

WELCOME

Early each morning, Dario Linder's kitchen team heads out to the gardens of Schloss Hof Estate to harvest fresh herbs and vegetables, just as it was done during Maria Theresa's time at Schloss Hof Estate.

At the Kräutergarten restaurant, this centuries-old tradition gets a modern twist with an emphasis on seasonal, regional and organic ingredients. Much of it comes from our own cultivation or—whenever possible—from carefully selected regional producers, particularly from the Marchfeld: from fresh vegetables and herbs to eggs, dairy products, and sustainably farmed meat.

The cuisine stands for quality, responsibility, and creative reinterpretations of classic dishes. Children are well catered for, too: with kid-friendly meals and lovingly designed coloring sheets, every visit becomes a relaxed experience for the whole family.



SOUPS & SNACKS



SOUPS

Smoked Trout Bisque

Wild garlic dumplings | Calvados | horseradish

D/G/L/O

€ 9.90

Beef consommé

Wild herb dumplings or sliced pancakes

A/C/G/L

€ 5.90

SNACKS

Creamy burrata “Kräutergarten”

Prosciutto | Baby spinach | Peach

G/H/O

€ 17.90

Crispy Belly of Marchfeld Straw-Fed Pork

Chicory | apple | peanut

E/F/O

€ 13.90

Sacher sausages

Bouquet of wild herbs | fresh horseradish |
organic Kaiser roll

A/C/G/O

€ 8.90

Truffled fries

Fries | parmesan cheese | leek | truffle mayonnaise

C/G/M

€ 9.90

Green Asparagus Gazpacho

Fresh goat cheese | strawberry | pine nuts
(also available with a vegan cream cheese praline
on request 

F/G/H

€ 12.50

Loaded Hummus

Marchfeld chickpeas | avocado | pico de gallo |
nachos

F/N

€ 9.90

 Vegan

 Vegetarian

MAIN COURSES

Viennese schnitzel from straw-raised pork

Potato-and-lamb's-lettuce salad

A/C/G/M

€ 18.20

Chicken paprika

Butter dumplings | sour cream

A/C/G/L

€ 16.80

Braised pasture-raised beef cheeks

Bread dumpling | peas | green pepper | mint

A/C/G/L/O

€ 19.90

Styrian fried chicken salad

Potatoes | Lamb's lettuce salad | Pumpkin seeds

A/C/G/M

€ 16.80

Schloss Hof Citrus "Risotto"

Fregola sarda | salted lemon | gherkins | buttermilk

A/C/G/O

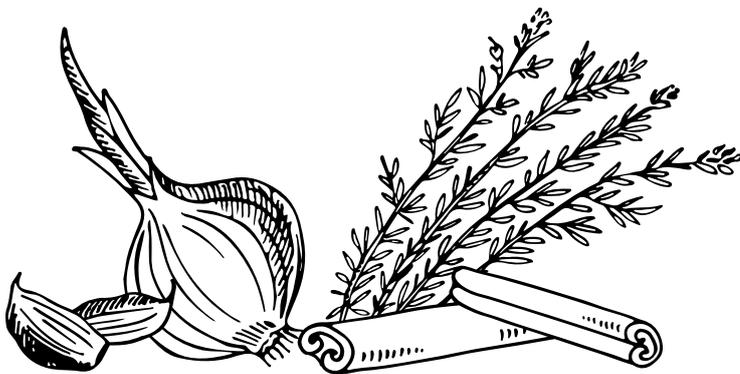
€ 14.90

Rigatoni "al Pesto e Asparagus"

Green asparagus | basil | sun-dried tomatoes

A/H

€ 16.90



MAIN COURSES

 Vegan

 Vegetarian



KID'S MENU & DESSERTS

KID'S MENU

Chicken schnitzel

French fries | ketchup

A/C/G

€ 8.90

Spaghetti with tomato sauce

A/L

€ 6.90

Portion of French fries

with ketchup

A

€ 4.90

DESSERTS

Homemade apple strudel

Vanilla hollandaise

A/C/G/H/O

€ 5.90

Prinz Eugene cake

Orange | Kaffee | Schokolade

A/C/G/H/O

€ 6.90

Vegan Crème brûlée

Coconut | Pineapple | Saffron

F

€ 6.90

Rhubarb Cheesecake

Rhubarb | Meringue | Tonka bean

A/C/G/O

€ 6.90

Ice cream

Choice of: strawberry, vanilla, chocolate

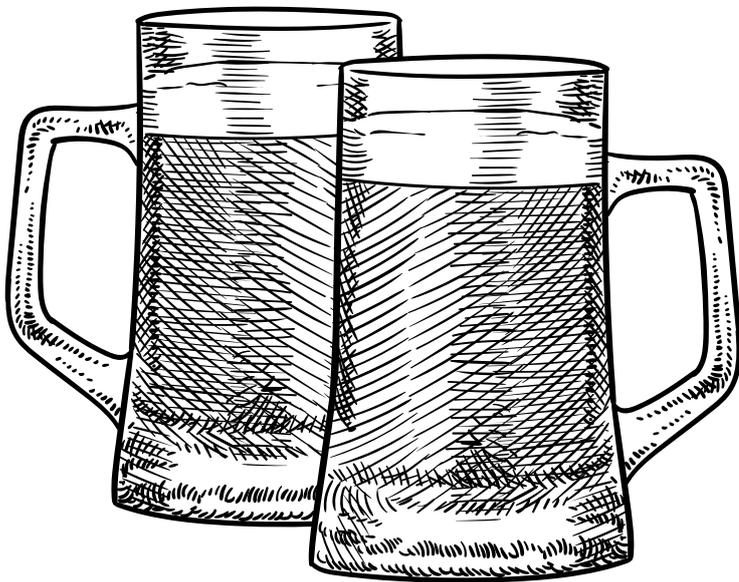
1 scoop € 2.10

2 scoops € 4.00

3 scoops € 5.90

Vegan

Vegetarian



BEER

DRAFT BEER

Zwettler Original

0.3l | 0.5l

€ 4.60 | € 5.60

Zwettler Zwickel (cloudy)

0.3l | 0.5l

€ 4.80 | € 5.80

Gösser Naturgold (non alcoholic)

beer from the bottle

0.5l

€ 5.60

Gösser Naturradler (shandy)

beer from the bottle

0.5l

€ 5.60



WINE

SPARKLING

Sisi sparkling cherry wine

1/8l | 0.75l

€ 4.90 | € 28.60

Schönbrunn sparkling wine

1/8l | 0.75l

€ 4.90 | € 28.60

RED

Schönbrunn Zweigelt

1/8l | 0.75l

€ 5.10 | € 30.60

Seymann "Alter Hase"

1/8l | 0.75l

€ 5.60 | € 36.00

WHITE

Schönbrunn Grüner Veltliner

1/8l | 0.75l

€ 5.10 | € 30.60

Fleckl Gelber Muskateller

1/8l | 0.75l

€ 5.20 | € 32.60

Perger Grüner Veltliner

1/8l | 0.75l

€ 5.30 | € 33.00

SPRITZERS

White wine spritzer

1/4l

€ 4.50

Aperol spritz

1/4l

€ 6.50

Lillet spritz

1/4l

€ 6.50

Limoncello spritz

Homemade limoncello and sparkling wine spritz

1/4l

€ 6.50

Rhubarb-Rosemary spritz

Schloss Hof Rhubarb-Rosemary sparkling wine spritz

1/4l

€ 6.50

Hugo spritz

1/4l

€ 6.50

Prince Eugene spritz

White wine spritz with dried rose petals

1/4l

€ 7.50



SOFT DRINKS & JUICE

FRUIT JUICE

ON ITS OWN OR WITH SPARKLING MINERAL WATER

Rauch apple juice cloudy | clear

0.3l | 0.5l

€ 3.80 | € 5.60

Rauch orange juice

0.3l | 0.5l

€ 3.80 | € 5.60

Rauch blackcurrant juice

0.3l | 0.5l

€ 3.80 | € 5.60

Perger grape juice

0.3l | 0.5l

€ 3.80 | € 5.60

SOFT DRINKS & MINERAL WATER

Vöslauer mineral water sparkling | still

0.33l | 0.75l

€ 3.80 | € 6.80

Soda water

0.3l | 0.5l

€ 2.80 | € 3.60

Lemon | elderflower soda water

non alcoholic

0.3l | 0.5l

€ 3.80 | € 5.50

Rhubarb & rosemary

Homemade

0.3l | 0.5l

€ 3.80 | € 5.60

Pear & Nettle

Homemade

0.3l | 0.5l

€ 3.80 | € 5.60

Coca-Cola | Coca-Cola Zero

0.33l

€ 4.40

Almdudler

Herbal lemonade

0.33l

€ 4.40

Fanta

0.33l

€ 4.40

Richard's Sun Iced Tea Peach

0.33l

€ 4.40



HOT DRINKS

TEA

ORGANIC TEA

Fruit tea

€ 4.90

Black tea

€ 4.90

Herbal tea

€ 4.90

Peppermint tea

€ 4.90

Green tea

€ 4.90

COFFEE & HOT CHOCOLATE

AFRO COFFEE, ORGANIC AND FAIRTRADE

Hot chocolate

€ 4.90

Hot chocolate topped with whipped cream

€ 5.90

Espresso

€ 3.10

Double espresso

€ 5.20

Melange

Espresso with steamed milk, topped with foam

€ 4.60

Cappuccino

€ 4.60

Americano

€ 4.10

Caffè Latte

€ 4.90

Coconut macaroon coffee drink

With Sissi coconut rum liqueur | whipped cream | roasted coconut flakes

€ 7.90

Golden Angel coffee drink

With Schönbrunn Golden Angel egg liqueur | whipped cream | hazelnut brittle

€ 7.90

Viennese iced coffee

€ 7.90

 Vegan

 Vegetarian

Our partner suppliers

The kitchen team led by Dario Linder focuses on freshness, regional sourcing, and seasonality. Many of the ingredients used come from producers in the immediate vicinity, from certified farms, or are grown “right outside the restaurant door” at Schloss Hof Estate.

They are not just suppliers, but partners who share the same high standards of quality as the team at the Kräutergarten restaurant.

Geier. Die Bäckerei GmbH

Bäckerweg 1
2282 Markgrafneusiedl
E-Mail: baeckerei@geier.at

Biohof Breinreich

Michael & Jacqueline Breinreich
Prinz-Eugen Straße 6
2283 Obersiebenbrunn
Tel.: +43(0)664 2 61 88 81

Biohof Wunderl

Matthias Wunderl
Witzelsdorf 45
2305 Witzelsdorf
Tel.: +43 (0)699 18 10 30 84
E-Mail: bio@matthiaswunderl.at

Gut Dornau

Gut Dornau Vertrieb
und Verarbeitung Gesellschaft m.b.H.
2544 Leobersdorf
Gutsverwaltung Dornau
Tel.: +43 (0)2256 62 666
E-Mail: office@gutdornau.at

Biohof Hubicek Fleisch- und Wurstmanufaktur KG

Karin Hubicek
Ortsstraße 36
2294 Breitensee
Tel.: +43 681 848 67 151
E-Mail: info@biohof-hubicek.at

JP Pastry

Julia Schmid
Seilerstätte 19
1010 Wien
E-Mail: office@jpastry.com

Seymann – Die Weinhandwerkerei

Harald, Laurin & Nancy Lee Seymann
Karlsdorf 50
2052 Pernersdorf-Pfaffendorf
Tel.: +43 (0)699 11 12 06 39
E-Mail: office@seymann.at

Weingut Parvenü

Reinhard Pacejka
Arbeitergasse 25
2232 Deutsch Wagram
Tel.: +43 (0)664 88 31 96 60

Weingut Pasler

Untere Hauptstrasse 30
7093 Jois
Tel.: +43 (0) 2160 7385
E-Mail: office@franzpasler.at

Weingut Perger

Sulzgasse 11
2405 Bad Deutsch-Altenburg
Tel.: +43 (0)650 5 27 50 11
E-Mail: weingut@weingut-perger.at



Allergens

Cereals containing gluten and products thereof (A)
Crustaceans and products thereof (B)
Eggs and products thereof (C)
Fish and products thereof (except fish gelatine) (D)
Peanuts and products thereof (E)
Soybeans and products thereof (F)
Milk and products thereof (including lactose) (G)
Nuts and products thereof (H)
Celery and products thereof (L)
Mustard and products thereof (M)
Sesame seeds and products thereof (N)
Sulphur dioxide and sulphites (O)
Lupin and products thereof (P)
Molluscs and products thereof (R)

Schloß Schönbrunn Kultur und Betriebsges.m.b.H.
Schloss Hof Gastronomie
Schloss Hof 1 • 2294 Schloßhof

