

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 convenience food and artificial flavorings.

For us, regional and high-quality products are very important. We receive game from our own local hunting area in the Authal, where beef for our dishes is bred as well. Furthermore, the sweet water fish we use comes from our own fishing grounds at the Grundlsee.

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

If we have not hit your full taste with our current menu, please don't hesitate 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



# GENUSSFOLGE

## **Crayfish**

chilled cucumber soup | cucumber Granité | borage

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## **Marchfeld Artichokes**

parsley | almond | pine nuts

**or**

\*

## **Smoked pork belly**

pineapple | cabbage | kadaif | bacon jam

\*

## **Stuffed zucchini flower**

beans | calf's head | chanterelles

\*

## **Authal Angus beef**

shortrib | tongue | champignons | onions  
jellied oxtail | Imperial caviar

\*

## **Cheese selection from Fromager Maître Antony**

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## **Pina Colada**

Pineapple carpaccio | caramel | coconut | white rum

*Tasting menu in 4 courses 62 with wine accompaniment 104*

*Tasting menu in 5 courses 72 with wine accompaniment 124*

*Tasting menu in 6 courses 82 with wine accompaniment 144*



# VEGETARISCHE GENUSSFOLGE

## **Chilled cucumber soup**

marinated cucumber | cucumber granité | borage

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## **Marchfeld Artichokes**

parsley | almond | pine nuts

\*

## **Grilled pineapple**

cabbage | carrots | Kadaif

\*

## **Stuffed zucchini flower**

beans | chanterelles | savory

\*

## **Cheese selection from Fromager Maître Antony**

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## **Pina Colada**

pineapple carpaccio | caramel | coconut | white rum

*Tasting menu in 4 courses 52 with wine accompaniment 94*

*Tasting menu in 5 courses 62 with wine accompaniment 114*

*Tasting menu in 6 courses 72 with wine accompaniment 134*



# A LA CARTE

Tasting

Normal

Broth from Austrian beef  
turnips | traditional dumplings | chives

6

Crayfish soup  
cantaloupe-melon | lemon verbena

8

Crayfish  
chilled cucumber soup | Cucumber Granité | borage

18

22

Stuffed zucchini flower  
beans | calf's head | chanterelles | savory

18

22



	<b>Tasting</b>	<b>Normal</b>
<b>Smoked pork belly</b> pineapple   cabbage   kadaif   bacon jam	19	25
<b>Whole roasted Aussee char</b> parsley potatoes   leaf salad   brown butter		24
<b>Goulash from Authal beef</b> bread dumplings   fried egg   sausage	12	16
<b>Authal Angus beef</b> shortrib   tongue   champignons   onions jellied oxtail   Imperial caviar	29	35
<b>Wiener Schnitzel from Wiesengelt free range pig</b> parsley potatoes   leaf salad   cold stirred cranberries	12	16



	<b>Tasting</b>	<b>Normal</b>
<b>Styrian Tiramisu served in a glass</b> apple tiramisu   pumpkin seed oil   mascarpone		6
<b>Pina Colada</b> pineapple carpaccio   caramel   coconut   white rum	12	14
<b>Cheese selection from Maitré Antony</b> 3 kinds of cheese from Maitré Antony   salted butter   homemade bread   grapes	12	15

## **COVER**

Lunch		2
Dinner		4

All prices in € including taxes



## OUR OWN PRODUCTS

### **Butchery Seetalblick**

Lamb

### **Self-hunt in the Authal**

Deer, beef

### **Wiesengelter Free-range pig**

Pig

### **Project Green**

Vegetables

### **Fisheries Ausseerland**

*Char, trout*

## OUR DOMESTIC SUPPLIERS

### **Family Herk from Kobenz**

Eggs, sauerkraut

### **Family Temnitzer from Hetzendorf**

Potato, fresh milk, cereals

### **Gölles manufactory for noble brandy and fine vinegar**

Vinegar, brandies



# 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.

