

Dear guests,

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

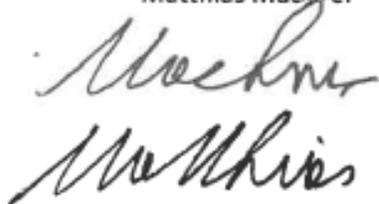
We stand for a creative, straightforward and honest kitchen. Our kitchen team strictly refuses convenience food and artificial flavorings.

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.

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.

Your chef

Matthias Mackner

The image shows two handwritten signatures in black ink. The top signature is a cursive script that reads 'Mackner'. The bottom signature is a more stylized cursive script that reads 'Matthias'.

A LA CARTE

Broth from Austrian beef € 6,00
Carrot | traditional dumplings | chives

Beef Tatar € 22,00
Quail egg | pickled vegetables | baguette

Marinated char € 18,00
Crispy asparagus | pickled vegetables | baguette
Without char € 15,00

Shrimp bisque € 12,00
Baby spinach | shrimp balls

Mixed Salad € 4,50
Tomato | Radish



Venison ragout from Authal € 24,50
Herb serviette dumplings

Medium roasted Entrecôte € 42,00
Oven potatoes | grilled vegetables | jus

Whole roasted Aussee char € 24,00
Dill potatoes | leaf spinach | brown butter

Medium roasted veal cap of rump € 22,00
Semolina dumplings | glazed vegetables | Jus

Wiener Schnitzel from Wiesengelt free range pork € 16,00
Parsley potatoes | cold stirred cranberries

Tagliatelle € 16,00
Asparagus | tomato | Parmesan



Parfait of the egg liköre € 10,00
Strawberries | rhubarb

Banana cake € 13,00
Chocolate | rum | caramel

Apple- or curdstrudel € 3,50

Homemade Gabelhofen cake € 4,00

Cheese selection from cow, goat and sheep € 16,00
Chutney | salted butter

Cover

Lunch € 2,00

Dinner € 4,00

All prices in € including taxes



OUR OWN PRODUCTS

Butchery Seetalblick

Lamb

Wiesengelter Free-range pig

Pork

Self-hunt in the Authal

Deer, beef

Thalheimer Naturprodukte

Vegetables

Fishery Ausseerland

Char, trout

OUR DOMESTIC SUPPLIERS

Family Herk from Kobenz

Eggs, „Sauerkraut“

Family Temnitzer from Hetzendorf

Potatoes, cereals

Gölles manufactory for noble brandy and fine vinegar

Vinegar, liquors

Family Madl from Seckau

Milk

Bakery Madenberger from Zeltweg



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.

