

Interesting facts for our guests

Wesenufer Hotel & Seminar Culture on the Danube is an offer from pro mente Upper Austria,

the first and only inclusive hotel in Austria,

with the aim of offering people with mental and psychosocial impairments meaningful and thus health-promoting and inclusive employment opportunities. In this way, we promote the improvement and stabilisation of the participants' health situation through participation in life and protection against isolation, loneliness and exclusion.

Under professional guidance, around 40 people with mental and/or social disabilities have a good framework for working in the kitchen, service and support areas, building services, floor, mini market and reception.

You, as our guest, therefore invest with every consumption in sustainable social added value and in regional products!

**Enjoy your meal,
Margarete Durstberger
(Management Wesenufer Hotel & Seminar Culture on the Danube)
& Team**

**Opening hours castle restaurant
from 1 May to 30 September**

Monday to Saturday from 09:00 to 22:00

Sundays from 09:00 to 18:00

from 1 October to 30 April

Monday to Saturday from 09:00 to 22:00

Sunday and public holidays from 09:00 to 16:00

Kitchen opening hours

from 1 May to 30 September

Monday to Saturday 11:00 to 19:45

Sundays from 11:00 to 14:00

from 1 October to 30 April

Monday to Saturday from 11:00 to 19:45

Sunday and public holiday from 11:00 to 14:00

We change our opening hours as required for celebrations and larger events!

Enjoyment on the Danube

"Soups"

Cream of Eferding wild garlic soup (A,G,F,L,O)
with topping and brown bread croutons
€ 6.90

Hearty beef soup with fresh chives (A,C,F,G,L,O)
optionally with
homemade sliced **pancakes**,
Old Viennese **semolina dumplings** or
fluffy **liver dumpling**
€ 5.30

"Salads"

Spring salad (A,G,F,L,M,O)
Crisp leaf salad garnished with cow's milk cheese balls from Königseder -Kinikas
served with homemade vitality crisps and wild garlic sour cream
€ 15.30

"Wesenufer salad" (A,C,G,F,L,M,O)
Fresh homemade mixed salads and crisp leaf salads
marinated with yoghurt dressing **optionally with grilled turkey strips** (A, G,L,M,O)
€ 16.20
or
with homemade **potato and wild garlic patties** (A,C,G,F,L,M,O)
€ 14.90

Baked breast of Austrian premium chicken (A,C,G,F,L,M,O)
with potato salad and crunchy lettuce, marinated with Styrian pumpkin seed oil
served with roasted pumpkin seeds
€ 17.20

Small mixed salad (A, G, M, O)
Homemade mixed salads and crisp leaf salads marinated with house dressing
€ 6.40

We are happy to serve you fresh pastries from the
Rathmayr bakery from
St Agatha.

Roll (A,F)
€ 2.10

Salty or wholemeal biscuits (A,F,G,H,N)
€ 3.00

"Main courses"

Tender pink roasted onion roast (from Austrian premium beef) (A,G,L,O)
served with bacon beans, hearty jus and crispy Sauwald roast potatoes
€ 24.80

Schnitzel "Viennese style" (A,C,G,F,O)
of **pork loin** or **turkey breast** from Austria pan-fried in clarified butter,
served with Sauwald parsley potatoes and wild cranberries
€ 17.20

Tender pink roasted lamb chops (A,G,L,O)
With Mediterranean tomato and vegetable ragout and creamy polenta
€ 23.90

"For our little guests"

Turkey cutlet for children (A,C,F,G,O)
with French fries and ketchup
€ 10.90

"Fish dishes"

Fillet of zander (A,C,D,F,G,L,M,O)
fried until crispy, served with Sauwald parsley potatoes,
melted herb butter and colourful side salad
€ 24.90

Grilled salmon trout fillet (A,D,G,L,O)
with creamy wild garlic risotto, served with oven tomatoes, freshly grated Asmonte cheese and
garden herbs
€ 23.90

"Vegetarian dishes"

Tagliolini (A,C,G,F,H,L,O)
tossed in wild garlic cream sauce, served with baked tomatoes and green salad
€ 12.90

Homemade Sauwald potato noodles (A,C,G,L,O)
tossed in crispy seasonal pan-fried vegetables, gratinated with regional Schärddinger cheese, served
with fresh garden herbs
€ 17.80

Homemade wild garlic dumplings (A,C,G,F,L,O)
filled with mozzarella, served on tomato sauce, garnished with garden cress
€ 17.50

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

"Small dishes" for the hunger in between

Cheese bread from the Schäringer Affineur (A,C,G,F,H,O)
served on mixed rye bread, finely garnished
€ 9.10

Frankfurter or **Debreziner** (A,F,G,M)
with mustard, horseradish and biscuits
€ 5.90

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

Apricot pancake (A,C,G,O)
filled with homemade apricot jam from the Scharten (1 piece)
€ 4.50

Homemade "Schokohupf" (warm chocolate cake) (A,C,E,F,G,H,O)
served with vanilla ice cream, chocolate sauce and whipped cream
€ 10.30

Ice cream pancake (A,C,G,O)
with vanilla ice cream, chocolate sauce and whipped cream, garnished with fresh fruit (1 piece)
€ 10.30

Mixed ice cream (A,C,F,G,H,O)
Vanilla ice cream, chocolate ice cream, strawberry sorbet
Whipped cream
Garnished with hollow hips, Mikado and pistachios
€ 7.50

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
€ 10.20

Children's ice cream (A,C,F,G,H,O)
Chocolate ice cream, strawberry sorbet, chocolate sauce and whipped cream,
garnished with wafer hearts, Smarties and pistachios
€ 5.10

Ice cream flavours per scoop

€ 1.90

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, homemade pastries.

Our service staff will be happy to inform you about our range of services.

Cake with cream

€ 4.60

Cake

€ 4.20

Legend Allergen contents

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

Food is a precious commodity. It is worth handling it carefully and responsibly!

**That's why we pay attention to good food handling throughout the hotel!
We would like to thank our guests for helping "Mother Earth" to halve avoidable food waste!**



**MINISTERIUM
FÜR EIN
LEBENSWEERTES
ÖSTERREICH**



Range of drinks

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) Aumüller / Obermühl an der Donau (O)	0.1l	€	4.20
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Elderberry cider "Homo" (O) Penzinger / Esternberg	0.33l	€	4.50
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Please also note our wine and bar menu!

Beers

Draught beers

Alcohol content / original wort

Baumgartner Märzen/Radler (A)	5.1% Vol.	12.2°	0.3l	€	4.70
Baumgartner Märzen/Radler (A)	5.1% Vol.	12.2°	0.5l	€	5.20
Wenzl Stammtisch hops (A)	5.5% Vol.		0.3l	€	4.70
Wenzl Stammtisch hops (A)	5.5% Vol.		0.5l	€	5.20

Speciality beer according to season

our service staff will be happy to inform you

Bottled beers

Baunti (A)	5.0% Vol.	12.0°	0.3l	€	4.70
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Baumgartner wheat

light/dark (A)	5.4% vol.	12.8°	0.5l	€	5.20
non-alcoholic (A)	0.0% Vol.		0.5l	€	5.20

Non-alcoholic

Baumgartner non-alcoholic beer (A)	0.0% Vol.		0.5l	€	4.80
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Trappist beers Engelszell

Nivard light (A)	5.5% Vol.	12.8°	0.33l	€	5.00
Benno (A)	6.9% Vol.	14.7°	0.33l	€	5.40
Gregorius dark (A)	9.7% Vol.	21.5°	0.33l	€	6.40

Sparkling refreshments with alcohol

Splashed white/red _(o)	0.25l	€	4.00
	0.50l	€	6.20
Sommerspritzer white/red _(o)	0.25l	€	3.90
	0.50l	€	5.90
Aperol sparkling wine 4cl _(o)	0.25l	€	8.20
Aperol-Spritzer 4cl _(o)	0.25l	€	7.50
Hugo _(o)	0.25l	€	6.80

Must

Donautaler Mostkellerei Aumüller

Apple and pear cider	0.3l	€	3.80
	0.5l	€	4.50
sprayed with soda	0.30l	€	4.00
	0.50l	€	4.60

Sparkling wine / Frizzante / Prosecco

Donauperle Pear Frizzante	0.7l	€	28.00
Pink Secco Eschböck Hörsching	0.2l	€	6.80
Prosecco Testa Verde	0.7l	€	28.00

Non-alcoholic cold drinks

Mineral water

Römerquelle mineral water sparkling / still	0.33l	€	3.80
Römerquelle sparkling mineral water	1l	€	6,90
Soda	0.25l	€	1.80
	0.50l	€	3.00
Freshly squeezed lemon	2cl	€	0.50

Hoarfrost (Verjus and rowanberry)	0.33l	€	4.60
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Youth drink

Hollerkracherl (soda with elderflower syrup)	0.5l	€	3.20
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Juices

Apple, orange, Blackcurrant or multivitamin juice	0.25l	€	3.60
spritzed with soda	0.50l	€	4.90

Mairinger - Pure apricot, plum or strawberry	0.20l	€	3.90
spritzed 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-sour cherry	0.25l	€	3.90
spritzed with soda	0.50l	€	5.20

Lemonades

Coca Cola, Coca Cola zero (contains caffeine)	0.33l	€	4.00
Fanta	0.33l	€	4.00
Spezi (contains caffeine)	0.25l	€	4.00
	0.50l	€	5.40
Almdudler	0.25l	€	3.60
Tonic Water Lobsters	0.20l	€	4.10
Bitter Lemon Schweppes (quinine-containing drink)	0.20l	€	4.10
Red Bull (contains caffeine)	0.25l	€	4.80

Warm drinks

Coffee specialities from Lavazza

Extended		€	3.70
Cappuccino with milk foam (G)		€	4.20
Cappuccino with whipped cream ((G))		€	4.60
Latte Macchiato (G)		€	4.20
Espresso small		€	3.70
Espresso large		€	4.20
Espresso Macchiato (G)		€	3.70

Hornig organic tea/Mühlviertler mountain herbs
served in a jug

Black tea		€	3.90
Green tea		€	3.90
Fruits		€	3.90
Herbs		€	3.90
Camomile		€	3.90
Peppermint		€	3.90

EZA FAIRTRADE drinking chocolate

Organic drinking chocolate (A,C,G,H,L,O,P)		€	4.00
Organic drinking chocolate with whipped cream (A,C,G,H,L,O,P)		€	4.40

Spirits

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
Olmecca Tequila	2cl	€ 4.40
Myers Rum	2cl	€ 4.40
Ron Zacapa Centenario "23 Anjos"	4cl	€ 1.80
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	€ 4.20
Plum brandy	40 vol.%	2cl	€ 4.20
Pineapple spirit	36 % vol.	2cl	€ 4.20
Orange spirit	40 vol.%	2cl	€ 4.20
Raspberry spirit	37 vol.%	2cl	€ 4.20
Hazelnut spirit	37 vol.%	2cl	€ 4.20
Rowanberry brandy	40 vol.%	2cl	€ 8.70
Sauwald vodka		2cl	€ 4.90
Engelszell bitters / pomegranate liqueur		2cl	€ 3.30

Mixed drinks / Take a look at our regional bar menu

Mei-Jin Tonic	€ 8.50
Vodka lemon	€ 5.80
Captain Morgan-Cola	€ 5.80

On request, we can serve you 100% biodegradable straws with your drinks!



Dear guest!

We have been the **AMA Gastro Seal of Approval** for our fresh food preparation and use of regional ingredients.

Pork & beef: from Austria via Fleischerei Moser - Sigharting

Bread & pastries: Rathmayr bakery - St. Agatha

Milk and dairy products: from Austria with the AMA seal of quality - Schärddinger

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

Kabernossi: Lamberg- ST. Agatha

Eggs from organic farming: Biohof Weisshäupl - Haibach

Vegetables: Lackner - Eferding

Potatoes: Sauwald Erdäpfel-St

Stadler organic ice cream, Putzleinsdorf

Organic juices: Penzinger - Esternberg,

Juices: Mairinger Wartberg obder Aist

Syrup Cultivation: ATZ Seidl Bräu Steyer

Organic wines: Organic wines: Gernot Leitner Gols, Neusiedlersee -Kloster am Spitz Purbach Neusiedlersee-Hügelland, -Alexander Zahel-Wien- 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 cider: Donautaler Mostkellerei-Erich Aumüller

Spirits: Widgegger - St. Roman

Trapistenbiere: Engelszell Abbey

Sauwald vodka: Baminger - St. Ägidi

Always up to date? Then follow us on:

