

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 Auhof 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, reading "Roland Reuss". The script is elegant and cursive, with the first letters of "Roland" and "Reuss" being capitalized and prominent.

and the Team Schönberghof

KNOW WHERE IT COMES FROM

This is essential for us in all areas.

The same commitment applies to the precious ingredients our kitchen processes with the utmost care and respect. Regional origin and seasonality are just as important as species-appropriate husbandry and the highest quality standards. We source the majority of our ingredients from our own farms.



Fish from the Ausseerland fishery



Wild from the Authal forest



Seetal pasture lamb



Wiesengelter free-range pig



Authal alpine pasture cattle



Eggs from family Pickl-Herk



Milk and yoghurt from family Madl



Herbs from our own garden

As the daily highlight, you can enjoy unique drinks based on healing water from a mysterious spring in Thalheim: fruity-fresh lemonades, invigorating healing waters and unique beers.

TO BEGIN WITH

STARTERS

BEEF TATARE ^{ACM} Quail egg · chilli mayonnaise · homemade marinade	€ 16,50
LEAF LETTUCE ^{MO} Tomatoes · pickled vegetables · lemon dressing	€ 10,50
CHAR CEVICHE FROM OUR FISHERY AUSSEERLAND ^D Paprika · lime · tomatoes · coriander	€ 18,50
MARINATED GREEN ASPARAGUS ^{MO} Chanterelles · raspberry dressing	€ 9,50

SOUPS

BEEF BROTH ^{ACG / ACG / ACGL} with sliced pancakes with cheese dumpling with liver dumpling	€ 5,50
WHITE TOMATO CREAM SOUP ^{GL} Basil oil	€ 7,50
CHANTERELLE SOUP ^{AGL} Croûtons	€ 7,00

SHARING STARTERS

Our selection of appetizers is offered for 2-15 people.

BEEF TATARE ^{ACM} Quail egg · chilli mayonnaise · homemade marinade	€ 19,00 per person
LEAF LETTUCE ^{MO} Tomatoes · pickled vegetables · lemon dressing	
CHAR CEVICHE FROM OUR FISHERY AUSSEERLAND ^D Paprika · lime · tomatoes · coriander	
FRUITY GAZPACHO ^{LO} Paprika oil	
TEMPURA PRAWNS ^{ABC} Chilli mayonnaise	

MAIN DISHES

MEAT

FRIED ESCALOPE OF PORK "VIENNESE STYLE" ^{ACGM} Parsley potatoes · cranberries	€ 18,00
FRIED ESCALOPE OF CALF ^{ACGM} Parsley potatoes · cranberries	€ 31,00
TAGLIATA DI MANZO FROM BEEF FILET ^G Sweet potatoes · arugula	€ 48,00
SIRLION STEAK FROM "AUTHAL FOREST" ^{GM} Café de Paris butter · french fries allumettes	€ 32,00

FISH

CHAR FROM OUR FISHERY AUSSEERLAND ^{DG} Chilli spinach · wild broccoli · smoked potato foam	€ 32,00
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VEGETARIAN

CHANTERELLE RISOTTO ^{GH} Olive oil · asmonte cheese	€ 21,00
HOMEMADE PASTA ^{ACH} Basil pesto · cherry tomatoes · arugula	€ 17,00

IN ADDITION WE RECOMMEND

LEAF SALAD ^{CDHLM}	€ 5,50
MIXED SALAD ^{CDLMO}	€ 6,50
BIG LEAF SALAD ^{CDHLM}	€ 8,00
BIG MIXED SALAD ^{CDHLM}	€ 9,00
CEASAR SALAD ^{ACDGM} Creamy parmesan dressing · capers · dried tomatoes	€ 16,00
BREAD ^{AEFGHNP}	€ 3,00
HOMEMADE HERB BREAD ^{AEGHL}	€ 3,50
PLACE SETTING ^{AEGHL} Spread · ham · butter	€ 6,00

THE GRAND FINAL

DESSERTS

FRENCH TOAST ^{ACG} Plum jam · vanilla · plum	€ 8,00
SCHÖNBERGHOF CREAM PUFF ^{ACG} Vanilla ragout · mango sorbet	€ 11,00
EARL-GREY-TEA PANNA COTTA ^G Lemon · blackberry	€ 7,00

CAKES

APPLE STRUDEL ^{AGHO} Whipped cream	€ 6,50
APPLE STRUDEL ^{AGHO} Vanilla sauce	€ 8,00
CURD CHEESE STRUDEL ^{AGHO} Whipped cream	€ 6,50
CURD CHEESE STRUDEL ^{AGHO} Vanilla sauce	€ 8,00
SEASONAL SIGNATURE CAKE ^{ACGH}	€ 6,50
“SACHER” CAKE ^{ACFGH}	€ 6,50

FOR OUR LITTLE GUESTS

PASTA ^{AFLO} Sauce bolognese	€ 9,00
SMALL FRIED ESCALOPE OF PORK “VIENESSE STYLE” ^{ACGFLNP} French fries or parsley potatoes	€ 10,00

Allergy information:

A = Grains containing gluten | B = Crustaceans | C = Egg | D = Fish | E = Peanuts | F = Soya | G = Milk or lactose
H = Edible Nuts | L = Celery | M = Mustard | N = Sesame | O = Sulphites | P = Lupines | R = Molluscs

All prices include VAT