



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

The Schloss team is looking forward to your table reservation:

+ 43 3682 24440 | [hotel@schlosspicharn.at](mailto:hotel@schlosspicharn.at)

## *Starters*

<b>Mixed seasonal salad</b> vulcano ham   balsamic vinegar   caramelized nuts	€ 12.00
<b>Goose liver &amp; smoked eal</b> green apple   brioche   hazelnut	€ 26.00

## *Main courses*

<b>Escalope of veal</b> parsley potatoes   cranberries   lemon   salad	€ 27.00
<b>“Pichlarn Schnitzel” with sweet mustard and horseradish</b> parsley potatoes   cranberries   lemon   salad	€ 27.00
<b>Prime Beef Flapsteak BBQ</b> corn   potato cream   portulak	€ 34.00

## *Fish*

<b>Trout „Müllerin Art“</b> parsley potatoes   green salad	€ 22.00
<b>Whole roasted sole for 2 persons</b> potatoes   lemon butter   vegetables	€ 80.00

## *Desserts*

<b>Sliced pancakes „Kaiserschmarrn“ ( Preparation ca. 25 min. )</b> with two kinds of stewed fruits	€ 13.00
<b>The „Chocolate“</b> Ganache   mousse   sorbet   olive oil	€ 13.00
<b>Cheese</b> variation of local and international cheese mustard sauces   chutneys	€ 14.00

# *Gourmet Menu Schloss Pichlarn*

## Amuse.Bouche



**I**

### **Beef.tatar**

celery | mushrooms | fried onions | smoky flavour

€ 21.00



**II**

### **Essenz.crustacean & lemon grass**

Tuna | miso | shiso

€ 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**

pumpkin x 3 | potato creme | vadovan | parsley

€ 36.00



**VI**

### **Tamarillo.Guanaja.Chocolate.Passion fruit**

Sorbet | mousse | fond

€ 13.00



## Petit Fours

*Gourmet menu 6 course € 99.00 (I, II, III, IV, V, VI)*

*We will serve the gourmet menu 6 course to 8:30 p.m.*

*Gourmet menu 4 course € 65.00 (I, II, V, VI)*

*Gourmet menu 3 course € 53.00 (I, V, VI)*

All prices included VAT

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

# *Gourmet Menu Vegetables Desire*

## Amuse.Bouche



**I**

### **Kohlrabi**

grapefruit.wasabi.pumpernickel

€ 19.00



**II**

### **All.beet root**

curd cheese dumpling.raspberry.bulgur

€ 17.00



**III**

### **Potato.cubio**

egg.truffle.panko

€ 18.00



**IV**

### **Sorbet.guave**

cheesecake deconstructed

€ 9.00



**V**

### **Black salsify**

whey.walnut.quinoa.oxalis

€ 24.00



**VI**

### **Beet root.valrhona dulcey.milk**

€ 14.00



## Petit.Fours

*Gourmet menu vegetarian 6 course € 89,00 (I, II, III, IV, V, VI)*

*We will serve the gourmet menu 6 course to 8:30 pm*

*Gourmet menu vegetarian 4 course € 55,00 (I, II, V, VI)*

*Gourmet menu vegetarian 3 course € 46,00 (I, V, VI)*

All prices included VAT

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

# *Gourmet Menu Tradition meets Innovation*

## Amuse.Bouche



**I**

### Char.Mussel

butter milk.kohlrabi.dill

€ 24.00



**II**

### Essence & foam.pumkin

pulled pork.carrot.core oil

€ 9.00



**III**

### Anglerfish.Octopus

avocado | carrot | poppy | basil

€ 30.00



**IV**

### Sorbet.mandarin

Ginger bread | prosecco | chili

€ 9.00



**V**

### Stewed ox.cheeks & filet

polenta.parsnip.hibiscus

€ 38.00



**VI**

### Yuzu.water.cress.nougat

€ 14.00



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*Gourmet menu 3 course € 53.00 (I, V, VI)*

All prices included VAT

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