



ANNO 1350

# HOTEL SCHLOSS MÖNCHSTEIN

SALZBURG

## *Festivalmenus*



© www.kaindl-hoenig.com

*We would be very pleased to welcome you at our Restaurant Schloss Mönchstein and assuring of our best care and attention during your stay.*



Mönchsberg Park 26 • 5020 Salzburg • Austria  
Tel.: +43 (0)662 / 84 85 55-0 • Fax: +43 (0)662 / 84 85 59  
E-mail: [salzburg@monchstein.at](mailto:salzburg@monchstein.at)



[www.monchstein.at](http://www.monchstein.at)



**HOTEL SCHLOSS MÖNCHSTEIN**  
SALZBURG



## *Gastorchestermenu*

*Terrine of Mediterranean vegetables  
and mild smoked anchovies  
on olive cream with puff dough pastry  
and crispy basil*



*Boiled nuckle of veal in lemon thyme fond  
with vegetables and ricotta - ravioli*



*Flambéed vineyard peach  
with homemade vanilla ice cream and orange crêpe*

*€ 49,00 per person*



**HOTEL SCHLOSS MÖNCHSTEIN**  
SALZBURG



## *Mozartmenu*

*Marinated sirloin steak on spicy farmhouse bread  
with egg mimosa and calf's head - radish vinaigrette*



*Pancake*

*Filled with chanterelles and chive sauce*



*Dessert of cherries*

**€ 45,00 per Person**



**HOTEL SCHLOSS MÖNCHSTEIN**  
SALZBURG



## *Philharmonikermenu*

*Salad of local vegetables  
Fried and raw with buffalo mozzarella and limes*



*Scallops on roasted boletus  
with butter fried pearl onions and parsley oil*



*Gratinated raspberries  
with almond foam and milk ice cream*

*€ 58,00 per person*



ANNO 1350  
**HOTEL SCHLOSS MÖNCHSTEIN**  
SALZBURG



## *Fideliomenu*

*Fried scallops  
on Jerusalem artichoke - wheat beer cream  
and dandelion*



*Seasonal vegetables with wood mushrooms*



*Sautéed king prawn "Greek style"*



*Saddle and cutlet of lamb  
with spelt and mild pepper flavor*



*Strawberry variation  
with Tonka bean ice cream*

*€ 89,00 per person*