

Dear guests!

Welcome to the restaurant Landhotel Schönberghof!

Get inspired by the unique scenery with a view of the Red Bull Ring and let us treat you with culinary delights.

Information about certain substances that can trigger allergies or intolerances will be given to you on request by our trained service staff.

We are happy to be at your service.

Your team from the Landhotel Schönberghof

AFTERNOON MENU

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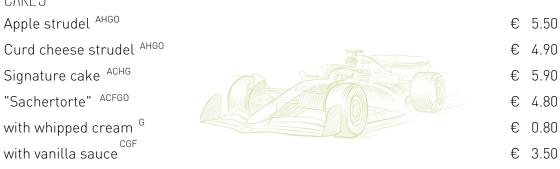
SOUP

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AFLCG / ACFGLNP Beef broth with sliced pancakes, cheese- or liver dumpling	€ 5.10
SALADS Green salad GOEFHNAMCLD Mixed salad GOEFHNAMCLD	€ 4.10 € 5.90
Big mixed salad GOEFHNAMCLD	€ 10.90
COLD DISHES Three kinds of spread with bread ^{ACFGHNP} Homemade bread with cheese and sweet pepper ^{ACFGHNP} Swiss sausage salad with egg, pumpkin seed oil and pastry ^{CGHNO}	€ 4.90 € 6.50 € 9.00
Swiss sausage salau with egg, pumpkin seed on and pastry	0 7.00
MAIN DISHES	

Ham-cheese-toast with ketchup ACDEFGHLMNO	€	5.50
Boiled sausage from with mustard, horseradish and pastry $^{ m ACMO}$	€	6.50
Potato-vegetable patties with sour cream dip and side salad ACGLNP	€1	4.50
Grilled stripes of chicken on a bed of leaf salad	€1	5.00
Grilled stripes of chicken on a bed of mixed salad	€1	8.50
ACEFGHLMNOP Fried stripes of chicken on a bed of leaf salad	€1	6.00
Fried stripes of chicken on a bed of mixed salad ^{ACEFGHLMNOP}	€1	9.50
Cutlet of pork with creamy sauce and pea rice GLOM	€ 1	5.50
Fried escalope of pork "Viennese style" ACFGNP with potatoes and cranberries	€1	5.90

CAKES



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





What do Landhaus zu Appesbach at Lake Wolfgang and Schloss Gabelhofen in Fohnsdorf have in common? What links the Café Wasserturm with the Seewiese in Altaussee? Where do the philosophies of the Hotel Hofwirt in Seckau and the Winterstellgut in Annaberg overlap?

They, along with other very unique culinary destinations in Salzburg, the Salzkammergut and Murtal regions, all qualify for the same prestigious seal of quality: TAUROA.

At first glance completely different, they share attributes such as their uniqueness, their inimitable character and the same common goal: to meet the requirements of our quality seal as "inspiring places".

