

WELCOME

Early each morning, the 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 and regional ingredients. Many of these ingredients are grown on site or sourced from selected suppliers in the Marchfeld region. The kitchen team combines quality, sustainability, and a modern, creative approach to classic recipes.

While the adults enjoy culinary delights, the children experience their own special treat. With child-friendly meals and coloring cards inspired by Schloss Hof Estate, the visit becomes a fun-filled experience for the whole family.



SOUPS & SNACKS



SOUPS

Hearty beef soup

Poultry praline

A/C/G/L/O

€ 6.90

Beef consommé

Sliced pancake

A/C/G/L

€ 5.90

SNACKS

Caramelized Burrata

Colorful tomatoes | Nectarine | Vulcano ham | Basil

G/H/O

€ 15.90

Wild Herb Salad “Herb Garden”

Wild herbs | Apple | Camembert | Peanut

A/C/E/G/O

€ 13.90

Lemongrass cold soup

Coconut | Cashew | Raspberry

H/L

€ 7.80

Loaded Hummus



Chickpea | Avodo | Pico de Gallo | Nachos

F/N

Marchfelder

€9.90

Sacher sausages

Salad Bouquet | Fresh Horseradish | Organic Kaiser roll

A/C/G/O

€ 8.90

Truffled fries

French fries | Parmesan cheese | Spring onion | Truffle mayonnaise

C/G/M

€ 9.90

MAIN COURSES



MAIN COURSES

Viennese Schnitzel from Straw-Fed Pork

Potato & Lamb's Lettuce Salad

A/C/G/M

€ 19.20

Juicy Paprika Chicken

Butter dumplings | Sour cream

A/C/G/L

€ 17.80

Braised pork cheek

Bread dumplings | Pea | Green peppercorn | Mint

A/C/G/L/O

€ 19.90

Styrian Fried Chicken Salad

Potatoes | Lamb's lettuce | Pumpkin seeds

A/C/G/M

€ 17.40

Truffled Mushroom Risotto

Fregola Sarda | Mushrooms | Truffle | Guanciale

A/G/O

€ 22.90

Rigatoni "al Pesto e Pomodoro"

Basil | Sun-Dried Tomatoes | Arugula

A/H

€ 16.90



KID'S MENU & DESSERTS

KID'S MENU

Chicken schnitzel

French fries | ketchup

A/C/G

€ 9.90

Spaghetti with tomato sauce

A/L

€ 7.90

Portion of French fries

with ketchup

A

€ 4.90

DESSERTS

Homemade apple strudel

Vanilla hollandaise

A/C/G/H/O

€ 5.90

Schlosshof cake

Orange | Ka ee | Schokoade

€ 7.90

Vegan Creme Brulee

Coconut | Pineapple | Saffron

F

€ 6.90

Cardinal cake

A/C/G/H/O

€ 7,20

Raspberry Cheesecake

Raspberry | Meringue | Tonka Bean

A/C/G/O

€ 6.90

Ice cream

Choice of: strawberry, vanilla, chocolate

1 scoop € 2.10

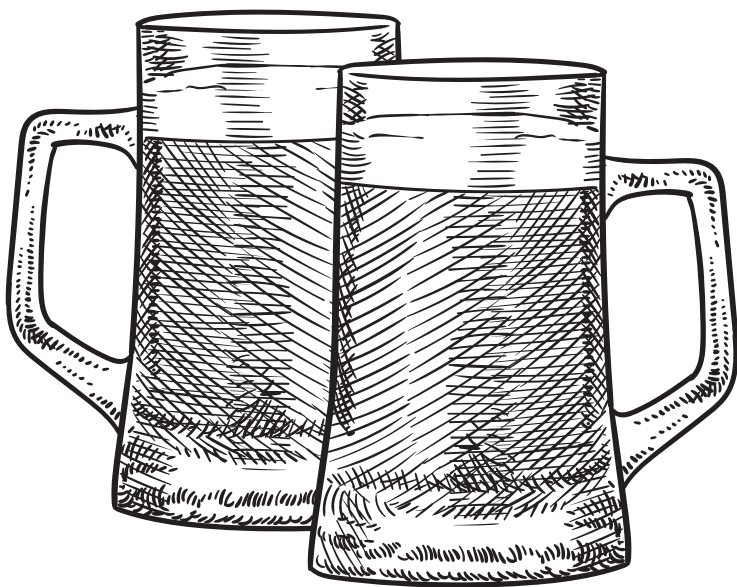
2 scoops € 4.00

3 scoops € 5.90

 Regional

 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

 Regional

 Vegan

 Vegetarian



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

Quince-lime-spritz 🍷

Schloss Hof quince and lemon verbena spritz with sparkling wine

1/4l

€ 6.50

Hugo spritz 🍷

1/4l

€ 6.50

Prince Eugene spritz 🍷

White wine spritz with dried rose petals

1/4l

€ 7.50

📍 Regional

🌱 Vegan

🌿 Vegetarian



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

Quince-lime lemonade 📍

Homemade

0.3l | 0.5l

€ 3.80 | € 5.60

“Schloss Hof” Fig Leaf & Lime Lemonade 📍

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

📍 Regional

🌱 Vegan

🌿 Vegetarian



HOT DRINKS

TEA

ORGANIC TEA

Fruit tea

€ 4.90

Black tea Earl Grey or Darjeling

€ 4.90

Herbal tea

€ 4.90

Peppermint tea

€ 4.90

Green tea

€ 4.90

Chamomile tea

€ 4.90

Roiboos tea

€ 4.90

COFFEE & HOT CHOCOLATE

JULIUS MEINL, 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

Cafè 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

 Regional

 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

Müller & Gartner

Kirchenplatz 23
2301 Groß-Enzersdorf
E-Mail: office@muellergartner.at

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

