

Dear guests,

We are delighted that the search for enjoyment and sustainable quality has led you to the Hotel Schloss Gabelhofen.

We stand for a creative, straightforward and honest kitchen. Our kitchen team strictly refuses finished products, flavorings and additives.

For us, regional and high-quality products are most important. We receive game from our own hunt in the Authal, where beef for our dishes is bred as well. Furthermore, fish we use comes from our own fishery at the Grundlsee.

In addition, all our dishes are also offered in smaller "Tasting" portions, so that you do not miss any enjoyment or new experience.

If we have not hit your full taste with our current menu, please don't miss the chance to tell us. It's in our highest interest to fulfill your wishes as good as we can.

Ihre Gastgeberin
Rebecca Penz

Ihr Küchenchef
Klaus Kobald



Tasting “Arts & Crafts”

Egg Benedict

Char caviar from Ausseer lake, ham, english muffin

2016 Riesling „Kung Fu Girl“, Winery Charles Smith, Washington State

*

Veal fillet

Zucchini, elderberry, buttermilk, seaweed butter

2018 Grüner Veltliner “im Weingebirge”, Winery Nikolaihof, Mautern, Wachau

*

Crayfish

Roasted ravioli, bonito, navettes & radish

2015 Papillon, Domaine de l’Ausseil, Languedoc-Roussillon

*

Pink roasted leg from the Authal deer

Beet root, French fries, Mimolette

2011 Syrah, Winery Thaller, Großwilfersdorf, south styria

*

2 years matured gruyere, pretzel, quince and bacon

Cheese from Fromager Maître Antony

Crémant de Loire “Cuvée Flamme” Gratien & Meyer, Saumur, Loire

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Chocolate & Orange

Valrhona chocolate, chestnut, maple syrup

2007 Vin Santo di Carmignano Riserva, Tenuta di Capezzana, Toscana

...in five courses 62 €, accompanying wine facets 38 €

...in six courses 72 €, accompanying wine facets 42€



Tasting “Harmony & Mindfulness”

Scottish wild salmon

Quinoa, citrus, vierge sauce

Vodka, Lemon & Herbs

*

Soup of lettuce hearts

Peas, pistachio, horseradish

Spicy Matcha

*

European lobster

Leeks, sorrel, apple-potato cream

2017 Balaton Hidden Treasures Nr. 3, Moric feat. VillaTolnay, Ungarn

*

Atlantic sole

Fennel, grape, beurre blanc

G’Vine Foraison Fennel

*

Selected cheese from Fromager Maître Antony

2009 Vintage Port, Pocas, Douroal

*

Milk, yoghurt and amaranth

Milk jam, homemade yogurt, amaranth ice cream

Whisky Latte

...in five courses 62 €, accompanying drinking facets 38 €

...in six courses 72 €, accompanying drinking facets 42€



Starter

Tasting

Normal

Classic Beef Tatar from free range beef

Homemade white bread, quail egg, pickled vegetables
white onion and salted butter

13,90 €

19,90 €

Scottish wild salmon

Quinoa, citrus, Vierge sauce

14,90 €

19,90 €

Egg Benedict

Char caviar from Ausseer lake, ham, english muffin

14,90 €

19,90 €

Pumpnickel

Smoked scallop, onsen egg, crispy rice

9,50 €

13,90 €



Soup & entremets

	Tasting	Normal
Veal Fillet Zucchini, elderberry, buttermilk, seaweed butter	13,30 €	19,90 €
Soup of lettuce hearts Peas, pistachio, horseradish	6,90 €	9,80 €
Bouillon of the organic free range beef Turnip vegetables, traditional dumplings, chives	4,90 €	6,80 €



Main dishes

	Tasting	Normal
Atlantic sole Fennel, grape, Beurre Blanc, parsley potatoes	22,90 €	29,00 €
Crayfish Roasted ravioli, bonito, navette & radish	19,30 €	26,90 €
European lobster Leeks, sorrel, apple-potato cream	25,90 €	32,00 €
Pink roasted leg from the Aauthal deer Beet root, French fries, Mimolette	25,50 €	32,90 €
Styrian fried chicken potato – lamb's lettuce and cold-stirred cranberries	12,20 €	16,90 €



	Tasting	Normal
<p>“Wiener Schnitzel” Parsley potatoes, leaf lettuce and cold-stirred cranberries</p>	16,70 €	23,80 €
<p>Chateaubriand for 2 persons Or Filet steak 200g Variation of potatoes/seasonal vegetables two sauces</p>		74,00 € 39,00 €
<p>Mieral pigeon Pink roasted breast, leg-stews, apple, fried onion</p>	21,50 €	26,90 €



Dessert

	Tasting	Normal
Chocolate & Orange Valrhona chocolate, chestnut, maple syrup	9,10 €	12,50 €
Milk, yoghurt and amaranth Milk jam, homemade yogurt, amaranth ice cream	8,40 €	11,90 €
Curd cheese-chilli-soufflé, sea buckthorn, blueberry, peanut Blueberry ice cream, peanut crumble	8,60 €	11,50 €

Cheese

2 years matured gruyere, pretzel, quince & bacon	9,00 €	12,00 €
Selected cheese from Fromager Maître Antony	12,00 €	15,00 €



Our domestic suppliers

Family Gaug from Haufenreith

Turopolje pig, rabbit

Self-hunt in the Authal

Deer

Family Kowald from Wildon

Ostrich ham, pumpkin seed oil

Family Hausberger from the Gaal

Producer of our own honey, organic beef

Family Rotwangel from Weißkirchen

Murtal pumpkin seed oil

Family Herk from Kobenz

Eggs

Family Temnitzer from Hetzendorf

Potato, fresh milk, cereals

Mentz Fischwirtschaft in St. Peter ob Judenburg

Rainbow trout, brown trout, brook trout, salmon trout, Smoked trout, Stöhr

Stollen cheese from the Arzberg silver mine

Cheese

Gölles manufactory for noble brandy and fine vinegar

Vinegar, brandies

Oil mill Fandler from Pöllau

Oils

Fisheries Ausseerland

Char, trout



DEAR GUESTS

Allergen Information Regulation

The new EU Regulation No. 1169/2011, which provides consumer information is intensified by food and beverages applies from 13 December 2014. It provides 14 specific substances, allergies or intolerances even with non-packaged foods, so-called "loose goods", are to be marked.

In the appendix of our wine and beverage cards you will find a legend to "Allergen information according to Codex recommendation", from which the assignment the letter codes to the corresponding one's Short names emerge.

"An entry takes place, if the designated substances or from it manufactured products are included as an ingredient in the final product. "The labeling of allergens is carried out in accordance with statutory regulations. There are also other substances, which can trigger food allergies or-intolerances. "

"Despite careful preparation of our drinks and cocktails in addition to labeled ingredients, traces of other substances may be present, that are used in the production process. "

Upon request, you can inform our trained service staff about allergenic ingredients in our dishes.

