

## 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**

## "Soup"

**Eferdinger asparagus cream soup** (A,G,F,L,O)  
with topping, asparagus insert and fresh garden cress  
€6.80

**Strong beef soup with fresh chives** (A,C,F,G,L,O) optionally with  
homemade pancakes,  
Old Viennese semolina dumplings or  
Fluffy liver dumpling  
€ 4.80

## "Starter"

**Colorful salad plate with baked asparagus tips** (A,G,F,L,M,O)  
Crunchy lettuce marinated with "Gölles" raspberry vinegar, with raw ham and pickled raspberries

as a starter € 14.20

as a main course € 17.40

## "Salad"

**"Wesenufer Salad"** fresh homemade mixed salads, as well as crunchy leaf salads  
marinated with yoghurt dressing optionally with grilled turkey breast strips, (A,G,L,M,O)  
€ 14.60

Or

**with homemade spinach feta patties** (A,C,G,F,L,M,O)  
€13.70

**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  
€ 15.60

**Small mixed salad** (A,G,M,O)  
Homemade mixed salads and crispy lettuce marinated with house dressing  
€5.80

**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 courses"

**Tender pink roast onion roast (from Austrian premium beef)** (A,G,L,O)  
with bacon beans, strong jus and crispy Sauwald fried potatoes  
€ 22.80

**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  
€ 15.90

**Children's turkey escalope** (A,C,F,G,O)  
with french fries and ketchup  
€ 9.90

**Pork tenderloin medallions** (A,G,O,L,C)  
Pan-fried on Hollandaise sauce, with white Eferdinger asparagus, garden herbs and crispy Röstitaler  
€ 20.90

**Grilled Austrian premium chicken breast** (A,G,L,O)  
served on creamy asparagus risotto, cherry tomatoes and freshly grated Asmonte cheese  
€ 20.50

## "fish dishes"

**Fillet of zander** (A,C,D,F,G,L,M,O) fried crispy, served with Sauwald parsley potatoes  
melted herb butter and a colorful side salad plate  
€ 22.90

**Grilled salmon trout fillet** (A,D,G,L,O)  
on two kinds of Eferdinger asparagus, with melted butter, herbs and potatoes  
€ 22.50

## "Vegetarian"

**Two kinds of Eferdinger asparagus** (A,C,G,L,O)  
Green and white Eferdinger spear asparagus with creamy hollandaise sauce, Sauwald parsey potatoes  
and garden cress  
€ 19.10

**Homemade Sauwald potato noodles** (A,C,G,L,O)  
tossed in crunchy seasonal vegetables, pieces of asparagus - gratinated with regional Schärddinger  
cheese and fresh garden herbs  
€16.10

## "Small dishes" for the hunger in between

**"Cheese bread" from Schärddinger Affineur** (A,C,G,F,H,O)

served on mixed rye bread, finely garnished

€8.30

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

€5.30

## "Desserts" organic ice cream from the Stadler family in Putzleinsdorf

**Apricot pancakes** (A,C,G,O)

filled with homemade apricot jam from the Scharten (1 piece)

€ 4.40

**Homemade "Schokohupf"** (warm chocolate cake) (A,C,E,F,G,H,O)

served with vanilla ice cream, chocolate sauce and whipped cream

€ 9.30

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

€ 9.30

**Chocolate Mousse** (A,C,G,F,H,O)

with marinated strawberries from Eferding, whipped cream and chocolate sticks  
garnished with fresh mint from our organic herb garden

€ 9.50

**Please note our daily changing range of homemade pastries and our ice cream menu.** Our service staff will be happy to inform you about our offer

**Cake with cream** € 4.30

**Cake** € 3.90

### 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)

We are also happy to prepare smaller portions of the main courses (minus € 1.00)  
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



## Beverage offer

### aperitif

Vermouth Martini Dry 4cl	€ 4,90
Campari with orange juice 3cl	€ 5,20
Campari with soda 3cl	€ 4,90

Glass of sparkling wine (o) 0.1l	€ 3,80
Glass of Prosecco (o) 0.1l	€ 4,20

Donauperle pear frizzante (o) 0.1l	€ 4,20
Aumüller / Obermühl on the Danube (o)	

Elderberry must "Homo" (o) 0.33l	€ 4,50
Penzinger / Esternberg	

### Please also note our wine and beer menu!

### beers

Draft beers alcohol content / original gravity

Baumgartner Maerzen/Radler (A) 5.1% Vol. 12.2° 0.3l	€ 4,40
Baumgartner Maerzen/Radler (A) 5.1% Vol. 12.2° 0.5l	€ 4,90

**Special beer according to the season**  
**our service staff will be happy to inform you**

### bottled beers

Baunti (A) 5.0% Vol. 12.0° 0.3l	€ 4,40
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### Baumgartner wheat

light/dark (A) 5.4% vol. 12.8° 0.5l	€ 5,10
non-alcoholic (A) 0.0% vol. 0.5l	€ 5,10
Baumgartner alcohol-free naturally cloudy (A) 0.0% vol. 0.5l	€ 4,70

### Trappist beers Engelszell

Light Nivard (A) 5.5% Vol. 12.8° 0.33l	€ 4,90
Benno (A) 6.9% vol. 14.7° 0.33l	€ 5,30
Gregorius dark (A) 9.7% vol. 21.5° 0.33l	€ 6,30

### Sparkling refreshments with alcohol

Sprayed white/red(o) 0.25l	€ 3,60
0.50l	€ 5,80
Sommerspritzer white/red(o) 0.25l	€ 3,50
0.50l	€ 5,20
Aperol splash 2cl(o) 0.25l	€ 5,20
Aperol splash 4cl(o) 0.25l	€ 6,20
Hugo(o) 0.25l	€ 5,20
Schillerol(o) 0.25	€ 5,20

### Must

#### Aumüller cider cellar in the Danube Valley

Apple and pear cider 0.3l	€ 3,60
0.5 l	€ 4,20

#### Sparkling wine / Frizzante / Prosecco

Donauperle pear frizzante 0.7l	€ 28.00
Pink Secco Eschlböck Hörsching 0.2l	€ 6.80
Prosecco Testa Verde 0.7l	€ 28.00

### Cold drinks non-alcoholic

Mineral water Römerquelle mineral water sparkling / still 0.33l	€ 3,20
Römerquelle sparkling mineral water 1l	€ 6,30
Soda 0.25l	€ 1.80
0,5l	€ 2.80
Freshly squeezed lemon 2cl	€ 0.50
Hoar frost (verjuice and rowan berries) 0.33l	€ 4.60

### youth drink

Hollerkracherl (soda with elderflower syrup) 0.5l	€ 3.00
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### juices

Apple, orange, 0.25l	€ 3,50
Blackcurrant or multivitamin juice sprayed with soda 0.50l	€ 4,80

<b>Mairinger</b> – pure apricot, plum or strawberry 0.20l	€ 3,90
sprayed with soda 0.50l	€ 5,20

**Organic juices Penzinger / Esternberg**

Organic apple naturally cloudy 0.25l	€ 3,90
Organic Apple Holler 0.25l	€ 3,90
Organic apple and sour cherry 0.25l	€ 3,90
sprayed with soda 0.50l	€ 5,20

**lemonades**

Coca Cola, Coca Cola zero (contains caffeine) 0.33l	€ 3,70
Fanta 0.33l	€ 3,70
Spezi (contains caffeine) 0.25l	€ 3,40
0.50l	€ 5,10
Almdudler 0.25l	€ 3,40
Tonic water 0.20l	€ 3,90
Bitter Lemon (a drink containing quinine) 0.20l	€ 3,90
Red Bull (contains caffeine) 0.25l	€ 4.60

**Warm drinks**

**Coffee specialties from Lavazza**

Extended	€ 3,30
Cappuccino with milk foam (G)	€ 3,80
Cappuccino with whipped cream (G)	€ 4,20
Latte macchiato (G)	€ 3,80
Small espresso	€ 3,30
Large espresso	€ 3,80
Espresso macchiato (G)	€ 3,50

**Hornig organic tea/Mühlviertler mountain herbs served in a jug**

Black tea	€ 3,70
Green tea	€ 3,70
Fruit	€ 3,70
Herbs	€ 3,70
Camomile	€ 3,70
Peppermint	€ 3,70

**EZA FAIRTRADE drinking chocolate**

Organic drinking chocolate (A,C,G,H,L,O,P)	€ 3,80
Organic drinking chocolate with whipped cream (A,C,G,H,L,O,P)	€ 4,20

**spirits**

Averna - Siciliano Amaro 2cl	€ 4.90
4cl	€ 6.30
Ramazotti 2cl	€ 4.90
4cl	€ 6.30
Whiskey Lagavulin 4cl	€ 9.50
Whiskey Ballantines 4cl	€ 6.80
Otard Cognac 2 cl	€ 5.40
Asbach Ancient 2cl	€ 4.80
Olmecca Tequila 2cl	€ 4.40
Myers Rum 2cl	€ 4.40
Ron Zacapa Centenario "23 Anjos" 4cl	€ 8.50
Havana Club 2cl	€ 4.40
Grappa Nonino 2cl	€ 4.50
Bombay dry gin 2cl	€ 4.40
Baileys(G) 2cl	€ 4.50
Hämmerle Williams / apricot 2cl	€ 4.90
Gölles Hirschbirne 2cl	€ 4.90

**Regional schnapps**

Distillery Widegger Esternberg	
Williams pear 40% vol. 2cl	€ 4.10
Plum brandy 40% vol. 2cl	€ 4.10
Pineapple spirit 36% vol. 2cl	€ 4.10
Orange spirit 40% vol. 2cl	€ 4.10
Raspberry Spirit 37% Vol. 2cl	€ 4.10
Hazelnut spirit 37% vol. 2cl	€ 4.10
Rowanberry brandy 40% vol. 2cl	€ 8.70
Pumpkin seed liqueur 2cl	€ 4.10
Sauwald vodka 2cl	€ 8.90
Engelszell bitters / pomegranate liqueur 2cl	€ 3.30

**Mixed drinks / Take a look at our regional bar menu**

Gin and tonic Bombay Sapphire	€ 5.80
Vodka Lemon	€ 5.80
Captain Morgan Cola	€ 5.80
Bacardi Cola	€ 5.80
Bacardi orange	€ 5.80
Vodka Red Bull	€ 5.80
Jack Daniels Cola	€ 5.80
Jack Daniels Red Bull	€ 5.80





Dear Guest!

We were awarded the AMA gastro seal for the fresh preparation of food and the use of regional raw materials.

**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 - Schärldinger

**Cheese:** Königseder (Kinkas) – Eschenau, Engelszell Abbey, Huber – St. Ägidi

**Kabernossi:** Lamberg- ST. agatha

**Organic eggs:** Biohof Weisshäupl - Haibach

**Vegetables:** Lackner - Eferding

**Potatoes:** Sauwald Potatoes-St

**Organic ice cream** Stadler, Putzleinsdorf

**Organic juices:** Penzinger - Esternberg,

**Juices:** Mairinger Wartberg obder 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

**Trapist beers:** Engelszell Abbey

**Sauwald vodka:** Baminger - St. Aegidi

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



@hotelwesenufer /



hotel\_wesenufer

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