apple sauce	13,90
Apple cakes with vanilla sauce	10,80
Pancakes with ice cream and chocolate sauce	10,00
Schloss Surprise	9,90

DIGESTIF

Apricot „Schnaps“, 2 cl Freihof, Lustenau	4,30
Subierer, 2 cl Domig, Ludesch	7,20
Rowanberry noble brandy, 2 cl Domig, Ludesch	7,20
Sweet wine, 1 glas Jg. 2017, Weingut Kracher, Burgenland	8,20
Irish Coffee	6,80