



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.

KNOWING WHERE IT'S FROM

This matters to us in all areas. Unconditionally when it comes to the ingredients - the precious foods - that our kitchen selects and processes with the maximum care and respect for the dishes that you enjoy today. We focus equally on regional origin and seasonality, as we do on species-appropriate welfare and meeting the highest quality standards. Accordingly, we source the lion's share of our ingredients from our own farms in the Salzkammergut region and the Murtal valley.

BEEF, PORK AND LAMB

Seetal pasture lamb grazes in nearby St. Wolfgang with a view towards Zirbitz, while Angus cattle are reared with care in the Authal district and also on the Wiesengelter Hof farm in St. Georgen ob Judenburg, where pigs are farmed too.

FISH

The Fischerei Ausseerland fishery works sustainably in accordance with tradition. Its fish are exclusively indigenous species - from char and trout to whitefish. Taste the bond with age-old knowledge, authentic artisanship and the nature of a unique region.

GAME

Our roe and red deer venison and chamois meat are from animals hunted in the Authal forest, where they have spent their entire lives roaming woodland, meadows and alpine pasture, feasting on the best that nature has to offer.

EGGS

Happy hens provide delicious eggs. This is a well-known fact. Burgi and Herbert Herk, who are dedicated farming people, allow their hens to roam freely throughout the year and feed them exclusively on the very finest grain.

OUR MILK...

and yoghurt are sourced from the Madl family in Seckau. Their farm is situated 900m above sea level at the foot of the Seckau Alps. Neither chemical fertilisers nor chemical pesticides are used on their grasslands and their animals are reared in a species-appropriate manner in pens with constant outdoor access.

TO BEGIN WITH

STARTERS

Watermelon with arugula, goat cheese cream and pine nuts	€ 8.90
Belly of "Wiesengelter free range pork" with horseradish mousse and capers	€ 9.90
Vegetable empanadas with green salad and avocado tartar	€ 10.50

SOUPS

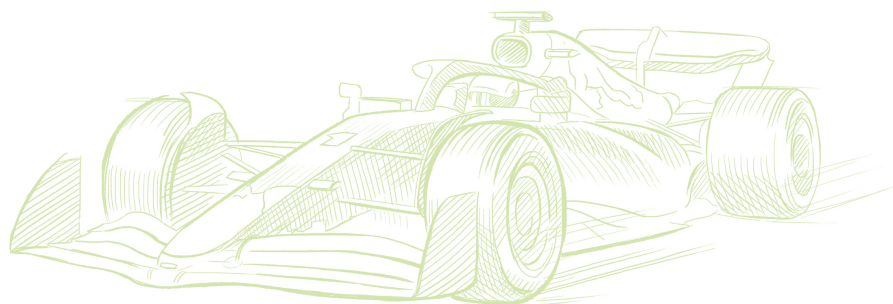
Beef broth with sliced pancakes, cheese- or liver dumpling, or lung strudel	€ 5.10
Cream soup of wild garlic with croûtons	€ 5.30

SALADS

Green salad	€ 4.10
Mixed salad	€ 5.90
Big mixed salad	€ 10.90

... IN ADDITION WE RECOMMEND

Pumpkin seed oil (regional speciality)	€ 1.00
Bread	€ 2.10
Homemade garlic bread	€ 2.50
Bread with butter and smoked meat from "Wiesengelter free range pork"	€ 3.00



MAIN DISHES

MEAT

Grilled stripes of chicken on a bed of leaf salad	€ 15.00
Grilled stripes of chicken on a bed of mixed salad	€ 18.50
Fried stripes of chicken on a bed of leaf salad	€ 16.00
Fried stripes of chicken on a bed of mixed salad	€ 19.50
Fried escalope of pork "Viennese style" with parsley potatoes and cranberries	€ 15.90
Asparagus with parsley potatoes, ham and sauce Hollandaise	€ 19.50
Sautéed liver of "Wiesengelter free range pork" with cabbage and asparagus bun	€ 18.50
Fried beef and onions in a gravy from "Authal" with vegetables and spaetzle	€ 20.90
Minced meat skewer from "Seetaler free range lamb" with potatoes, mediterranean vegetables and mango salsa	€ 21.90
Grilled breast of corn chicken with vegetables and polenta cube	€ 22.90
Medium roasted meat from "Authaler venision" hereby purée with fried onions and vegetables	€ 29,90

FISH

Trout filet from our fishery Ausseerland on asparagus risotto and braised tomatoes	€ 21.50
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VEGETARIAN AND VEGAN

Potato-vegetable patties with sour cream dip and side salad	€ 14.50
Wild garlic gnocchi with tomato pesto and burrata	€ 18.90

FOR OUR SMALL GUESTS

Pasta with sauce bolognese	€ 7.20
Small fried escalope of pork "Viennese style" with French fries or parsley potatoes	€ 7.40

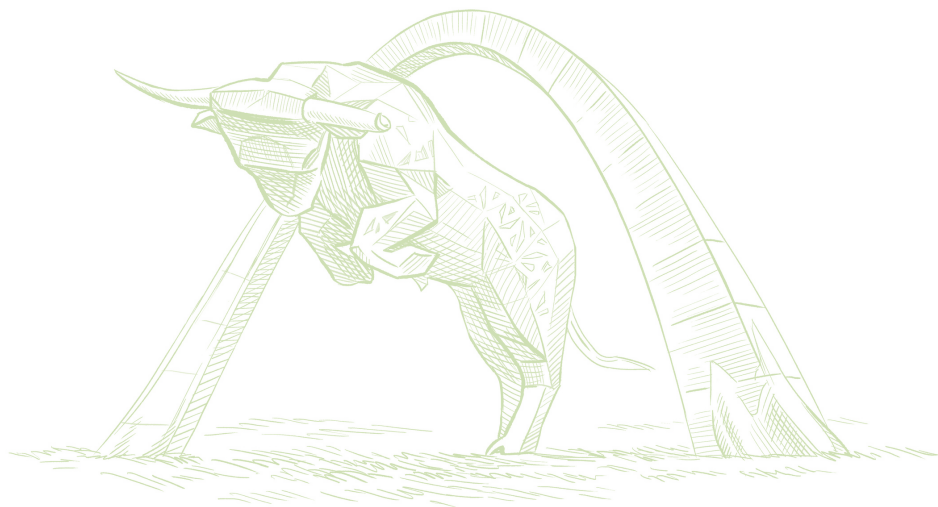
THE GRAND FINAL

DESSERTS

"Scheiterhaufen" with crumble and green apple sorbet	€ 7.90
Mascarpone tartlet with marinated strawberries and sorbet	€ 8.90
White chocolate - coconut mousse with pineapple and almond	€ 9.90

CAKES

Apple strudel	€ 5.50
Curd cheese strudel	€ 4.90
Signature cake	€ 5.90
"Sachertorte"	€ 4.80
with whipped cream	€ 0.80
with vanilla sauce	€ 3,50





*Inspiring places that are
out of this world*

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 Salzammergut 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".

