

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
€6.10

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

"Salads"

"Wesenufer essential 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)

€ 14.90

or

with homemade **herb cheese dumplings** (A,C,G,F,L,O)

€ 15.60

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

€ 15.80

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

Pork tenderloin medallions (A,G,O,L,C)
Pan-fried on a creamy mushroom sauce with broccoli florets and crispy hash browns
€ 20.50

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

"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
€ 20.90

Delicately pink fried medallions of venison (A,C,G,F,H,L,O)
with homemade potato noodles, almond broccoli and root cream sauce
€ 26.90

Homemade red cabbage (L, O)
€ 4.80

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
€ 22.90

Creamy risotto from Eferdinger pumpkin served with Styrian pumpkin seed oil, roasted pumpkin seeds
and shaved Asmonte cheese (G,L,O)

€ 15.90

optionally with crispy fried **filet of Trout**(A,D,G,L,O)

€ 23.20

Homemade Sauwald potato noodles (A,C,G,L,O)

tossed in crunchy seasonal vegetables, gratinated with regional Schärddinger cheese and fresh garden
herbs

€16.10

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

"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

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

Mairinger – 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

— AMA —
**GENUSS
REGION**
GASTRONOMIE

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!