



SCHLOSS LEOPOLDSKRON

*pure inspiration*



# MENU PROPOSALS



SCHLOSS LEOPOLDSKRON

*pure inspiration*

### MENU 1

Herb cream soup with dark bread croutons



Medallions of pork on bell pepper sauce  
with potato ducats and  
kohlrabi-mangold-vegetables

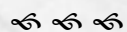


Esterhazy cake

*Euro 27,50*

### MENU 2

Clear soup with semolina dumplings



Boiled beef „Tafelspitz“  
on chive sauce with potato soufflé  
and cream spinach



Apple strudel

*Euro 27,50*



SCHLOSS LEOPOLDSKRON

*pure inspiration*

### MENU 3

Cress cream soup



Filled breast of turkey wrapped in cabbage  
with wild rice and fennel filled with spinach



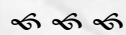
Puff pastry with strawberry vanilla cream

*Euro 27,50*

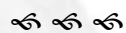
### MENU 4

Italian starters on the plate with:

Scampi on leaf spinach,  
Zucchini, tomatoes and mozzarella with basil pesto  
St. Daniele ham on honey melon



Boiled breast of chicken  
on mushroom risotto  
Tomato-butter sauce



Panna Cotta with marinated oranges  
and coconut macarons

*Euro 33,50*



SCHLOSS LEOPOLDSKRON

*pure inspiration*

### MENU 5

Parfait of smoked fish  
with horseradish sauce and trout caviar



Medallions of veal on sauce Duxelles  
with almond patties and fresh vegetables



Cream cheese dumplings

*Euro 37,50*

### MENU 6

King prawns on Thai asparagus  
and marinated mushrooms  
with sesame-soy-sauce



Lamb cutlets in cabbage with ratatouille  
and sweet potato gratin



Grand Marnier parfait mit fresh berries  
and ladyfingers

*Euro 37,50*



SCHLOSS LEOPOLDSKRON

*pure inspiration*

### MENU 7

Roast fillet of beef with marinated vegetables  
and basil pesto



Steak of salmon on home made noodles  
with oyster mushrooms  
and white wine sauce



White and dark chocolate mousse  
with cherries in rum

*Euro 38,-*

### MENU 8

Fried fillet of char on salad  
with dill-mustard sauce



Clear soup with semolina dumplings



Saddle of veal filled with white bread  
on kohlrabi, carrots and rice



Profiteroles with vanilla ice  
and chocolate sauce

*Euro 44,-*



SCHLOSS LEOPOLDSKRON

*pure inspiration*

### MENU 9

Breast of duck  
with sweet and sour pepper vegetables



Oxtail soup with herb dumplings



Fillet of sole filled with salmon on leek  
with crab-butter sauce and Château potatoes



Mint parfait with chocolate sauce  
and marinated figs

*Euro 47,-*

### MENU 10

Tartar of smoked salmon and avocados  
on corn salad and radish



Chicken consommé with root vegetables



Fillet of beef with port wine sauce on leaf spinach  
with potato strudel and baked celery



Dessert variation „Schloss Leopoldskron“

*Euro 47,-*



SCHLOSS LEOPOLDSKRON

*pure inspiration*

### MENU 11

Turbot in saffron-lime marinade  
on Kenya beans and melon



Basil cream soup with roasted pumpkin seeds



Roast saddle of venison with cranberries,  
bread dumplings and red cabbage with apples

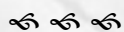


Semolina coconut flummery  
on peach sauce

*Euro 50,-*

### MENU 12

Terrine of mushrooms with scallops on frisee lettuce  
Ginger-chervil sauce



Clear game soup with sweet corn-chive dumplings



Breast of chicken filled with herbs on risotto  
with celery and tomato-butter sauce



Fried saddle of young venison on juniper sauce  
with champagne cabbage and potato patties



Pineapple and almond cream with meringue

*Euro 58,-*



SCHLOSS LEOPOLDSKRON

*pure inspiration*

MENU 13

Mousse of ham with white and green asparagus  
with Sauce Cumberland



Cucumber-potato cream soup with crayfish



Medallions of pike-perch  
on champagne-balsamico-lentils



Saddle of rabbit in mangold in Merlot sauce  
with root vegetables and quiche  
with mushrooms



Assorted cheese



Cream cheese terrine  
with small sweets

*Euro 58,-*



SCHLOSS LEOPOLDSKRON

*pure inspiration*

## VEGETARIAN OPTIONS

### STARTERS

Terrine of leek and cream cheese

Austrian goat cheese with Kalamata olives on fine beans

Vegetables in aspic with small salad and sauce Vinaigrette

Zucchini and tomatoes with mozzarella and basil pesto



### SOUPS

Clear vegetable soup with semolina dumplings

Cress cream soup with wholemeat croutons

Tomato cream soup

Potato-leek cream soup with oyster mushrooms



### MAIN COURSES

Gratin of sweet potatoes and leek with herb sauce

Mushrooms in puff pastry with potato croquettes

Vegetable strudel with Basil-tomato sauce

Quiche with leaf spinach and tomatoes



SCHLOSS LEOPOLDSKRON

*pure inspiration*

### MIDNIGHT SNACKS

Assorted cheese with fruit basket  
Assorted bread

*Euro 5,- per person*



Parmesan in all with  
dried tomatoes, Kalamata olives, capers  
Ciabatta with and without olives  
Fruit basket

*Euro 5,- per person*



Austrian cheese, „Liptauer“, „Obatzda“ with  
radish, cherry tomatoes, rustic bread  
Fruit basket

*Euro 5,- per person*



Goulash soup with white bread roll

*Euro 4,- per person*



Spicy pepper soup with assorted pastry

*Euro 4,- per person*



Soup Viennese style with assorted pastry

*Euro 4,- per person*



Frankfurter sausages with mustard  
and assorted pastry

*Euro 4,- per person*