

# A warm WELCOME

## In the Schloss Brasserie

Since April 2013 we,  
Petra und Thomas Altendorfer, have been allowed to open the  
Restaurant „das Schloss – Herbersteins Brasserie“ at Linzer Schlossberg .  
We have made it our mission to offer you in a harmonious ambiance  
To offer excellent dishes in combination with the best service.  
We are particularly proud that our company has been awarded the AMA gastro seal for the  
use of products from surrounding regions or Austria.



On the following pages we characterise our menu

\* vegetarian food.

Please ask our service staff for our allergen menu.

We wish you a good appetite, your hosts *Petra & Thomas Altendorfer*



## WARM KITCHEN

Tuesday - Saturday from 11:30 am 2:00 pm / 5:30 pm to 9:30 pm

Sunday from 11:30 am 3:00 pm

COVER = SPREADS AND BREAD

€ 4,00

## STARTERS

BEEF TARTAR

smoked egg yolk | black garlic | brioche

€ 18,00

BLACK ROOT PANNA COTTA (Vegan)

hazelnut

€ 14,00

SASHIMI OF PIKEPERCH FROM THE BOHEMIAN FOREST

fennel | oranges | black olives

€ 16,00



## SOUPS

|                                                    |        |
|----------------------------------------------------|--------|
| WHITE BEAN SOUP (Vegan)<br>pine nuts   crispy sage | € 8,50 |
| LEMON - LAMB SOUP<br>harissa                       | € 8,50 |
| CHICKEN CONSOME<br>sherry   dumplings   vegetables | € 8,50 |

## MAIN COURSES

|                                                                    |         |
|--------------------------------------------------------------------|---------|
| SPAGHETTI BOTTARGA<br>puntarelle   lardo                           | € 19,00 |
| RISOTTO TERRA (Vegan)<br>herbs   sprouts   shiitake   kombu   miso | € 19,00 |
| PARMAGIANO<br>radicchio treviso   two gnocchi                      | € 19,00 |
| SALAD                                                              | € 4,90  |



## MAIN COURSES

|                                                                      |         |
|----------------------------------------------------------------------|---------|
| BOHEMIAN FOREST ZANDER<br>black radish   potatoes   herb foam        | € 35,00 |
| POACHED SEA TROUT<br>beans   mustard seed   tarragon                 | € 30,00 |
| BIO DUCK BREAST<br>beet   raspberry vinegar   cocoa                  | € 35,00 |
| BEEF FILLET TIPS<br>truffle jus   mashed potatoes   fermented pepper | € 43,00 |
| VIENNESE SCHNITZEL OF VEAL<br>with parsley potatoes, cranberries     | € 26,00 |
| VEAL CHEEKS & SWEETBREADS<br>celery cream   apple   verjus           | € 39,00 |
| TRAIL BACKS<br>mashua   blackberry   cauliflower                     | € 42,00 |



## DESSERTS

CURD DUMPLINGS € 10,90  
Blueberries | Meringue | Hazelnut

CARROT CAKE € 10,90  
Cream cheese | Cloves | Cranberries

BLACK TEA MOUSSE (Vegan) € 10,90  
Pear | Maldon | Saffron

SORBET € 9,90

## CHEESE

TETE DE MOINE € 15,50  
black walnut | dried apricot | honey

