

G'Schlössl Menu



Maki-roll

apple | horse radish | cucumber | truffle mayo



Braised cabbage

goat cheese | leaf spinach | hazelnuts



Roasted duck breast

parsnips | "dumpling" | grapes



Poppy seed cake

marinated berries | chestnut cream | sorbet

3 courses € 55,00

4 courses € 67,00

WE SERVE THE G'SCHLÖSSL MENU FROM 6.00 PM

Aperitifs

Decto Rosso - Rosé Brut

€ 9,00

An inviting bouquet of bright berries, raspberries, strawberries and cherries on the nose. Fine, elegant perlage, very refreshingly animating, elegant with plenty of finesse and charm.

Negroni Sbagliato

€ 11,50

Campari | Red vermouth | Prosecco

We have the carelessness of a bartender in Milan to thank for this wonderfully tangy, slightly bitter drink. When mixing a Negroni, he added Prosecco instead of gin to the first two ingredients, Campari and red vermouth. This is how the "Faulty Negroni" was created, which made its triumphal march around the world from the Bar Basso to us in the Mur Valley.

Excelsior

€ 12,00

Lemon | Cucumber | Elderberry | Gin | Ginger Beer

Probably the most popular drink in the G'Schlössl was discovered by a dear colleague on a trip to Dubrovnik in Croatia.

Jungle Juice

Lime | cane sugar | passion fruit | soda water

€ 6,50

Sparkling | Exotic | Fruity | Alcohol-free

Cover

Freshly baked bread | homemade spreads
smoked delicacy from our farms € 4,00

Appetizer

Beefsteak tartar from tree range Authal cattle 80g
Pumpkin seed oil majo | scrambled eggs € 23,90

Salmon-Tarte € 19,90
Potato cake | lamb's lettuce | smoked celery

Salads

Winter salad
topinambur | pickled vegetables | cereals € 12,90

Mixed leaf salad | pumpkin seeds | homemade dressing | pumpkin seed oil € 6,50

Mixed salad | homemade dressing | pumpkin seed oil € 6,50

Soups

Beef broth from Wiesengelter Angus
liver dumplings | root vegetables € 5,90

Beef broth from Wiesengelter Angus
semolina dumplings | root vegetables € 5,90

Cream of sunchoke
polenta | sesam € 7,50

Main dishes

Pike perch filet from Bad Aussee mashed potatoes cabbage raddish	€ 25,90
Wiesengelter pork loin slices Risotto wild broccoli corn truffle mayo	€ 23,90
Homemade spinach dumplings Smoked trout parsnip cream sunflower seeds	€ 18,90
Grandma's crumbly cauliflower Couscous garden cress pear	€ 14,90

Styrian classics

Boiled Tafelspitz horseradish-bread creamed spinach vegetables classic sauces	€ 24,90
Styrian marinated fried chicken potato and lamb's lettuce salad cranberries	€ 22,90
Wiener Schnitzel of veal parsley potatoes cranberries	€ 26,90

Information about ingredients in our dishes that may cause allergies or intolerances are available on request from our allergen trained service staff.

Desserts

Farmer's yogurt cream baked apple biskuit sorbet	€ 10,90
Homemade curd cheese dumplings plums coffee ice cream nougat	€ 11,90
Affogato al caffè	€ 5,20
Apple strudel or curd cheese strudel	€ 5,90
... with whipped cream	€ 6,90
... with vanilla ice cream	€ 8,00
... with vanilla sauce	€ 8,50
Mixed cheese plate fig mustard nuts	€ 16,90

A warm welcome

from us at the G'Schlössl Murtal

We are delighted to welcome you in our restaurant and are looking forward to spoil you with culinary delights.

You probably already know that you will find popular Austrian and Styrian classics on our menu. Obviously most of our ingredients come from the region.

Nevertheless, allow us to tell you why and how we prefer to cook for you. We source our food from the region, primarily from our own farms. This way we can be sure, that the highest standards of animal welfare and quality are met. Our game comes from our own hunt, the fish from our Ausseerland fishery and our herbs from the garden behind the house.

However, the two most important ingredients in our dishes are the love and passion with which we work.

We don't cook strictly according to recipes or old formulas, but "with the gut feeling", with inspiration and the right feeling for the unique flavors of valuable foods and how they become a harmonious whole. Interpreted in a contemporary way to create down-to-earth delicacies: From fine classics such as roasted veal liver (subject to availability), to traditional fried chicken and juicy, light fish dishes made from freshly caught char or trout. Also available without the traditional side dish or with alternatives from pearl barley to bulgur. Vegetarians and Vegans will also find their favorite dish on our menu.

Many of our dishes are suitable for people with allergies or intolerances, because we primarily use gluten-free flour or lactose-free ingredients, in keeping with the times.

The declared aim of our daily work is to ensure that you enjoy your meal and feel completely at ease. That's why we would be delighted if you could tell us your preferences, your favorite dishes, or we simply talk shop about the preparation....

Enjoy your meal!

Yours

Oliver Drtina

and the entire G`Schlössl Murtal team