

WELCOME

to Schloss Gabelhofen, an „inspiring place" of TAUROA. Thank you for being with us.

Our way of cooking represents indulgence and sustainability, creativity, straightforwardness, and honesty. We have no need convenience products, flavor enhancers or additives because we use precious and flavorful ingredients, primarily from regional suppliers and in consideration of the seasons: for example, game from our own hunting grounds, beef from Authal and our fish come from our Ausseerland fishery.

With excellent craftsmanship and our wholehearted passion, we create dishes that are rooted here in Styria and interpreted in a contemporary way – a tribute to regional cuisine, refined with modern accents and served with a dash of innovation.

We are delighted to recommend the perfect wines to accompany your meal or you may join us in our wine cellar and to savor our carefully curated selection.

We wish you a dining experience that will uplift your senses.

Bon appétit!

Team Schloss Gabelhofen

KNOW WHERE IT COMES FROM

This is essential for us in all areas.

It is essential for the precious food that our kitchen processes with the utmost care and respect. Regional origin and consideration of the seasons are just as important as species-appropriate husbandry and meeting 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 Angus cattle



Wiesengelter free-range pig



Authal alpine pasture cattle

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

APERITIFS

NEGRONI	€ 11.50
Tanqueray Gin · Campari · Franz Wermut	
SPICY SAKE	€ 9.80
Sake · Elderberry · Organics Ginger Beer	

SIGNATURE DRINKS

ENERGY

ROSSO BULL	€ 9.50
Campari · Red Bull	
SPARKLING BULL	€ 9.50
Prosecco · Red Bull	

ORGANICS

LIMONCELLO SPRITZ	€ 9.50
Limoncello · Prosecco · ORGANICS Bitter Lemon	
ORANGE SPRITZ	€ 9.00
Aperol · Prosecco · ORGANICS Black Orange	
VERY BERRY	€ 9.50
Belsazar Vermouth Rosé · ORGANICS Purple Berry	
LILLET BERRY	€ 9.10
Lillet Blanc · Prosecco · ORGANICS Purple Berry	
APEROL SPRITZ	€ 9.00
Aperol · Prosecco	
FIZZY BELLINI	€ 9.50
Prosecco · ORGANICS Fizzy Peach	
VERMOUTH & TONIC	€ 8.50
Belsazar Rosé · ORGANICS Tonic	

OPEN WINES

SPARKLING WINE

SPUMANTE PROSECCO

La Jara · Veneto · Italy

0,1l € 6.00

MUSKATELLER BRUT

Winery Schneeberger · South Styria

0,1l € 6.00

WHITE WINES

2023 SAUVIGNON BLANC

Winery Potzinger · South Styria DAC

1/8l € 7.60

2024 GRÜNER VELTLINER "RIED HOFMAUER"

Winery Gilg · Weinviertel DAC

1/8l € 7.50

2024 GELBER MUSKATELLER "TERRASSEN"

Winery Domäne Wachau · Wachau DAC

1/8l € 6.00

2025 WEISSBURGUNDER

Winery Thaller · Vulkanland Styria DAC

1/8l € 6.80

2024 RIESLING "JOCHINGER" FEDERSPIEL

Winery Jamek · Wachau DAC

1/8l € 9.90

ROSÉWEIN

2023 ROSÉ "MOMENTS"

Winery Huber · Traisental

1/8l € 7.00

OPEN WINES

RED WINES

2022 FRAUENKIRCHNER ZWIGELT Winery Umathum · Burgenland	1/8 l € 7.50
2021 MERLOT RESERVE Winery Salzl · Burgenland	1/8 l € 11.20
2021 CUVÉE "HEIDEBODEN" Winery Stiegelmar · Burgenland	1/8 l € 10.40
2023 BLAUFRÄNKISCH "RIED FABIAN" Winery Gager · Burgenland	1/8 l € 7.80

SWEET & PORT WINE

2018 TROCKENBEERENAUSLESE Winery Stieglmar · Burgenland	1/8 l € 9.90
NV 10 YEAR OLD TAWNY PORT Dow's · Douro · Portugal	1/8 l € 8.50

A LA CARTE

STARTERS

STYRIAN ANTIPASTI	€ 14.00
Assorted Aauthal cold cuts · styrian scarlet runner beans · horseradish	
MARINATED ARCTIC CHAR	€ 23.00
Tomato · elderflower · avocado · yogurt	
CAESAR SALAD	€ 17.00
Romaine hearts · croutons · parmesan · pickled chanterelles	
CHOICE OF 3 GRILLED PRAWNS	€ 26.00
BEEF TARTARE	€ 24.00
Purple curry · pickled vegetables · truffle mayonnaise	

SOUPS

CLEAR SOUP FROM AUTHAL BEEF	€ 6.00
Sliced pancakes · meat strudel or liver dumplings	
TOMATO CONSOMMÉ	€ 8.50
Burrata · pesto	

FRESH SIDE SALAD

SMALL MIXED LEAF SALAD	€ 5.00
House dressing · tomatoes · cucumber · radishes	
MIXED LEAF SALAD	€ 10.00
House dressing · tomatoes · cucumber · radishes	

Choice of...

crispy chicken breast strips	€ 20.00
grilled chicken breast strips	€ 19.00
Glocknerkugeln (fresh goat cheese)	€ 19.00

MAIN COURSES

WIENER SCHNITZEL OF MILK-FED VEAL Parsley potatoes · cranberries · lemon	€ 32.00
PIKE PERCH FILLET Pointed cabbage · apricots · beurre blanc	€ 32.00
BEEF TENDERLOIN OF LOCAL BEEF Truffle fries · grilled vegetables · Café de Paris butter	€ 52.00

VEGETARIAN DISHES

FINE PASTA Summer truffle · spinach · egg yolk · Asmonte cheese	€ 28.00
RISOTTO Chanterelles · blueberries · arugula	€ 23.00

DESSERTS

CHOCOLATE LAVA CAKE Dark chocolate · berry ragout · vanilla	€ 15.00
GABELHOFEN CAKE Chocolate mousse · red wine · pear	€ 6.00
HOMEMADE APPLE OR CURD STRUDEL	€ 7.00
VORARLBERG CHEESE TRILOGY Fig mustard · nut rusks · quince	€ 18.00

Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our trained service team.

All prices include the statutory value added tax.