

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, reading "Martin Steinkellner". The script is elegant and cursive, with a large initial 'M' and a long, sweeping underline.

and the entire Steirerschlossl Team

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.

STEIRERSCHLÖSSL MENU

AMUSE BOUCHE

TROUT · BEETROOT · PINE

Marinated Ausseerland trout · Pickled turnip · Pine Beurre Blanc

GAME · LIVER · CRANBERRY

Game essence · Liver "Pofese" · Cranberry gel

ROLLED BARLEY · PUMPKIN · SMOKED FISH

Rolled barley ravioli · Whisky pumpkin · Smoked fish velouté

SORBET

VEAL · POTATO · CARROT

Sous vide cooked fillet of veal and braised rib · Potato flan · Grilled baby carrots

CHEESECAKE · BLACKBERRY · BROWN BREAD

Cheesecake cream · Blackberry sauce · Brown bread ice cream

CHEESE FROM MAÎTRE 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