

WELCOME

to Schönberghof Spielberg, an „inspiring place" of TAUROA. Thank you for being with us.

Here, perched above the Red Bull Ring, you can expect not only unique views of the racetrack and all its action, but also the genuine flavors of Styria.

In our menu, we celebrate the down-to-earth art of cooking and the connection to our homeland, reflected in every dish we serve. We take great pride in the origin of our ingredients: fish sourced directly from the crystal-clear waters of Ausseerland, game from the surrounding Authal forests and vegetables that embody the freshness of the neighboring fields. Seasonality guides us and nature's rhythm sets our pace.

Our focus in the kitchen is on what truly matters – quality and taste. We warmly invite you to take a seat with us, let your gaze wander over the activities at the track, and savor the moment.

It's my pleasure to accompany you on this culinary journey, bringing the stories of our region closer to you through the language of gastronomy.

Enjoy the harmony of local tradition and the inspiration brought by our unique location. Enjoy

Sincerely,

A handwritten signature in black ink that reads "Peter Eichhofzer". The script is elegant and cursive, with a prominent initial 'P'.

and the Team Schönberghof Spielberg

GOOD TO KNOW WHERE IT'S FROM

This is essential for us in all areas.

Indispensable for the precious ingredients that our kitchen processes with utmost care and respect. The regional origin and consideration of the seasons are at the forefront, as much as the ethical animal husbandry and meeting the highest quality standards. Thus, we source the majority of our ingredients from our own farms.

BEEF, PORK, AND LAMB

The Seetal pasture-raised lamb grazes in St. Wolfgang, the Angus cattle are cared for in Authal, as well as at the Wiesengelter Hof in St. Georgen ob Judenburg, where our own pig breeding is located.

FISH

The stars of the show are local fish species – from char to trout to lake char from our own Ausseerland fishery.

GAME DEER, RED DEER, OR CHAMOIS MEAT

comes from our own hunting grounds in Forst Authal, where they have feasted on the best nature has to offer.

EGGS

Birgit and Richard Herk give their chickens plenty of free range all year round and feed them only the finest grains.

OUR MILK AND YOGURT

are sourced from the Madl family in Seckau, who process the milk on the same day it is milked.

AFTERNOON MENU

SOUP

- BEEF BROTH ^{AFLCG / ACFG LNP} € 5.30
Sliced pancakes, cheese- or liver dumpling

SALADS

- GREEN SALAD ^{G OEFHNAMCLD} € 4.90
- MIXED SALAD ^{G OEFHNAMCLD} € 5.90
- BIG MIXED SALAD ^{G OEFHNAMCLD} € 10.90

COLD DISHES

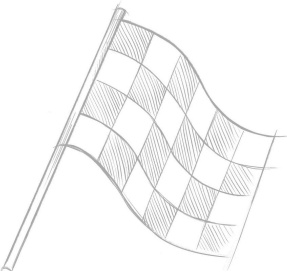
- THREE KINDS OF SPREAD ^{ACFGHNP} € 4.90
Bread
- HOMEMADE BREAD ^{ACFGHNP} € 6.50
Cheese | sweet pepper
- SWISS SAUSAGE ^{CGHO} € 9.00
Egg | pumpkin seed oil | pastry

MAIN DISHES

- HAM-CHEESE-TOAST ^{ACDEFGHLMNO} € 5.50
Ketchup
- BOILED SAUSAGE ^{ACMO} € 6.50
Mustard | horseradish | pastry
- POTATO-VEGETABLES PATTIES ^{ACGLNP} € 14.50
Sour cream dip | side salad
- GRILLED STRIPES OF CHICKEN ^{EFHLMNO} € 15.00
Leaf salad
- GRILLED STRIPES OF CHICKEN ^{EFHLMNO} € 18.50
Mixed salad
- FRIED STRIPES OF CHICKEN ^{EFHLMNO} € 16.00
Leaf salad

AFTERNOON MENU

FRIED STRIPES OF CHICKEN ^{EFHLMNO} Mixed salad ^{AFLCG / ACFGLNP}	€ 19.50
CUTLET OF TURKEY ^{GLOM} Creamy sauce pea rice	€ 15.50
FRIED ESCALOPE OF PORK "VIENNESE STYLE" ^{ACFGNP} Potatoes cranberries	€ 16.90
CAKES	
APPEL STRUDEL ^{AHGO}	€ 5.50
CHURD CHEESE STRUDEL ^{AHGO}	€ 4.90
SIGNATURE CAKE ^{ACHG}	€ 5.90
"SACHERTORTE" ^{CFGO}	€ 4.80
AS AN EXTRA: WHIPPED CREAM ^G	€ 0.80
AS AN EXTRA: VANILLA SAUCE ^{CGF}	€ 3.50



Allergy information:

A = Grains containing gluten | B = Crustaceans | C = Egg | D = Fish | E = Peanuts | F = Soy | G = Milk or lactose
H = Edible Nuts | L = Celery | M = Mustard | N = Sesame | O = Sulphites | P = Lupines | R = Molluscs