



SCHLOSS GABELHOFEN

WELCOME to the Schloss-Café



It's great that you're here,

in the cosy café of our moated castle, which is steeped in history. First mentioned in 1443, lords, knights and ladies-in-waiting have found their breaks from everyday life here.

Today we invite you to experience the unique atmosphere in the enjoyable combination with aromatic coffee and tea specialties, refreshing drinks, fresh juices and culinary, small delicacies from our castle kitchen and simply let the moment, moment be. As part of your seminar, with friends or family or simply for yourself.

Welcome to this "inspiring place"!

Your team at Schloss Gabelhofen



HOT DRINKS



AFRO COFFEE

Ristretto	€ 3.30	Verlängerter	€ 4.00
Espresso	€ 3.30	"Einspanner"	€ 5.20
Espresso macchiato	€ 3.60	Cappuccino	€ 4.40
Double Espresso	€ 4.60	Cappuccino grande	€ 5.90
		Latte macchiato	€ 4.80

Did you know that our AFRO Coffee Dark & Elegant is made from 100% Organic Arabica beans? They come from the natural gardens of Ethiopian small farmers and are traded at fair prices. Due to the dark roasting, its fine spiciness unfolds elegantly and strongly in the cup.

COFFEE AND COCOA SPECIALITIES

Affogato	€ 5.20
Espresso, scoop of vanilla ice cream	
Hot Chocolate	€ 4.30
Hot Chocolate with cream	€ 4.60



HOT DRINKS



AFRO TEA

Classic Black	€ 4.20
finest black tea from Africa	
Earl Grey	€ 4.20
Chinese black tea with citrus	
Spicy Chai	€ 4.20
black tea with oriental spices	
Green Leaves	€ 4.20
Sencha from China	
Minty Breeze	€ 4.20
100 % sliced peppermint leaves	
Golden Chamomile	€ 4.20
whole chamomile blossoms only	
Herbal Amber	€ 4.20
herb tea with ginger, lemon and sandal wood	
Fruit Fields	€ 4.20
apple, hibiscus, orange peel, blackberry leaves	
Jasmine Pearls	€ 4.20
100% jasmine blossoms	
Lemon Herbs	€ 4.20
herb tea with lemon peels	
Pure White	€ 4.20
finest white tea	

The aromatic tea varieties from AFRO Tea are in no way inferior. This is the right place for everyone who loves black tea, green tea, herbal tea or fruit tea. The special thing about it: Only the most aromatic tea leaves are carried out according to the elaborate "Two leaves and a bud" method (only the terminal bud and the uppermost leaves) picked.

NON ALCOHOLIC



Thalheimer Lemonades € 4.40
raspberry, wild berry, herbs, Uhudler, maple-lemon

Energy Drinks € 4.60
Red Bull Energy Drink
Red Bull Sugarfree
Red Bull Editions - Blue, Yellow, White, Red, Green, Apricot & Sea Blue
Red Bull Summer Edition - Curuba-Elderflower

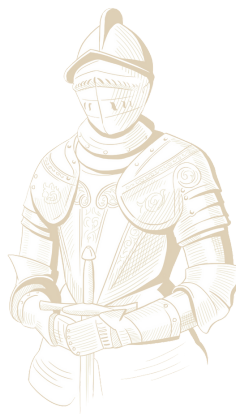
THE ORGANICS by Red Bull € 4.60
Simply Cola, Black Orange, Easy Lemon,
Tonic Water, Bitter Lemon, Ginger Ale,
Purple Berry, Ginger Beer

Carpe Diem Kombucha € 4.50
Classic 0,3 l

Rauch juices € 4.20
Organic Apple naturally cloudy, Organic apricot,
Organic Currant, Orange - fairtrade

Rauch juices with water or soda
to 0,3 l € 4.40
to 0,5 l € 4.60

Thalheimer Heilwasser
still oder sparkling 0,33 l € 3.90
still oder sparkling 0,75 l € 8.10



BEER



THALHEIM

Mood to the power of two! - A beer as unique as its water.

Pils drafted	0.2l	€ 3.60
Pils drafted	0.3l	€ 4.60
Pils drafted	0.5l	€ 5.00
Märzen, bottled	0.3l	€ 4.60
Radler, bottled	0.3l	€ 4.60
Dark, bottled	0.3l	€ 4.60
Soda Radler	0.3l	€ 4.40
Soda Radler	0.5l	€ 4.90

The Thalheimer beer is a real specialty! Usually, the softest possible water is used for brewing beer. The Thalheim healing water, on the other hand, is very hard because of its richness in minerals. This characterises every step in a particularly demanding brewing process and forms the basis for the full-bodied and characterful Thalheim beers.

STIEGL

Weisse - wheat beer	0.5l	€ 5.60
Freibier - nonalcoholic	0.5l	€ 5.60

WINES



SPARKLING BY GLASS 0.11

Prosecco - La Jara € 5.10

Muskateller Brut - Winery Schneeberger € 6.00

WHITE BY GLASS 0.125 l

2023 Sauvignon Blanc € 7.60

Winery Potzinger, South-Styria

2023 Weissburgunder € 7,60

Winery Erwin Sabathi, South-Styria

RED BY GLASS 0.125 l

2020 Zweigelt € 7.50

Winery Umathum, Burgenland

2021 Pinot Noir € 8.00

Winery Feiler-Artinger, Burgenland

SIGNATURE DRINKS

Limoncello Spritz € 8.30

Limoncello, Prosecco,
Bitter Lemon

Lillet Berry € 8.90

Lillet Blanc,
Prosecco, Purple Berry

Orange Spritz € 8.30

Aperol, Prosecco,
Black Orange

Uhudler Spritz € 9.60

Wermuth Rosé,
Prosecco, Uhudler

Very Berry € 7.90

Wermuth Rosé,
Purple Berry

Aperol Spritz € 7.80

with Prosecco

Our staff will be happy to inform you about other wines by the glass!

FROM THE CASTLE KITCHEN



WARM DELICACIES

Authal beef bouillon with sliced pancakes, cheese dumplings or liver dumplings	€ 5.90
Creme-soup of the day recommendation of the chef	€ 6.50
Wiener Schnitzel of regional veal parsley potatoes and cranberries	€ 28.00
Homemade pasta with tomato, mozzarella and pesto	€ 15.00

FRESH LEAVE SALAD WITH...

Fried fish stripes fresh from Ausseerland	€ 17.00
Grilled chicken stripes	€ 15.00
Fried chicken stripes	€ 15.00
Goat's cheese	€ 14.00

FRESH SIDE SALAD

Mixed leaf salad with tomato, cucumber and radish	€ 4,50
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FROM THE CASTLE KITCHEN



SMALL DISHES FOR IN BETWEEN

Bacon from Wiesengelter free range pig with pickled vegetables & bread	€ 12.50
Marinated beef with scarlet runner beans, horseradish and pumpkin seed oil	€ 14,50
Toast with ham & cheese with a small leaf salad	€ 7.50

SWEET TEMPTATIONS

Homemade curd- or apple strudel	€ 5.90
Gabelhofen cake with chocolate mousse and red wine-pear-ragout	€ 6.00
Portion of whipped cream	€ 1.00
Iced coffee fresh AFRO coffee, vanilla ice-cream and whipped cream	€ 8.50

THANK YOU FOR YOUR VISIT
we are looking forward to seeing you again!

The team of Schloss Gabelhofen

Upon request, we can inform you about allergenic ingredients in our dishes.