

WELCOME

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

Our way of cooking represents indulgence and sustainability, creativity, straightforwardness, and honesty. We have no need convenience products, flavor enhancers or additives because we use precious and flavorful ingredients, primarily from regional suppliers and in consideration of the seasons: for example, game from our own hunting grounds, beef from Authal and our fish come from our Ausseerland fishery.

With excellent craftsmanship and our wholehearted passion, we create dishes that are rooted here in Styria and interpreted in a contemporary way—a tribute to regional cuisine, refined with modern accents and served with a dash of innovation.

We are delighted to recommend the perfect wines to accompany your meal or you may join us in our wine cellar and to savor our carefully curated selection.

We wish you a dining experience that will uplift your senses.

Bon appétit!







Michael Forster

and the entire Schloss Gabelhofen Team

KNOW WHERE IT COMES FROM

This is essential for us in all areas.

It is essential for the precious food that our kitchen processes with the utmost care and respect. Regional origin and consideration of the seasons are just as important as species-appropriate husbandry and meeting the highest quality standards. We source the majority of our ingredients from our own farms.

-  Fish from the Ausseerland fishery
-  Wild from the Authal forest
-  Seetal pasture lamb
-  Wiesengelter Angus cattle
-  Wiesengelter free-range pig
-  Authal alpine pasture cattle

As the "high of the day", you can enjoy unique drinks based on healing water from a mysterious spring in Thalheim:
fruity-fresh lemonades, invigorating healing waters and unique beers.

APERITIFS

WERMUT & TONIC Belsazar Rosé Tonic Water	€ 7.40
NEGRONI Tenqueray Gin Campari Franz Wermut	€ 11.50
SPICY SAKE Sake Elderberry Ginger Beer	€ 9.80
FIZZY BELLINI Prosecco Peach Fizzy Peach	€ 7.50

SIGNATURE DRINKS

LIMONCELLO SPRITZ Limoncello Prosecco Bitter Lemon	€ 8.50
ORANGE SPRITZ Aperol Prosecco Black Orange	€ 8.50
LILLET BERRY Lillet Prosecco Purple Berry	€ 9.10
UHUDLER SPRITZ Franz Wermut Prosecco Thalheim Uhudler	€ 8.40
PINK DRINK (NON-ALCOHOLIC) Pink Grapefruit Lime Bitter Lemon	€ 8.80

WINES BY THE GLAS

SPARKLING WINES	0,1l
“PUSSY CAT” ROSÉ FRIZZANTE Winery Willi Opitz, Burgenland	€ 6.50
MUSKATELLER BRUT Winery Schneeberger, South Styria	€ 6.00
WHITE WINES	0,125 l
2021 WEISSBURGUNDER Winery Wieser, South Styria DAC	€ 6.50
2022 WELSCHRIESLING Winery Lackner Tinnacher, South Styria DAC	€ 3.50
ROSÉ WINES	0,125 l
2023 ROSÉ “MOMENTS” Winery Huber, Traisental	€ 7.00
RED WINES	0,125 l
2021 ZWEIGELT Winery Umathum, Burgenland	€ 7.50
2018 ST. LAURENT SOMMELIER EDITION Winery Reinisch, Thermenregion	€ 6.80
SWEETS & FORTIFIEDS	0,06 l
2018 TROCKENBEERENAUSLESE Winery Stiegelmar, Burgenland	€ 9.90
NV 10 YEAR OLD TAWNY PORT Dow´s, Duoro, Portugal	€ 8.50

Our staff will be happy to inform you about other wines by the glass!

RECOMMENDATION FROM OUR KITCHEN TEAM

"STYRIAN CEVICHE" FROM THE TROUT
Elderberry | linseed | pumpkin seeds | currant

VEGAN LEMONGRASS-PEPPER SOUP

PORTOBELLO MUSHROOM FILLED WITH QUINOA
Cashew nuts | Lemon-verbena-mushroom-jus

BRAISED SEETAL PASTURE LAMB
Peperonata | Polenta-Sticks

or

VARIATION OF CAULIFLOWER WITH LEMON
Cream with parsley | Semolina dumplings

ZARTBITTER - SCHOKOLADE - HIMBEEREN - MANDELN

3-COURSE MENU € 39.00

Soup, Main course and dessert

4-COURSE MENU € 49.00

Appetiser, soup, main course and dessert

5-COURSE MENU € 59.00

Information about ingredients in our dishes that may cause allergies or intolerances,
is available on request from our trained service team.

A LA CARTE

STARTERS

CRISPY CELERY-LOVAGE-CANNELLONI ^{GLMO} € 13.00
celery | apple | mustard seeds

“STYRIAN CEVICHE” FROM THE TROUT ^{CDM} € 18.00
elderberry | linseed | pumpkin seed | currant

QUICHE FROM THE WIESENGELTER FREE-RANGE PIG ^{ACGLM} € 15.00
roasted onion potatoe | greaves | bacon

SOUPS

AUTHAL BEEF BOUILLON ^{ACGLM} € 5.90
sliced pancakes | cheese dumplings or liver dumplings

CREAM SOUP OF THE KALE ^{GMO} € 6.50
additionally with venison ham € 8.50

LIME-PAPRIKA-SOUP ^{LF}  € 8.00

FRESH LEAF SALAD

MIXED LEAF SALAD ^{ACG} € 4.50
tomato | cucumber | radish

MAIN COURSE

PORTOBELLO MUSHROOM STUFFED WITH QUINOA ^{FLMO} cashew nuts lemon verbena-mushroom-jus		€ 19.00
AGNOLOTTI HOMEMADE PASTA DUMPLINGS ^{ACGO} carinthia cheese filling leek nut butter foam		€ 18.00
VARIATION OF CAULIFLOWER ^{ACGO} cream with parsley semolina dumplings		€ 17.00
STYRIAN ROOT MEAT ^{GLM} parsley potatoes horseradish grams		€ 22.00
BRAISED SEETAL PASTURE LAMB ^{ACGLMO} Peperonata Polenta sticks		€ 26.00
VEAL PAILLARD - ROASTED VEAL LOIN SLICES ^{GLMO} sweet potato cream rucola salad parmesan		€ 30.00
WALLER FILLET STUDDERED WITH LAUREL ^{ADGLMO} truffeld early cabbage potatoes		€ 24.00
AUSSEER CHAR - WHOLE ROASTED ^{ADLMN} chili-lime-sauce spicy rice		€ 28.00
WIENER SCHNITZEL OF VEAL ^{ACG} parsley potatoes cranberries lemon		€ 28.00

DESSERTS

CURD CHEESE DUMPLINGS ^{ACGO} apricots butter crumbs sour cream ice cream	€ 8.00
DARK CHOCOLATE ^{ACG} raspberries almonds	€ 9.50
CHERRY - ELDERBERRY - PISTACHIOS ^{GH}	€ 9.00
HOMEMADE APPLE- OR CURD CHEESE STRUDEL ^{ACDGO}	€ 5.90
GABELHOFEN CAKE ^{ACGHO} chocolate mousse red wine pear	€ 6.00
CHEESE VARIATION ^{GHMO} grapes nuts	€ 15.00
COVER on order	€ 3.50

Allergens:

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

All prices include the statutory value added tax.