

Our winter menu

Consomme with pancake

Castle **Cordon Bleu** filled with mangalitza ham & cheese
parsley potatoes & cranberries

Somlauer dumplings in the glas

€ 20,--

Starters

Starter package - butter - spread - sausage - € 5,50

Bio sheep mousse (Bio Hautzinger) – Apple-cucumber Chutney € 10,80

Gooseliver pate – pomegranate – herb salad € 12,50

Soups

Consomme with Julienne-vegetables,
liverdumplings, pancake € 4,50

Truffle **Bio potato soup** roasted seranocrumble – € 5,80

Small dishes

homemade **ricotta - chili- pasta** (Tschida Chili Illnitz)
herbs – garlic – olive oil € 11,80

Risotto of the day – cheese - fried rocket € 11,80

Mixed bio salad from Halbturn
with fried **bio sheep milk cheese** (Hautzinger) € 11,80
fried marinated **chickenbreast** in pankocrumble

Main course

Fried Karreeschnitzerl from local organic pig with mixed salad	€ 13,20
Castle Cordon Bleu filled with mangalitza ham & cheese parsley potatoes & cranberries	€ 15,20
Grilled chicken breast supreme – thymiansauce Spinach-feta lasagne	€ 17,80
Pork tenderloin roasted herb truffle polenta – ham-princess beans - jus	€ 18,50
Braised beef cheek Sauerkraut cake - roasted celery	€ 18,80
Grilled marinated beef medallion – roasted onions – Steak pommes - jus	€ 23,50

Out of the water

Fried - Lake Neusiedl pike-perch filet parmesanrisotto – peacream	€ 21,80
baked carpefish - Potatos - dillsauce	€ 16,80

Sweets

Somlauer Nockerl (special dessert of this region)	€ 6,80
Fluffy Kaiserschmarrn with stewed fruit	€ 8,40
Mixed cheese plate with fruits & nuts	€ 9,80
Various house pastries & cakes - updated daily	



For questions about allergens, please contact our service staff!