

STEIRERSCHLÖSSL MENU

STURGEON | CABBAGE TURNIP | ELDERBERRY
marinated sturgeon fillet | marinated cabbage turnip | elderberry broth



TOMATO | SUMMERROLL | GARLIC
white tomato essence | summerroll | fermented garlic



SCALLOPS | PEAS | MISO
fried scallops | pea puree | miso sabayon



FILLET | GYOZA | BLUNZN | CABBAGE | CHERRIES
fillet | gyoza | blunzn from Wiesengelter pork | cabbage | chilli-cherries



CHOCOLATE | LYCHEE | FENNEL
Valrhona 'Opalys' mousse | marinated lychees | fennel sorbet

CHEESE FROM MAÎTRE ANTONY

MENU IN 4 COURSES € 85,00
wine by the glass € 59,00

MENU IN 5 COURSES € 95,00
wine by the glass € 69,00

MENU IN 6 COURSES € 110,00
wine by the glass € 79,00

With our menu we serve fresh pastries, butter and specialities of Seetaler butcher´s shop!