

Aperitif's, more than a stimulation

Alpsider from the house upsynth 2,5 % vol.
austrian Cider with alpine herbs / lemon € 4,50

Schlumberger Festspielsekt "Carmen" € 6,50
"Carmen" loves pomegranate € 6,50

Eros -austrian frizzante "Methode Champenoise"
with vineyard peach liqueur € 5,50

Gebhardsberg Kulinarium

Lake of Constance smoked fish variation / lemon saffron sauce / black caviar

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Creamy pumpkin soup / styrian pumpkin seed

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Deer ragout in herbal cream
glazed grapes and nuts / napkin dumplings withs cheese

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Local beef steak / pepper topping
roasted vegetables / croquettes

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Chocolate mousse / apple pear ragout

Menu price € 59,00

You can also choose three courses out of the menu for a
price per person of € 42,00

Wine accompaniment

For this menu we recommend the corresponding wines by the glass:

for the 5 course menu per person € 28,00 (5 wines)
for the 3 course menu per person € 15,00 (3 wines)

Donate an enjoyable evening with our different gift coupons. Ask your waiter/waitress for more information.

From the soup pot

Boiled beef bouillon sliced pancakes with herbs or liver spaetzle	€ 5,50
Creamy pumpkin soup / styrian pumpkin seed	€ 5,80

Light dishes and starters

Salad variation from lettuce / Italien Dressing	€ 5,50
Salad variation / roasted bread croutons / French dressing or with furore high alpine cheese, vintage reserve	€ 6,20 € 8,50
Lake of Constance smoked fish variation lemon saffron sauce / black caviar	€ 16,80
Carpaccio from the smoked wild dug orange mustard marinade / red pepper	€ 14,50

Fish & vegetarian dishes

Filet from char roasted in sesambutter mediteran vegetable / persly potatoes	€ 22,50 small € 20,50
Lake of Constance fish variation variation of 3 fishes potato vegetable gröstl / sour cream dip	€ 23,80
Original Greber´s cheese spaetzle Cheeses from the culinary delights region crispy deep fried onions / small mixed salad / traditional apple sauce	€ 15,40
Vegetarian pot “Gebhardsberg” Curry noodles with wok vegetables and mushrooms	€ 17,50

Traditional dishes from the castle kitchen

Escalope from veal - "Wiener Schnitzel" in clarified butter / parsley potatoes / cranberries	€ 21,80 small € 19,80
Roast beef from Bio free range cattle with onions crispy fried onion / beans with bacon / roast potatoes	€ 22,80 small € 20,80
Gebhardsberg pot (pork-, chicken- and beef filet) pepper-cognac sauce /egg spaetzle / fresh vegetables	€ 23,50 small € 21,50
Local beef steak / pepper topping roasted vegetables / croquettes	220g € 33,50 300g € 38,80
Deer ragout in herbal cream glazed grapes and nuts / napkin dumplings with cheese	€ 19,80

Traditional plate service

Chateau Briand 500 g (away from 2 Person) fresh vegetable / roast potatoes / Basmati rice creamy pepper sauce / burgundy jus / herb butter	p.P. € 34,90
"Burgherren" pike for 2 persons 500 g beef and pork filet at the table flambe with herbal spirit fresh vegetable / roast potatoes / Basmati rice creamy pepper sauce / burgundy jus / herb butter	p.P. € 29,50

**GENUSS
REGION
ÖSTERREICH**

Weite Ebenen mit viel Sonnenschein und exponierte Berghänge, milde Täler und karge Höhenzüge, fruchtbare, reichhaltige Böden, Flüsse und Seen - wie kaum ein anderes Land ist Österreich geprägt von verschiedenen Kulturlandschaften und bringt eine Vielzahl von einzigartigen Spezialitäten hervor. Genuss Region Österreich steht für Regionalität, Authentizität und Herkunft.

falstaff

In diesem Jahr konnten wir noch mehr Gäste für uns begeistern und wurden mit 83 Punkten im Falstaff Restaurantguide belohnt! Haben wir Sie auch begeistern können? Dann schenken auch Sie uns eine Bewertung auf Falstaff!

Dessert

Apple strudel or white cheese strudel	€ 4,40
whipped cream or vanilla ice cream or vanilla sauce	€ 5,80
Chocolate mousse / apple pear ragout	€ 7,40
Alpsinth sorbet / Alpsider	€ 6,80
Pumpkin seed oil parfait / sour cherry confit	€ 8,80

Ice specialities - made from fresh hay milk (silage free) from the "Bregenzerwald"

Viennese Iced Coffee	€ 7,80
whipped cream / stirred	
Castle coupe "Dietburga"	€ 7,80
vanilla ice cream / hot raspberries / whipped cream	
Coupe Danmark	€ 7,80
vanilla ice cream / chocolate sauce / whipped cream	
Tipsy Conrad	€ 8,50
chocolate and vanilla ice cream / local egg liqueur / whipped cream	

Cheese



Gold medal duo from the culinary delight region	€ 9,50
Reserve Alpine cheese / Ursalz cheese (rustic salty cheese) „furore“ mustard sauces / walnuts / bread / butter	
„furore“ hay milk cheese	€ 10,50
high alpine cheese, vintage reserve 2011 hayfield cheese / Ursalz cheese (rustic salty cheese) „furore“ mustard sauces / bread / butter	