

WELCOME

to Schönberghof Spielberg, an “inspiring place” of TAUROA.
Thank you for beeing with us.

Here above the Red Bull Ring, you can expect not only unique views of the racetrack and 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 Ausserland, 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,

Peter Eichholzer

and the Team Schönberghof

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.

TO BEGIN WITH

STARTERS

- SMOKED TROUT MOUSSE^{DGLO} € 12,90
Pea cream | roasted walnuts
- BEEF TARTARE^{ACGM} € 14,90
Pumpkin seed oil with scrambled egg foam | pickled vegetables | butter | toast
- LAMB'S LETTUCE (ALSO AVAILABLE VEGAN)^{MO} € 11,90
Potatoes | bacon | sautéed chanterelles

SOUPS

- BEEF BROTH^{AFLCG / ACFLNP} € 5,30
Sliced pancakes, cheese- or liver dumpling, or lung strudel
- CREAM SOUP OF TOMATO^{AFGLM} € 6,00
Cheese wedge

SALADS

- LEAF SALAD^{ACDEFGHLMNO} € 4,90
- MIXED SALAD^{ACDEFGHLMNO} € 5,90
- BIG LEAF SALAD^{ACDEFGHLMNO} € 8,90
- BIG MIXED SALAD^{ACDEFGHLMNO} € 10,90

IN ADDITION WE RECOMMEND

- PUMPKIN SEED OIL^{AH} € 1,00
- BREAD^{AEGHL} € 2,60
- HOMEMADE GARLIC BREAD^{AEGHL} € 2,70
- BREAD WITH BUTTER AND SPREAD^{AEGHL} € 4,00

MAIN DISHES


MEAT

GRILLED STRIPES OF CHICKEN ^{EFHLMNO} Leaf salad	€ 15,00
GRILLED STRIPES OF CHICKEN ^{EFHLMNO} Mixed salad	€ 18,50
FRIED STRIPES OF CHICKEN ^{ACEFGHLMNOP} Leaf salad	€ 16,00
FRIED STRIPES OF CHICKEN ^{ACEFGHLMNOP} Mixed salad	€ 19,50
FRIED ESCALOPE OF PORK "VIENNESE STYLE" ^{ACEFGNP} Parsley potatoes cranberries	€ 16,90
LARDED ROAST BEEF FROM "AUTHAL" ^{ACFGHLMNO} Herb spaetzle vegetables	€ 21,90
MINCED VENISON PATTIES FROM "AUTHAL" ^{ACFGLMNO} Vegetables lovage puree	€ 19,80
FRIED CHICKEN "STYRIAN STYLE" ^{ACGLM} Potato-cucumber salad	€ 18,50
PULLED PORK BURGER FROM "WIESENGELTER" FREE-RANGE PORK ^{ACGLM} Sweet potato fries coleslaw barbecue-dip	€ 16,50
BEEF TENDERLOIN ^{ACFGLMOP} Grilled vegetables potatoes	€ 42,90

FISH

CHAR FILET FROM OUR FISHERY AUSSEERLAND ^{DGLO} Lime risotto sugar pea snap	€ 24,90
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VEGETARIAN AND VEGAN

PASTA (ALSO AVAILABLE VEGAN) ^G Sautéed chanterelles asmonte cheese	€ 17,90
POTATO-VEGETABLE PATTIES ^{ACDEFGHLMNOP} Sour cream dip side salad	€ 14,50
CHANTERELLE GOULASH ^{ACGL} Bread dumpling sour cream	€ 18,90
CHANTERELLE GOULASH ^{AL}  Boiled potatoes	€ 18,90

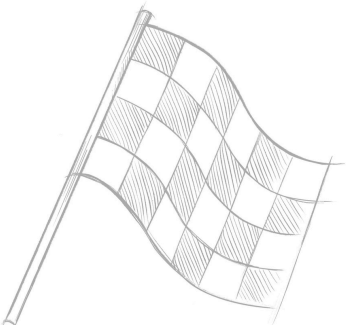
THE GRAND FINAL

DESSERTS

"KAISERSCHMARRN" ^{ACGO} Rum-soaked raisins apple puree	€ 11,90
LIME PANNA COTTA ^{GO} Pitaya mango-passion fruit sorbet	€ 9,50
MALAKOFF ^{ACGHO}	€ 8,50

CAKES

APPLE STRUDEL ^{AHGO}	€ 5,50
CURDE CHEESE STRUDEL ^{AHGO}	€ 4,90
SIGNATURE CAKE ^{AHCG}	€ 5,90
SACHERTORTE ^{CFG0}	€ 4,80
WITH: WHIPPED CREAM ^G	€ 1,00
WITH: VANILLA SAUCE ^{CGF}	€ 3,50



FOR OUR LITTLE GUESTS

PASTA Sauce bolognese	€ 8,20
SMALL FRIED ESCALOPE OF PORK "VIENESSE STYLE" French fries or parsley potatoes	€ 8,40

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

All prices include VAT