

WELCOME

to Steirerschlossl, an "inspiring place" of TAUROA.
Thank you for being with us at our unique Art Nouveau place with
highest culinary standards.

Please join us on a culinary journey for the senses with the aim of inspiring you:
with extraordinary taste experiences based on honest, regional ingredients, our
tangible passion in the preparation, and the sophistication of the variety of flavors
through the finely tuned, individual seasoning with fresh herbs.

We select our ingredients with utmost care. Regional origin and consideration of the
seasons are just as important to us as species-appropriate husbandry and meeting the
highest quality standards.

We source most of our ingredients from our own farms in the Murtal region or the
Salzkammergut, or from long-standing partners in the neighborhood.

Take a look at our menu and discover your personal favorite dishes. Our sommelier
will be happy to recommend the perfect wine pairing or you can choose from our
extensive wine selection with excellent Austrian as well as internationally award-
winning wines.

Arrive at the Steirerschlossl, enjoy with all your senses and stay if you wish.

At this "inspiring place". Elegant and enjoyable.

Sincerely,

A handwritten signature in black ink that reads "Martin Steinkellner". The script is fluid and cursive, with a prominent initial 'M'.

and the entire Steirerschlossl Team

STEIRERSCHLÖSSL MENU

AMUSE BOUCHE

LANGOUSTINE · ASPARAGUS · YUZU
Langoustine · Fermented asparagus · Yuzu gel

MUSHROOM · TACO · EGG YOLK
Mushroom essence · Mushroom taco · Smoked egg yolk

TURBOT · LEEK · MORELS
Pan-seared Turbot fillet · Chared leek · Morels

SORBET

PORK · CABBAGE · RHUBARB
Iberico pork fillet / momos / blood sausage · Cabbage · Rhubarb

CHOCOLATE · ASPARAGUS · STRAWBERRIES
Valrhona chocolate mousse · Marinated asparagus · Strawberries

CHEESE FROM MAÎTRÉE ANTONY

PETIT FOURS

MENU IN 3 COURSES | € 70 · Wine pairing by the glass | € 52
MENU IN 4 COURSES | € 85 · Wine pairing by the glass | € 62
MENU IN 5 COURSES | € 99 · Wine pairing by the glass | € 72
MENU IN 6 COURSES | € 115 · Wine pairing by the glass | € 82

With our menu we serve fresh pastries and butter | € 4,50