



TAGGENBRUNN

RESTAURANT

BY JEZERŠEK

COLD CULINARY DELIGHTS

BEEF AND CAPERS € 18.00

Chef-style marinated thin slices of aged beef with hazelnuts, basil mayonnaise and fried capers

TROUT AND HORSERADISH € 18.00

Marinated red trout tartar, sweet and sour kohlrabi, horseradish ice cream and pumpkin seed crumble

BEANS AND SWISS CHARD € 16.00

Swiss chard roll with bean filling on a bed of tuber vegetable tartare, sweet and sour radish, vegan basil mayonnaise and buckwheat popcorn

FROM CASTLE PANTRY € 15.00

Selection of cured meats with horseradish and pickled vegetables

ARTISAN CHEESE SELECTION € 13.00

Cheese selection with nuts, honey and dried fruit

CARNIOLAN SAUSAGE € 10.00

With horseradish and mustard

SOUPS

CHEF'S SOUP € 8.00

Creamy vegetable soup with fried crab tail in potato batter

**also possible as a vegan dish*

BEEF AND CHIVES € 6.60

Beef soup with chive dumplings

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We wish to make your culinary experience as delightful as possible. When given prior notice, we can prepare meals in accordance to any dietary restrictions. The only restrictions are with preparing completely gluten-free as all traces of gluten cannot be eliminated due to our work environment. All additional information about food allergens are available from our wait staff.

The price list is valid from 1th May 2024 until cancelled. All prices are in euros and include VAT.



MAIN DISHES

POTATO AND MUSHROOMS € 19.00

Sweet potato slice roasted in salt, mashed carrots, sauteed mushrooms, marinated broccoli and parsley mousse

**vegan dish*

NOODLE TRIS € 18.00

Carinthian cheese noodles, spinach noodles, mushroom noodles with melted butter, leek and cracklings

**also possible as a vegetarian dish*

BARLEY AND SCALLOP € 19.00

Spring barley with broccoli cream, peas and roasted mushrooms, scallop, crunchy hazelnuts, fish mousse and lemon zest

**also possible as a vegan dish*

SEA BASS AND POLENTA € 27.00

Fonda sea bass fillet, sauteed leek, creamy polenta, beurre blanc, chlorophyll oil

PIGLET AND ASPARAGUS € 27.00

Pork loin, coarse pea puree, asparagus, pesto of spring greens and hollandaise sauce

VEAL AND PARSLEY € 30.00

Veal fillet in natural sauce, parsley root cream with pimento and nutmeg, baked marinated Treviso radicchio with raspberry topping

ESTERHAZY ROAST BEEF € 25.00

Roast beef, julienne tuber vegetables, toasted sweet and sour shallots, natural sauce with mustard seeds, semolina curd dumpling with plums and fried capers

WIENER SCHNITZEL € 24.00

Veal Wienerschnitzel with roasted potatoes

FRIED CHICKEN € 18.00

Fried boneless and skinless chicken thighs in corn flakes with pumpkin seeds, baked potatoes with herb butter, cranberry chutney with apples and pumpkin mayonnaise

SALAD

MIXED SALAD € 5.50

DESSERTS

APPELSTRUDEL AND CINNAMON € 10.00

Apple strudel with vanilla cream and cinnamon ice cream

RHUBARB AND BUCKWHEAT € 12.00

Yoghurt parfait, sorbet, buckwheat crumble, white chocolate

CHOCOLATE AND STRAWBERRY € 11.00

Hot chocolate heart with strawberry sauce and vanilla ice cream

KLETZTNUDEL AND APPLE € 13.00

Caramelized apples, lemon gel, butter crumbs, walnuts, cinnamon ice-cream

STRAWBERRIES AND ALMONDS € 9.00

Vegan strawberry cake with almonds and homemade sorbet