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

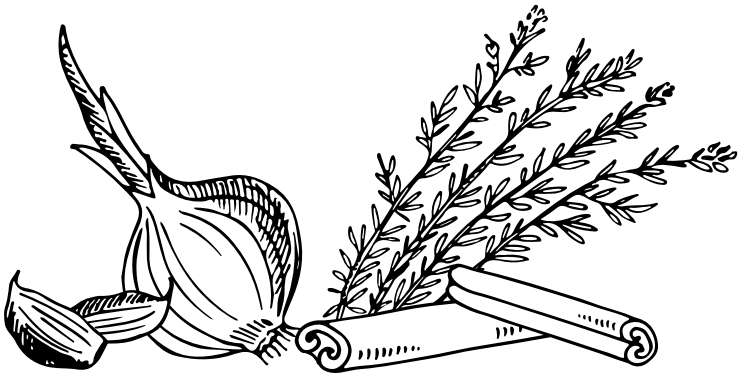
Green Asparagus Gazpacho
Fresh goat cheese | strawberry | pine nuts
(also available with a vegan cream cheese praline on request)
F/G/H

€ 12.50

Loaded Hummus
Marchfeld chickpeas | avocado | pico de gallo | nachos
F/N

€ 9.90

Vegan Vegetarian



MAIN COURSES

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

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

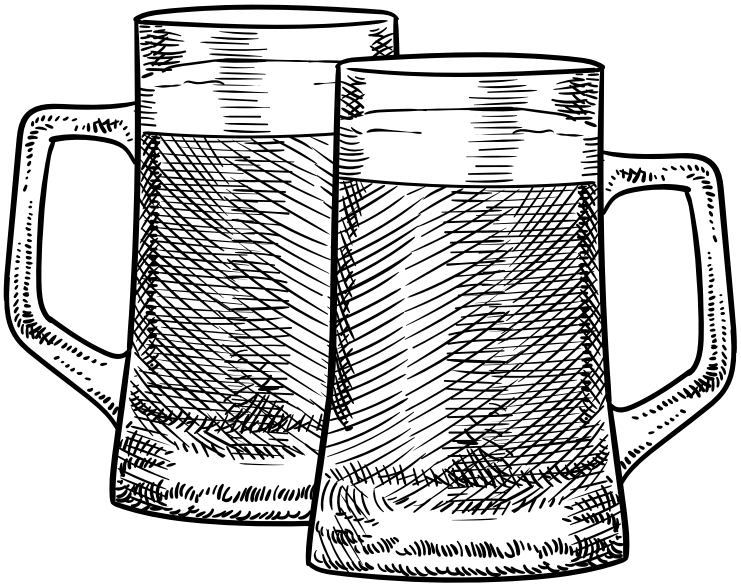
Rhubarb Cheesecake
Rhubarb | Meringue | Tonka bean
A/C/G/O

€ 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
0.3 l | 0.5 l

€ 4.60 | € 5.60

Zwettler Zwickel (**cloudy**)
0.3 l | 0.5 l

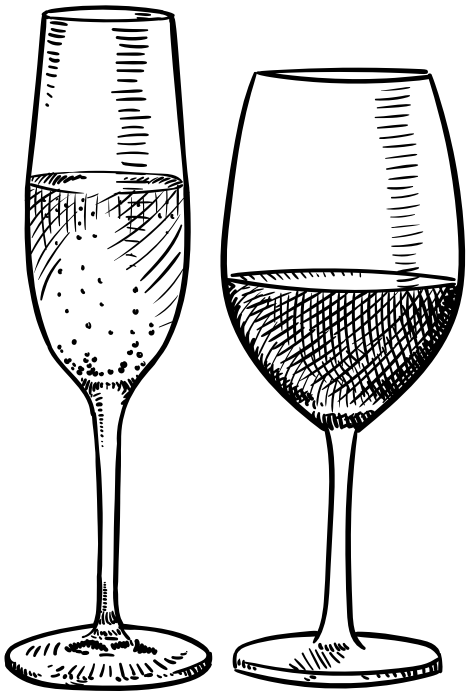
€ 4.80 | € 5.80

Gösser Naturgold (**non alcoholic**)
beer from the bottle
0.5 l

€ 5.60

Gösser Naturradler (**shandy**)
beer from the bottle
0.5 l

€ 5.60



WINE

SPARKLING

Sisi sparkling cherry wine
1/8 l | 0.75 l
€ 4.90 | € 28.60

Schönbrunn sparkling wine
1/8 l | 0.75 l
€ 4.90 | € 28.60

RED

Schönbrunn Zweigelt
1/8 l | 0.75 l
€ 5.10 | € 30.60

Seymann "Alter Hase"
1/8 l | 0.75 l
€ 5.60 | € 36.00

WHITE

Schönbrunn Grüner Veltliner
1/8 l | 0.75 l
€ 5.10 | € 30.60

Fleckl Gelber Muskateller
1/8 l | 0.75 l
€ 5.20 | € 32.60

Perger Grüner Veltliner
1/8 l | 0.75 l
€ 5.30 | € 33.00

SPRITZERS

White wine spritzer
1/4 l
€ 4.50

Aperol spritz
1/4 l
€ 6.50

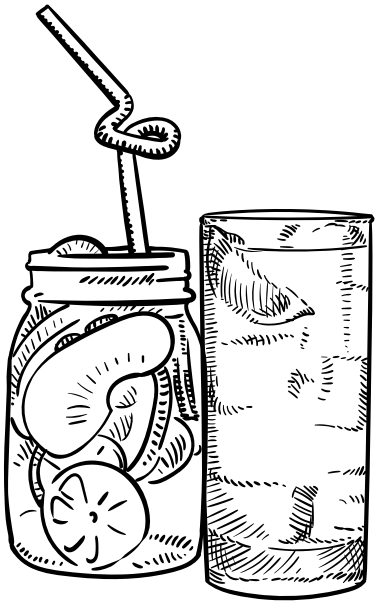
Lillet spritz
1/4 l
€ 6.50

Limoncello spritz
Homemade limoncello and sparkling wine spritz
1/4 l
€ 6.50

Rhubarb-Rosemary spritz
Schloss Hof Rhubarb-Rosemary sparkling wine spritz
1/4 l
€ 6.50

Hugo spritz
1/4 l
€ 6.50

Prince Eugene spritz
White wine spritz with dried rose petals
1/4 l
€ 7.50



SOFT DRINKS & JUICE

FRUIT JUICE

ON ITS OWN OR WITH SPARKLING MINERAL WATER

Rauch apple juice cloudy | clear
0.3 l | 0.5 l

€ 3.80 | € 5.60

Rauch orange juice
0.3 l | 0.5 l

€ 3.80 | € 5.60

Rauch blackcurrant juice
0.3 l | 0.5 l

€ 3.80 | € 5.60

Perger grape juice
0.3 l | 0.5 l

€ 3.80 | € 5.60

SOFT DRINKS & MINERAL WATER

Vöslauer mineral water sparkling | still
0.33 l | 0.75 l

€ 3.80 | € 6.80

Soda water
0.3 l | 0.5 l

€ 2.80 | € 3.60

Lemon | elderflower soda water
non alcoholic
0.3 l | 0.5 l

€ 3.80 | € 5.50

Rhubarb & rosemary
Homemade
0.3 l | 0.5 l

€ 3.80 | € 5.60

Pear & Nettle
Homemade
0.3 l | 0.5 l

€ 3.80 | € 5.60

Coca-Cola | Coca-Cola Zero
0.33 l

€ 4.40

Almdudler
Herbal lemonade
0.33 l

€ 4.40

Fanta
0.33 l

€ 4.40

Richard's Sun Iced Tea Peach
0.33 l

€ 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. Our milk and dairy products are sourced exclusively from AMA-certified producers. The eggs we use come from Austrian organic free-range farms. 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

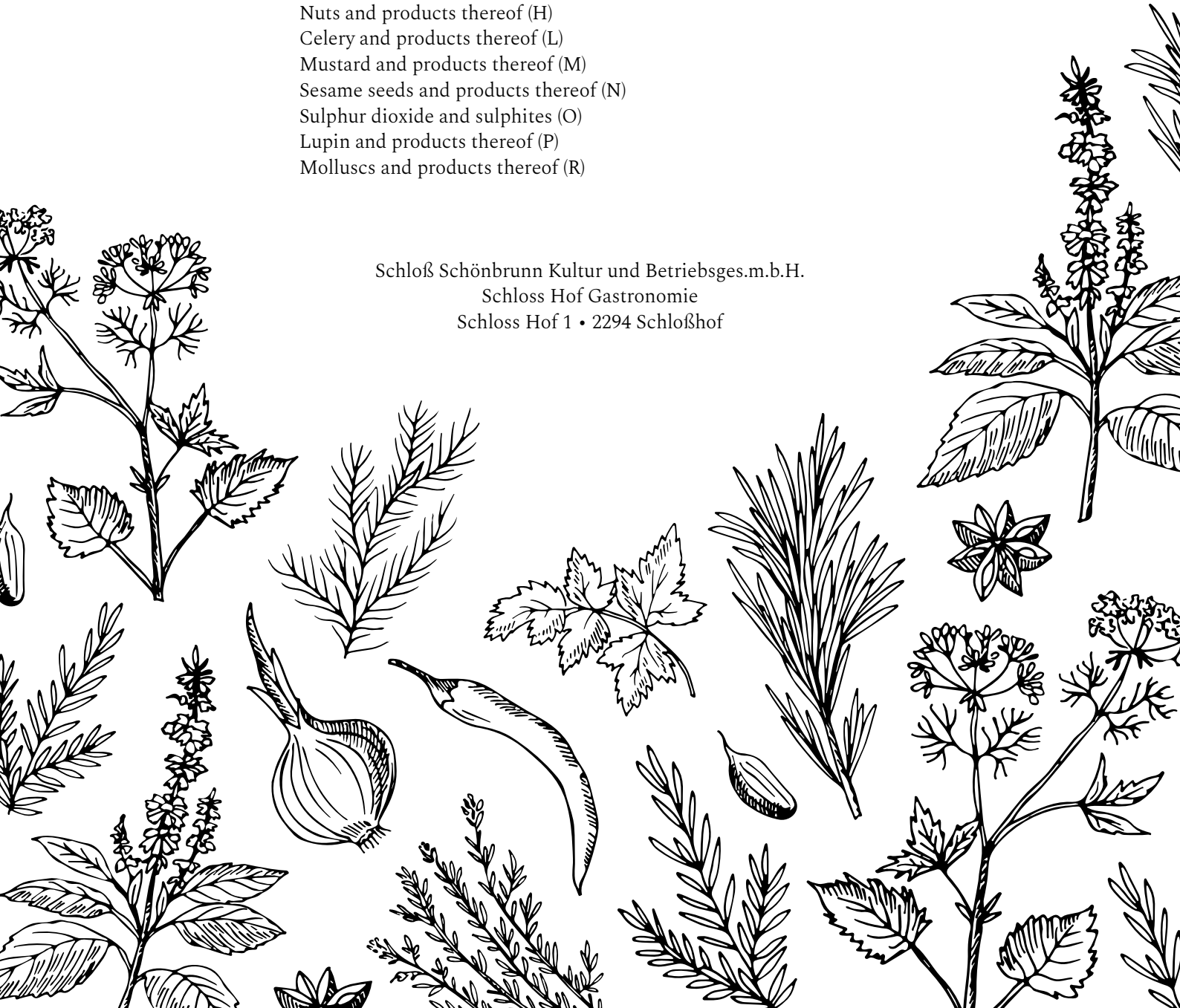
Seymann – Die Weinhandwerkerei
Harald, Laurin & Nancy Lee Seymann
Karlsdorf 50
2052 Pernersdorf-Pfaffendorf
Tel.: +43 (0)699 11 12 06 39
E-Mail: office@seymann.at

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