



SCHLOSS GABELHOFEN

WELCOME at the Schloss Gabelhofen

We are glad you are here at this inspiring place.

Our kitchen stands for enjoyment, sustainability, creativity,
straightforwardness and honesty.

We don't need convenience products, flavorings or additives because we use
precious and flavorful products, primarily from suppliers in the region
and considering the seasons.

For example, we have wild game from our own hunting, beef from Authal
and the fishes come from our own breeding at Grundlsee.

Bon Appétit!

Your head chef Michael Forster & his team

We are happy to be at your disposal for further information or suggestions about our menu and gladly reveal
one or the other recipe tip. Don't hesitate to ask.

KNOWING WHERE IT COMES FROM



This is essential for us in all areas. Indispensable for the ingredients - the valuable groceries - which our kitchen selects for the dishes you enjoy today and processes with the highest care and respect.

The regional origin and the consideration of the seasons are just as important as the animal-friendly husbandry and the fulfillment of the highest qualitative demands. Therefore, we obtain most of the ingredients from our own farms in the Salzkammergut and the Murtal:

-  Fish from the Ausseerland fishery
-  Game from the Forst Authal
-  Seetaler pasture lamb
-  Wiesengelter Angus cattle
-  Wiesengelter free range pig
-  Authaler alpine pasture cattle

As a "highlight of the day" you will enjoy unique drinks based on healing water from a mysterious spring in Thalheim: fruity-fresh lemonades, revitalizing healing water and unique beers.

Enjoy it!


APERITIF



Wermuth & Tonic	€ 7.00
Belsazar Rosé Tonic Water	
Negroni	€ 11.50
Tanqueray Gin Campari Franz Wermuth	
Spicy Sake	€ 13.60
Yuzu Sake Elderflower Ginger Beer	
Muskateller Brut	€ 6.00
Winery Schneeberger South Styria	

SIGNATURE DRINKS



Limoncello Spritz	€ 8.30
Limoncello Prosecco Bitter Lemon	
Orange Spritz	€ 8.30
Aperol Prosecco Black Orange	
Lillet Berry	€ 8.90
Lillet Prosecco Purple Berry	
Uhudler Spritz	€ 9.60
Franz Wermuth Prosecco Thalheim Uhudler	
 Pink Drink	€ 8.60
Pink Grapefruit Lime Bitter Lemon	

RECOMMENDATION of our kitchen team



“Spring in the garden”

Peas - pickled vegetables - quail egg and pumpkin seed crispbread



Vegan lime-carrot soup



Tomato bulgur

with fennel-orange salad and feta cheese, basil oil



Braised grassfed lamb from Seetal

with peperonata and polenta sticks

or

Vegan mild yellow coconut and vegetable curry

with lemongrass, lime leaves, ginger and spicy rice



Wiesengelter Honey - Pear - Ginger

3 course menu € 39,00

consisting of a soup, main course and dessert

4 course menu € 49,00

consisting of a starter, soup, main course and dessert

5 course menu € 59,00


A LA CARTE



STARTERS

- “Spring in the garden” € 13.00
Peas - pickled vegetables - quail egg and pumpkin seed crispbread
- Tatar from smoked trouts € 16.00
with asparagus salad and yogurt
- Roasted boiled calf filet € 17.00
with celery, rowan berries, parsley sponge and tips of firs

SOUPS

- Authal beef bouillon € 5.90
with sliced pancakes, cheese dumplings or liver dumplings
- Parmesan foam soup € 8.00
with Mezzelune filled with grassfed lamb from Seetal
-  Lime-carrot soup € 7.00

FRESH LEAVE SALADS

- Mixed leaf salad € 4.50
with tomato, cucumber and radish

MAIN COURSE



Mild yellow coconut and vegetable curry € 16.00
with lemongrass, lime leaves, ginger and spicy rice

Tomato bulgur € 16.00
with fennel-orange salad and feta cheese, basil oil

Styrian boiled pork from Wiesengelter free range pig € 20.00
with parsley potatoes, horseradish and gammel

Braised grassfed lamb from Seetal € 26.00
with peperonata and polenta sticks

Homemade tagliatelle € 18.00
with smoked salmon, zucchini and wild garlic

Fried pike-perch fillet € 25.00
with pea vegetables and thyme-lemon tartlets

Fried "Aussee" char as a whole € 26.00
with almond butter and parsley potatoes

Viennese Schnitzel of veal € 28.00
with parsley potatoes and cranberries

DESSERTS



Curd cheese dumplings with strawberries, rhubarb sorbet and butter crumbs	€ 8.00
Wiesengelter Honey - Pear - Ginger	€ 9.00
Elderflower - Hazelnut - Vanilla	€ 9.00
Homemade curd- or apple Strudel	€ 5.90
Gabelhofen cake with chocolate mousse and red wine pear	€ 5.90
Cheese variation with grapes and nuts	€ 15.00
COVER on order	€ 3.50

All prices including taxes

