



*À la carte and 3-, 4- or 6-course menus**

Restaurant Zirbe

&

Restaurant Roter Salon

Daily, 06.00 p.m. – 10.00 p.m.

Kitchen until 09:00 p.m.

** We will serve single courses of the menus à la carte.*

The Schloss team is looking forward to your table reservation:

+ 43 3682 24440 | hotel@schlosspicharn.at

Starters

Mixed seasonal salad vulcano ham balsamic vinegar caramelized nuts	€ 12,00
Caramelized goat cheese raspberry wild herbs hazelnut	€ 17,00

Main courses

Escalope of veal parsley potatoes cranberries lemon	€ 26,00
“Pichlarn Schnitzel” with sweet mustard and horseradish parsley potatoes cranberries lemon	€ 26,00
Prime Beef Flapsteak BBQ corn potato cream portulak	€ 32,00

Fish

Trout „Müllerin Art“ parsley potatoes green salad	€ 22,00
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Vegetarian course

Ravioli of pumpkin Asmonte seeds oil	€ 17,00
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Desserts

Sliced pancakes „Kaiserschmarrn“ (Preparation ca. 25 min.) with two kinds of stewed fruits	€ 13,00
Cheese variation of local and international cheese mustard sauces chutneys	€ 13,00

All prices included VAT

At your request our restaurant staff informs you about the allergens within the dishes.

Menu Schloss Pichlarn

Amuse Bouche



I

Beef tatar

celery | mushrooms | fried onions | smoky flavour

€ 19,00



II

Bisque of crayfish

red shrimp | kohlrabi | water melon

€ 16,00



III

Halibut BBQ

pea | dashi | crunchy chicken skin | edame

€ 29,00



IV

Sorbet of quince

orange | nougat | vanilla

€ 9,00



V

Milk calf & pigeon

variation of beetroot | potato creme | miso | parsley

€ 36,00



VI

“styrian autumn”

plum | portwine | coffee | chocolate

€ 13,00



Petit Fours

Menu 6-courses € 99.00 (I, II, III, IV, V, VI)

We will serve the 6 courses menu to 8:30 p.m.

Menu 4-courses € 65.00 (I, II, V, VI)

Menu 3-courses € 53.00 (I, V, VI)

Styrian Menu

Amuse Bouche



I

Sturgeon x 3

mize corn | sorrel | potato | egg yolk

€ 22,00



II

Essence & foam from pumkin

pulled pork | carrot | core oil

€ 9,00



III

Confected gold trout

cauliflower | brown butter | rowan

€ 27,00



IV

Sorbet of black elder

goat cheese | pecan nut | mint

€ 9,00



V

Stewed ox cheeks & filet

polenta | parsnip | hibiscus

€ 38,00



VI

“Green apple & white chocolate“

mousse | fond | cremé

€ 13,00



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Tradition meets Innovation

Amuse Bouche



I

Delice of goose liver & smoked eel

macadamia nut | brioche | bears

€ 26,00



II

Essence from oxtail

truffel ravioli | topinambour | roots

€ 9,00



III

Flamed scallop

potato | basil | octopus ragout

€ 28,00



IV

Sorbet of lime & mint

gin tonic | cucumber

€ 9,00



V

Saddle of venison "sous vide"

black nut | lentil | chervil | rose hip

€ 32,00



VI

„The Chocolate“

ganache | mousse | brownie | sorbet

€ 13,00



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