

WELCOME

to Schönberghof Spielberg, an “inspiring place” of TAUROA.
Thank you for being with us.

Here above the Red Bull Ring, you can expect not only unique views of the racetrack and its action, but also the genuine flavors of Styria.

In our menu, we celebrate the down-to-earth art of cooking and the connection to our homeland, reflected in every dish we serve. We take great pride in the origin of our ingredients: fish sourced directly from the crystal-clear waters of Ausserland, game from the surrounding Aauthal forests and vegetables that embody the freshness of the neighboring fields. Seasonality guides us and nature’s rhythm sets our pace.

Our focus in the kitchen is on what truly matters - quality and taste. We warmly invite you to take a seat with us, let your gaze wander over the activities at the track, and savor the moment.

It’s my pleasure to accompany you on this culinary journey, bringing the stories of our region closer to you through the language of gastronomy.

Enjoy the harmony of local tradition and the inspiration brought by our unique location. Enjoy!

Sincerely,

A handwritten signature in black ink that reads "Peter Eichhofzer". The script is elegant and cursive, with a prominent initial 'P'.

and the Team Schönberghof

GOOD TO KNOW WHERE IT'S FROM

This is essential for us in all areas.

Indispensable for the precious ingredients that our kitchen processes with utmost care and respect. The regional origin and consideration of the seasons are at the forefront, as much as the ethical animal husbandry and meeting the highest quality standards. Thus, we source the majority of our ingredients from our own farms.

BEEF, PORK, AND LAMB

The Seetal pasture-raised lamb grazes in St. Wolfgang, the Angus cattle are cared for in Authal, as well as at the Wiesengelter Hof in St. Georgen ob Judenburg, where our own pig breeding is located.

FISH

The stars of the show are local fish species - from char to trout to lake char from our own Ausseerland fishery.

GAME DEER AND RED DEER MEAT

comes from our own hunting grounds in Forst Authal, where they have feasted on the best nature has to offer.

EGGS

Birgit and Richard Herk give their chickens plenty of free range all year round and feed them only the finest grains.

OUR MILK AND YOGURT

are sourced from the Madl family in Seckau, who process the milk on the same day it is milked.

TO BEGIN WITH

STARTERS

- GARDEN SALAD ^{ACFGHLOP} € 8,50
Yoghurt dressing | asmonte | croûtons
- BEEF CARPACCIO ^{ACFGHMNOP} € 13,90
Black nuts | arugula

SOUPS

- BEEF BROTH <sup>ACFGHLP /
ACGHLOP</sup> € 5,30
Sliced pancakes or cheese dumpling
- CREAM SOUP OF PUMPKIN ^{ACGLOP} € 6,00
Pumpkin seed oil | butter dumpling

SALADS

- LEAF SALAD ^{ACDEFGHLMNO} € 4,90
- MIXED SALAD ^{ACDEFGHLMNO} € 5,90
- BIG LEAF SALAD ^{ACDEFGHLMNO} € 8,90
- BIG MIXED SALAD ^{ACDEFGHLMNO} € 10,90

IN ADDITION WE RECOMMEND

- PUMPKIN SEED OIL ^{AH} € 1,00
- BREAD ^{AEGHL} € 2,60
- HOMEMADE GARLIC BREAD ^{AEGHL} € 2,70
- BREAD WITH BUTTER, DRY-CURED HAM AND SPREAD ^{AEGHL} € 4,00

MAIN DISHES

MEAT

MIXED SALAD ^{ACDEFGHLMNOP}

with fried stripes of chicken

€ 19,50

with grilled stripes of chicken

€ 18,50

FRIED ESCALOPE OF PORK "VIENNESE STYLE" ^{ACGFLNP}

€ 16,50

Parsley potatoes | cranberries

DEER RAGOUT ^{ACGHLO}

€ 22,90

Potato dumpling | apple-red cabbage

GRILLED DUCK BREAST ^{ACGHLMOP}

€ 23,90

Mustard savoy cabbage | creamy polenta | gravy

FISH

SALMON FILET ^{ACDGHLOP}

€ 22,90

Pumpkin risotto

VEGETARIAN

POTATO-VEGETABLE PATTIES ^{ACDEFGHLMNOP}

€ 14,50

Sour cream dip | side salad

PASTA ^{ACGLP}

€ 14,50

Dried tomatoes | pine nuts

with smoked salmon ^{ACGHLOP}

€ 18,50

with raw ham ^{ACDGHLOP}

€ 16,50

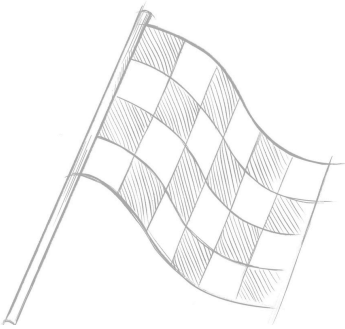
THE GRAND FINAL

DESSERTS

SPICED CHOCOLATE CAKE ^{ACFGHLO} Apple puree nut ice cream	€ 8,90
EGG LIQUEUR - CINNAMON PARFAIT ^{ACFGHLO} Berry ragout	€ 7,90

CAKES

APPLE STRUDEL ^{AHGO}	€ 5,50
CURD CHEESE STRUDEL ^{AHGO}	€ 4,90
SIGNATURE CAKE ^{ACHG}	€ 5,90
WITH: WHIPPED CREAM ^G	€ 1,00
WITH: VANILLA SAUCE ^{CGF}	€ 3,50



FOR OUR LITTLE GUESTS

PASTA ^{AFLO} Sauce bolognese	€ 8,20
SMALL FRIED ESCALOPE OF PORK "VIENESSE STYLE" ^{ACGFLNP} French fries or parsley potatoes	€ 8,40

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

All prices include VAT