

Worth knowing for our guests

Wesenufer hotel and seminar culture on the Danube is an offer from pro mente Upper Austria,
with the aim of helping people with mental disabilities

to enable meaningful and active participation in the world of work.

Here in Wesenufer, around 35 people with mental and/or social disabilities currently find good
conditions to work under professional guidance in the areas of kitchen, service,
Building services, floor, local suppliers and reception. You, as our guest, invest with every
consumption in sustainable social added value and in regional products!

In addition to seminars, our hotel hosts family/company celebrations, weddings as well
Cultural and ball events take place. Tell us about your wishes!

Individuality is very important to us and we look forward to your feedback.

Bon appetit wishes Margarete Durstberger

(Management of the Wesenufer Hotel & Seminarkultur on the Danube)

& Team

Opening hours castle restaurant from

May 1st to September 30th

Monday to Saturday from 08:00 to 22:00 Sundays from 09:00 to 18:00

from October 1st to April 30th

Monday to Saturday from 09:00 to 22:00 Sunday and public holidays from 09:00 to 16:00

kitchen opening hours

from May 1st to September 30th Monday to Sunday 11:00 a.m. to 7:45 p.m

Sundays from 11:00 a.m. to 2:00 p.m from October 1st to April 30th

Monday to Saturday from 11:00 a.m. to 7:45 p.m

Sunday and public holidays from 11:00 a.m. to 2:00 p.m

We ask you to reserve a table with us in good time in order to keep the waiting time for you as short
as possible.

For celebrations and larger events, we change our opening hours as required

Pleasure on the Danube

„soups“

Eferding Hokkaido pumpkin cream soup (G,L,O)
served with cream cheese, roasted pumpkin seeds and Styrian pumpkin seed oil
€5.50

Strong beef soup with fresh chives (A,C,F,G,L,O) optionally with
homemade pancakes,
Old Viennese semolina dumplings or
fluffy liver dumpling
€ 4.60

“salads”

„Wesenufer Salad“ (A,C,G,F,L,M,O)
Fresh homemade mixed salads and crispy leaf salads
marinated with yoghurt dressing optionally with grilled turkey strips (A,G,L,M,O)
€13.90

or
with homemade herb cheese dumplings (A,C,G,F,L,O)
€12.90

Baked breast from Austrian premium chicken (A,C,G,F,L,M,O)
with potato salad and crunchy leaf salads, marinated with Styrian pumpkin seed oil
with roasted pumpkin seeds
€ 14.90

Small mixed salad (A,G,M,O)
Homemade mixed salads and crispy lettuce marinated with house dressing
€5.50

We are happy to serve you freshly baked pastries with your salad Rathmayr Bakery St Agatha.

Bun (A,F)
€1.90
Salty or wholemeal pastries (A,F,G,H,N)
€2.80

"main dishes"

Tender pink roast onion roast (from Austrian premium beef) (A,G,L,O)
with bacon beans, strong jus and crispy Sauwald fried potatoes
€ 22.10

Schnitzel "Viennese style" (A,C,G,F,O)
from pork loin or turkey breast from Austria baked in a pan in clarified butter,
served with Sauwald parsley potatoes and wild cranberries
€ 14.40

Pork tenderloin medallions (A,G,O,L,C)
Pan-fried on a creamy mushroom sauce with broccoli florets and crispy hash browns
€19.50

Children's turkey escalope (A,C,F,G,O)
with french fries and ketchup
€ 9.50

"game dishes"

Ragout from local venison leg (A,C,F,G,L,O)
prepared in root cream
plus fluffy homemade serviette dumplings, crispy croquettes and cranberry pear
€19.90

Delicately pink fried medallions of venison (A,C,G,F,H,L,O)
with homemade potato noodles, almond broccoli and root cream sauce
€ 25.90

Homemade red cabbage (L, O)
€ 4.60

Legend allergen content

A (gluten) - B (crustaceans) - C (egg) - D (fish) - E (peanut) - F (soy) - G (milk or lactose)
H (nuts) - L (celery) - M (mustard) - N (sesame) - O (sulphites) - P (lupins) - R (molluscs)

"Fish dishes/ Vegetarian dishes"

Fillet of zander (A,C,D,F,G,L,M,O)
crispy fried, served with Sauwald parsley potatoes,
melted herb butter and colorful side salad
€ 22.50

Creamy risotto from Eferdinger pumpkin served with Styrian pumpkin seed oil, roasted pumpkin
seeds and shaved Asmonte cheese (G,L,O)
€14.50
optionally with crispy fried filet of char (A,D,G,L,O)
€ 22.40

Homemade Sauwald potato noodles (A,C,G,L,O)
tossed in crunchy seasonal vegetables, gratinated with regional Schärdinger cheese and fresh garden
herbs
€ 15.50

We are happy to prepare smaller portions of the main courses (less € 1.00).

"Small dishes" for the hunger in between

"Cheese bread" from Schärdinger Affineur (A,C,G,F,H,O)
served on mixed rye bread - finely garnished
€7.90

Frankfurter or Debreziner (A,F,G,M) with mustard, horseradish and pastries
€5.20

Food is a precious commodity. They are worth being treated carefully and responsibly!
That's why we pay attention to the good handling of food in the entire hotel area!
We would like to thank our guests for helping to support "Mother Earth" in halving
avoidable food waste!



MINISTERIUM
FÜR EIN
LEBENSWEERTES
ÖSTERREICH



"Desserts" and "ice cream" (organic ice cream from the Stadler family from Putzleinsdorf)

Apricot pancakes (A,C,G,O)
filled with homemade apricot jam from the Scharten (1 piece)
€3.90

Homemade "Schokohupf" (warm chocolate cake) (A,C,E,F,G,H,O)
served with vanilla ice cream, chocolate sauce and whipped cream
€8.90

Ice cream pancakes (A,C,G,O) with vanilla ice cream, chocolate sauce and whipped cream,
garnished with fresh fruit (1 piece)
€8.90

Pumpkin seed oil and pumpkin seed parfait (A,C,G,O)
on homemade caramelized pumpkin
€8.80

Mixed Ice (A,C,F,G,H,O)
Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Sorbet
whipped cream
Garnished with hollow hips, mikado and pistachios
€6.50

Banana split (A,C,F,G,H,O)
with vanilla ice cream, banana, chocolate sauce and whipped cream,
garnished with almonds, hollow hips and pistachios
€8.70

Kids ice cream (A,C,F,G,H,O)
Chocolate ice cream, strawberry sorbet, chocolate sauce and whipped cream,
garnished with waffle hearts, smarties and pistachios
€ 4.60

Varieties of ice cream per scoop € 1.60

Vanilla Ice Cream (C,G,O)
Chocolate Ice Cream (C,G,O)
Strawberry sorbet (vegan) (O)
Lemon sorbet (vegan) (O)

please note our daily changing range of homemade pastries. Our service staff will be happy to
inform you about our offer

Cake with cream € 4.10

Cake € 3.70

Getränkeangebot

Aperitif

Vermouth Martini Dry	4cl	€	4,60
Campari mit Orangensaft	3cl	€	4,80
Campari mit Soda	3cl	€	4,50

Glas Sekt (O)	0,1l	€	3,50
Glas Prosecco (O)	0,1l	€	3,90

Donauperle-Birnenfrizzante (O)	0,1l	€	3,90
Aumüller / Obermühl an der Donau (O)			

Holundermost „Homo“ (O)	0,33l	€	4,50
Penzinger / Esternberg			

Bitte beachten Sie auch unsere Wein-und Bierkarte!

Biere

Fassbiere

	Alkoholgehalt / Stammwürze				
Baumgartner Märzen/Radler (A)	5,1% Vol.	12,2°	0,3l	€	3,90
Baumgartner Märzen/Radler (A)	5,1% Vol.	12,2°	0,5l	€	4,40

Spezialbier nach Saison

unsere Service Mitarbeiter informieren Sie gerne

Flaschenbiere

Baunti (A)	5,0% Vol.	12,0°	0,3l	€	3,90
Baunti-Lemon (A)	2,5% Vol.	10,5°	0,3l	€	3,90

Baumgartner Weizen

hell/dunkel (A)	5,4% Vol.	12,8°	0,5l	€	4,60
leicht (A)	3,1% Vol.	12,4°	0,5l	€	4,60
alkoholfrei (A)	0,0% Vol.		0,5l	€	4,60

Alkoholfrei

Baumgartner Alkoholfrei naturtrüb (A)	0,0% Vol.		0,5l	€	4,20
---------------------------------------	-----------	--	------	---	------

Trappistenbiere Engelszell

Nivard hell (A)	5,5% Vol.	12,8°	0,33l	€	4,40
Benno (A)	6,9% Vol.	14,7°	0,33l	€	4,70
Gregorius dunkel (A)	9,7% Vol.	21,5°	0,33l	€	5,70

Spritzige Erfrischungen mit Alkohol

Gespritzter weiß/rot ₍₀₎	0,25l	€	3,20
	0,50l	€	5,40
Sommerspritzer weiß/rot ₍₀₎	0,25l	€	3,20
	0,50l	€	4,80
Aperolspritzer 2cl ₍₀₎	0,25l	€	4,80
Aperolspritzer 4cl ₍₀₎	0,25l	€	5,80
Hugo ₍₀₎	0,25l	€	4,80
Schillerol ₍₀₎	0,25	€	4,80

Most

Donautaler Mostkellerei Aumüller

Apfel-Birnen-Most	0,3l	€	3,50
	0,5l	€	4,10
gespritzt mit Soda	0,30l	€	3,00
	0,50l	€	3,50

Sekt / Frizzante / Prosecco

Donauperle Birnenfrizzante	0,7l	€	27,00
Pink Secco Eschböck Hörsching	0,2l	€	7,80
Prosecco Testa Verde	0,7l	€	27,00

Kalte Getränke Alkoholfrei

Mineralwasser

Römerquelle Mineralwasser prickelnd / still	0,33l	€	2,90
Römerquelle Mineralwasser prickelnd	1l	€	6,00
Soda	0,25l	€	1,80
	0,50l	€	2,80
Frisch gepresste Zitrone	2cl	€	0,50

Raureif (Verjus und Vogelbeere)

0,33l € 4,60

Jugendgetränk

Hollerkracherl (Soda mit Hollunderblütensirup) 0,5l € 3,00

Säfte

Apfel-, Orangen-,
Johannisbeer- oder Multivitaminsoft
gespritzt mit Soda

0,25l € 3,20

0,50l € 3,70

Mairinger – Marille, Zwetschke oder Erdbeer pur

0,20l € 3,50

gespritzt mit Soda

0,50l € 4,10

Bio-Säfte Penzinger / Esternberg

Bio-Apfel naturrüb	0,25l	€ 3,50
Bio-Apfel-Holler	0,25l	€ 3,50
Bio-Apfel-Sauerkirsch	0,25l	€ 3,50
gespritzt mit Soda	0,50l	€ 3,90

Limonaden

Coca Cola, Coca Cola zero (enthält Koffein)	0,33l	€ 3,40
Fanta	0,33l	€ 3,40
Spezi (enthält Koffein)	0,25l	€ 3,10
	0,50l	€ 4,50
Almdudler	0,25l	€ 3,10
Tonic Water	0,20l	€ 3,60
Bitter Lemon (chininhaltiges Getränk)	0,20l	€ 3,60
Red Bull (enthält Koffein)	0,25l	€ 4,30

Warme Getränke

Kaffeespezialitäten von Lavazza

Verlängerter		€ 3,00
Cappuccino mit Milchschaum (G)		€ 3,50
Cappuccino mit Schlag (G)		€ 3,90
Latte Macchiato (G)		€ 3,50
Espresso klein		€ 3,00
Espresso groß		€ 3,50
Espresso Macchiato (G)		€ 3,20

Hornig Bio-Tee/Mühlviertler Bergkräuter

im Kännchen serviert

Schwarztee		€ 3,40
Grüntee		€ 3,40
Früchte		€ 3,40
Kräuter		€ 3,40
Kamille		€ 3,40
Pfefferminze		€ 3,40

EZA FAIRTRADE Trinkschokolade

Bio-Trinkschokolade (A,C,G,H,L,O,P)		€ 3,50
Bio-Trinkschokolade mit Schlagobers (A,C,G,H,L,O,P)		€ 3,90

Spirituosen

Averna - Siciliano Amaro	2cl	€ 4,90
	4cl	€ 6,30
Ramazotti	2cl	€ 4,90
	4cl	€ 6,30
Whisky Lagavulin	4cl	€ 9,50
Whisky Ballantines	4cl	€ 6,80
Otard Cognac	2cl	€ 5,40
Asbach Uralt	2cl	€ 4,80
Olmeqa Tequila	2cl	€ 4,40
Myers Rum	2cl	€ 4,40
Ron Zacapa Centenario "23 Anjos"	4cl	€ 8,50
Havanna Club	2cl	€ 4,40
Grappa Nonino	2cl	€ 4,50
Bombay dry Gin	2cl	€ 4,40
Baileys _(G)	2cl	€ 4,50
Hämmerle Williams / Marille	2cl	€ 4,90
Gölles Hirschbirne	2cl	€ 4,90

Regionale Schnäpse

Brennerei Widegger Esternberg

Williamsbirne	40 Vol.%	2cl	€ 4,00
Zwetschkenbrand	40 Vol.%	2cl	€ 4,00
Ananasgeist	36 Vol.%	2cl	€ 4,00
Orangengeist	40 Vol.%	2cl	€ 4,00
Himbeergeist	37 Vol.%	2cl	€ 4,00
Haselnussgeist	37 Vol.%	2cl	€ 4,00
Vogelbeerbrand	40 Vol.%	2cl	€ 8,60
Kürbiskernlikör		2cl	€ 4,00
Sauwaldwodka		2cl	€ 4,80
Engelszeller Magenbitter / Granatapfellikör		2cl	€ 3,20

Mixgetränke / Schauen Sie auch in unsere Regionale Barkarte

Gin-Tonic Bombay Sapphire	€ 5,80
Wodka-Lemon	€ 5,80
Captain Morgan-Cola	€ 5,80
Bacardi-Cola	€ 5,80
Bacardi-Orange	€ 5,80
Wodka-Red Bull	€ 5,80
Jack Daniels-Cola	€ 5,80
Jack Daniels-Red Bull	€ 5,80

**Auf Wunsch reichen wir Ihnen
100% biologisch abbaubare Strohalme zu ihren Getränken!**

— AMA —
**GENUSS
REGION**
GASTRONOMIE

Dear Guest!

For fresh food preparation and the use of regional raw materials we were awarded the AMA region of pleasure for gastronomy.

Pork & Beef: from Austria via Fleischerei Moser – Sigharting

Bread & Pastries: Rathmayr Bakery – St. Agatha

Milk and dairy products: from Austria with AMA seal of approval - Schärtinger

Cheese: Königseder (Kinikas) - Eschenau, Engelszell Abbey, Huber - St. Ägidi

Kabernossi: Lamberg - St. Agatha

Organic eggs: Biohof Weisshäupl - Haibach

Vegetables: Lackner - Eferding

Potatoes: Sauwald potatoes - St. Ägidi

Organic ice cream Stadler, Putzleinsdorf

Organic juices: Penzinger - Esternberg,

Juices: Mairinger Wartberg above the Aist

Syrup cultivation: ATZ Seidl Bräu Steyer

Organic wines: Gernot Leitner Gols, Neusiedlersee -Kloster am Spitz Purbach Neusiedlersee-Hügelland, -Alexander Zahel-Vienna- Weingut Neumeister Straden Vulkanland -Weingut Feiler Artinger Rust Neusiedlersee-Hügelland -Paul Achs, Glos, Neusiedlersee -Helmuth Renner Glos Neusiedlersee -Gernot Heinrich, Glos Neusiedlersee

Pear frizzante and must: Donautaler Mostkellerei-Erich Aumüller

Spirits: Widegger - St. Roman

Trappist beers: Engelszell Abbey

Sauwald vodka: Baminger - St. Ägidi

Immer auf dem Laufenden sein? Dann folgen Sie uns auf:



@hotelwesenufer /



hotel_wesenufer

Wesenufer
DÖ

Wir freuen uns, wenn Sie Ihre schönsten **#hotelwesenufer** Momente mit uns teilen und uns markieren!

wesenufer.at
DÖ

