

Tasting menu

*Marinated salmon & grouper

Sprouts | Grapefruit

FGLMNO

♦♦

*Cream soup of celery

Jerusalem artichoke

ABDFLMNO

♦♦

Homemade papardelle | Lobster and vegetable ragout

Mini carrot

ACDGL

Homemade Sorbet

♦♦

*Beef fillet steak "surf and turf"

boletus ravioli | wild brokkoli

ACFGLMNO

*Vanilla Crème Brûlée

apricot | hazelnut foam | mirabell sorbet

ACFGH

*4 Courses 75,00 | 6 Courses 90,00

Fine wines by the glass...

2023 GRÜNER SYLVANER Ried End des Berges

eine der ältesten österr. autochtonen Rebsorten

Weingut Hofbauer-Schmidt | Hohenwarth, NÖ

5,50 pro Glas

2020 SAUVIGNON BLANC

Ried Marein „Geniesserhotel-Edition“

Weingut Sattlerhof, Südsteiermark, Gamlitz | 6,50 pro Glas

2023 SPEKTRUM

Weingut Ott, Feuersbach, 5,00

Ein Spektrum an insgesamt 11 Rebsorten, als gemischter Satz, unfiltriert

2020 PINOT NOIR – “MASO DELLE ROSE“

Johann Weger, Girlan an der Weinstraße, Südtirol | 5,50 pro Glas

2022 LUST UND LEBEN

Cuvée aus Blaufränkisch, St. Laurent und Zweigelt

Paul Achs, Gols | 5,50 pro Glas

2022 SPECIAL BLEND

Cuvée aus St. Laurent, Pinot Noir & Merlot

Markus Iro, Gols, Neusiedlersee

6,00 pro Glas

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We are at your disposal for further recommendations

We are happy to serve you our extensive wine list

Appetizer creations

Marinated danube salmon from our own spring ponds Artichoke red onion chutney	DGLMNO	22,-
Beef tartare black garlic fried egg	LMNO	25,-
Marinated salmon & grouper Sprouts Grapefruit	FLMNO	22,-
Mixed lettuce with homemade vinaigrette	FLMNO	10,- small 12,- big

Soup compositions

Cream soup of celery Jerusalem artichoke	GLO	10,-
Chanterelle cream soup curd dumplings	ACGLO	10,-
Fish soup a la maison	FDGLO	15,-
Boiled beef consommé with pancakes or semolina dumplings	ACGLMO	9,-

Warm dishes in between

Homemade papardelle Lobster and vegetable ragout mini carrot	ABDCGLO	25,-
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The vegetarian menu

Carrot Fennel Salad Sprouts	GLO	40,-
Chanterelle cream soup curd dumplings	ACFGLO	
Tomato Tarte Arugula Olives	AF	

From the local waters

Alpine salmon "confit" from the Bluntau Valley
tomato fregola | sugarpeas ACDFGLO 33,-

Fried fillet of brook trout
Spinach tartlets | Riesling foam | chive oil ACDFGLMNO 33,-

Fried pike perch
Veal jus | Fregola Sarda | chanterelles ACDFGLMNO 33,-

Trout au bleu with brown butter
Boiled potatoes | seasonal vegetables ADFGLMO 33,-

Trout "Meuniere"
Parsley potatoes | mixed leaf salad ADFGLO 33,-

From the Sea

Fried fillet of Branzino
pesto gnocchi | tomato butter ADGFLMNO 33,-

Parkhotel Tristachersee Fishmenu

Marinated danube salmon from our own spring ponds
Artichoke | red onion chutney DFGLMNO

Fish soup "a la maison" ABDFFGLMNO 55,-

Fried fillet of Pikeperch
veal jus | tagliatelle | chanterelles ACDFGLMNO

From the austrian kitchen

Wiener Schnitzel of veal
Parsley potatoes | cranberries | small leaf salad ACGLOF 30,-

Grilled sirloin with onions à la maison
with fried potatoes | bacon beans AFLO 30,-

Viennese boiled beef
Krensauce | apple horseradish | roast potato | spinach leaves AFGLO 30,-

East Tyrolean "Schlipfkrapfen" - Ravioli
brown butter | parmesan cheese | small leaf salad ACGOFL 19,-

Meat specialties

Tender lamb crown
polenta | potato noodles

ACGLMNO 38,-

Two kinds of veal
Fillet and deep fried sweetbreads
Port wine sauce | homemade tagliolini | vegetables

ACGFLMNO 38,-

Beef fillet steak "surf n turf"
boletus ravioli | brokkoli

CGLMNO 38,- 150 g
45,- 200 g

CHATEAUBRIAND | Double fillet steak of beef
for 2 PERSONEN

Matching side dishes & fine sauces
carved at the table | served in two courses

ACGLOM 110,-

François-René de Chateaubriand (1768-1848) was a French writer and politician. According to the "Larousse Gastronomique", this dish was invented by Chateaubriand's personal chef while the writer was living in London. However, this is probably a legend. There is no evidence of steak à la Chateaubriand in France or England before 1850. There are indications that this garnish was only developed in a Parisian restaurant after Chateaubriand's death. Either way, it is definitely a highlight and we wish you BON APPETIT.

BOLLITO MISTO

Zampone - stuffed pig's trotter
Beef shoulder blade & tongue
fine roast potato | kren sauce | salsa verde | spinach leaves

ACGLOM 30,-

Allergen legend

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

*In our company, dishes with all the ingredients listed in Annex II of the LMIV
listed allergenic substances, unintentional cross-contacts between the
cannot be ruled out."*

Dessert

Nougat mousse slice
Vanilla foam | raspberry sorbet | crocant

ACFGH 12,-

Vanilla Crème Brûlée
apricot | hazelnut foam | mirabell sorbet

ACGH 12,-

Chocolate tartlet
strawberry | mint foam | lavender ice cream

ACFG 13,-

Dessert of the evening
ask for our daily changing dessert in the evening

11,-

Variation of Helga's homemade sorbets

AG 11,-

Viennese Kaiserschmarrn
with stewed plums or stewed apples

ACGHO

big 18,-

small 14,-

Fine Austrian and international cheese specialties
with chutney and pastries

G 20,-

OUR SPECIALTY FLAMBÈS PREPARED AT THE TABLE - FOR 2 PEOPLE

Apricots or pears or
Crêpes Suzettes
served with homemade vanilla ice cream and whipped cream

CGHO 18,-

CGHO pro Person

AND AS A "SOUVENIR"

Homemade chocolates (-100 g)

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ACGHO 10,-