

## Useful information for our guests

**Wesenufer Hotel and seminar culture on the Danube is an offer from pro Mention Upper Austria,  
with the aim of helping people with psychological impairments  
to enable meaningful and active participation in the world of work.**

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

In addition to seminars, our hotel also hosts family/company celebrations, weddings and more  
Cultural and ball events take place.  
Let us know about your wishes!  
Individuality is very important to us and we look forward to your feedback.

**Wish you bon appetit,  
Margarete Durstberger**  
(Head of Wesenufer Hotel & Seminar Culture on the Danube)  
**& Team**

**Opening hours of the castle restaurant  
from May 1st to September 30th**  
Monday to Saturday from 8:00 a.m. to 10:00 p.m  
Sundays from 9:00 a.m. to 6:00 p.m

**from October 1st to April 30th**  
Monday to Saturday from 9:00 a.m. to 10:00 p.m  
Sunday and public holidays from 9:00 a.m. to 4:00 p.m

**Kitchen opening times  
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 as  
short as possible for you.**

**For celebrations and larger events, we change our opening hours as necessary!**

## Enjoyment on the Danube

### „Soups“

**Clear fish soup** (B,D,L,O)

with vegetable strips, saffron and fish garnish

€7.20

**Strong beef soup** with fresh chives (A,C,F,G,L,O) **optionally with**

homemade **fries** ,

Old Viennese **semolina dumplings** or

fluffy **liver dumplings**

€5.10

**Spicy carrot soup** (G,L,O)

prepared with ginger, garnished with whipped cream

€5.60

### „Salads“

**“Wesenufer Salad”** (A,C,G,F,L,M,O)

Fresh homemade mixed salads and crisp leaf salads

marinated with yogurt dressing **optionally with grilled turkey strips from Austria** (A ,G,L,M,O )

€15.30

**or**

with homemade **spinach and sheep cheese patties** (A,C,G,F,L,M,O)

€14.30

**Baked breast from Austrian premium chicken** (A,C,G,F,L,M,O)

with potato salad and crunchy leaf salad, marinated with Styrian pumpkin seed oil

plus roasted pumpkin seeds

€16.40

**Small mixed salad** (A, G, M, O)

Homemade mixed salads and crisp leaf salads marinated with house dressing

€6.10

**We would be happy to serve you fresh pastries with your salad**

**Rathmayr Bakery**

**St. Agatha.**

**Bread** ( A,F)

€2.00

**Salt or wholemeal biscuits** (A,F,G,H,N)

€2.90

## „ Main Courses“

**Tender pink fried onion roast** (from Austrian premium beef) (A,G,L,O)  
with bacon foliage, strong jus and crispy Sauwald fried potatoes  
€23.70

**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  
€16.50

**Pork tenderloin medallions** (A,G,O,L,C)  
Pan-fried on a creamy mushroom sauce with broccoli florets and crispy hash browns  
€ 21.50

**Children's turkey schnitzel** (A,C,F,G,O)  
with French fries and ketchup  
€10.40

## „Fish dishes“

**Fillet of pike perch** (A,C,D,F,G,L,M,O)  
crispy fried, served with „Sauwald“- parsley potatoes,  
melted herb butter and a colorful side salad  
€23.90

**Baked fillet of cod** (A,D,G,L,O)  
served with potato and cucumber salad and homemade tartar sauce  
€20.80

**Grilled brook trout** (A,C,D,F,H,O)  
on white wine risotto , with oven-baked tomatoes, fresh garden cress and shaved Asmonte cheese  
€22.60

## „Vegetarian dishes“

**Cream cheese spaetzle** (A,C,G,L,O,M)  
with homemade fried onions, fresh chives and green salad  
€12.50

**Tagliolini** (A,C,F,G,L,O)  
tossed in basil cream sauce, served with oven-baked tomatoes, roasted pine nuts, freshly grated Asmonte cheese and garden herbs  
€14.60

**Homemade „Sauwald“- potato noodles** (A,C,G,L,O)  
tossed in crunchy seasonal pan-fried vegetables, gratinated with regional Schärdinger cheese and fresh garden herbs  
€16.90

We are also 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  
€8.70

Vienna sausage or **Debreziner** (A,F,G,M) with mustard, horseradish and pastries  
€5.60

## “Desserts” and “ice cream” (organic ice cream from the Stadler family from Putzleinsdorf )

**Curd yogurt cream** (H,F,G,O)  
in a glass, garnished with marinated berries and whipped cream  
€6.20

**Apricot pancakes** (A,C,G,O)  
filled with homemade apricot jam from the notch (1 piece)  
€4.30

**Homemade “Schokohupf”** (warm chocolate cake) (A,C,E,F,G,H,O)  
served with vanilla ice cream, chocolate sauce and whipped cream  
€9.80

**Ice Cream Pancakes** (A,C,G,O) with vanilla ice cream, chocolate sauce and whipped cream,  
garnished with fresh fruit (1 piece)  
€9.80

**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  
€ 7.10

**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  
€9.60

**Children's 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  
€4.90

**Ice cream flavors per scoop €1.80**

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**

**€4.40**

**Cake**

**€4.00**

**Allergen content legend**

**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** (sulfites) - **P** (lupins) - **R** (molluscs)

**Food is a valuable commodity. They are worth being handled carefully and responsibly!**

**That's why we pay attention to good food handling throughout 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



## Drinks 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

<b>Donauperle pear frizzante (O)</b>	0.1l	€	4.20
Aumüller / Obermühl on the Danube (O)			

<b>Elderberry cider "Homo" (O)</b>	0.33l	€	4.50
Penzinger / Esternberg			

## Please also note our wine and bar list!

### beers

#### Draft beers

#### alcohol content / original wort

Baumgartner Märzen/Radler (A)	5.1% Vol.	12.2°	0.3l	€	4.50
Baumgartner Märzen/Radler (A)	5.1% Vol.	12.2°	0.5l	€	5.00
Wenzl „Stammtisch Hopfen“ (A)	5,5% Vol.		0,3l	€	5.00
Wenzl „Stammtisch Hopfen“ (A)	5,5% Vol.		0,5l	€	5.20

### Special seasonal beer

our service staff will be happy to provide you with information

#### Bottled beers

Baunti (A)	5.0 % Vol.	12.0 °	0.3l	€	4.50
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#### Baumgartner wheat

light/dark (A)	5.4% Vol.	12.8°	0.5l	€	5.20
alcohol-free (A)	0.0% Vol.		0.5l	€	5.20

#### non-alcoholic

Baumgartner alcohol-free 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

Sprayed white/red (o)	0.25l	€ 3.80
	0.50l	€ 6.00
Summer spritz white/red (o)	0.25l	€ 3.70
	0.50l	€ 5.90
Aperol Spritzer 2cl (o)	0.25l	€ 5.90
Aperol Spritzer 4cl (o)	0.25l	€ 6.80
Hugo (o)	0.25l	€ 5.90
Schillerol (o)	0.25l	€ 5.90

### Must

#### Donautaler Mostkellerei Aumüller

Apple-pear must	0.3l	€ 3.60
	0.5l	€ 4.20
sprayed with soda	0.30l	€ 3.10
	0.50l	€ 3.60

### Sparkling wine / frizzante / prosecco

Donauperle Pear Frizzante	0.7l	€ 28.00
Pink secco <b>Eschböck Hörsching</b>	0.2l	€ 6.80
Prosecco Testa Verde	0.7l	€ 28.00

### Cold drinks non-alcoholic

#### Mineral water

Römerquelle mineral water	0.33l	€ 3.40
sparkling / still	0.33l	€ 3.40
Römerquelle sparkling mineral water	1l	€ 6.70

Soda	0.25l	€ 1, 80
	0.50l	€ 2, 80
Freshly squeezed lemon	2cl	€ 0.50

<b>Hoarfrost</b> ( verjuice and rowan berries)	0.33l	€ 4.60
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### Youth drink

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

Apple, orange, Currant or multivitamin juice	0.25l	€ 3.60
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sprayed with soda	0.50l	€ 4.90
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<b>Mairinger</b> – apricot, plum or strawberry pure	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	€ 3.90
Fanta	0.33l	€ 3.90
Spezi (contains caffeine)	0.25l	€ 3.60
	0.50l	€ 5.40
Almdudler	0.25l	€ 3.60
Tonic water	0.20l	€ 4.10
Bitter Lemon ( drink containing quinine )	0.20l	€ 4.10

Red Bull (contains caffeine)	0.25l	€ 4.80
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**Warm drinks**

**Coffee specialties from Lavazza**

Extended	€ 3.50
Cappuccino with milk foam (G)	€ 4.00
Cappuccino with whip (G)	€ 4.40
Latte Macchiato (G)	€ 4.00
Espresso small	€ 3.50
Espresso large	€ 4.00
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
Chamomile	€ 3.90
Peppermint	€ 3.90

**EZA FAIRTRADE drinking chocolate**

Organic drinking chocolate (A ,C,G,H,L,O,P )	€ 4.00
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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 Centenary " 23 Angels "	4 cl	€ 8.50
Havana Club	2cl	€ 4.40
Grappa Nonino	2cl	€ 4.50
Bombay Dry Gin	2cl	€ 4.40
Baileys (G)	2cl	€ 4.50
<b>Hammerle Williams / Marille</b>	2cl	€ 4.90
<b>Golean Chickens</b>	2cl	€ 4,90

### Regional schnapps

#### Widegger Distillery 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
Sauwaldvodka		2cl	€ 4.90
<b>Engelszeller bitters / pomegranate liqueur</b>		2cl	€ 3.30

### Mixed drinks / Also take a look at our regional bar menu

Gin-Tonic Bombay Sapphire	€ 5.80
Vodka -Lemon	€ 5.80
Captain Morgan Cola	€ 5.80

**If you wish, we can provide you with 100% biodegradable straws for your drinks!**

Dear Guest !

For the freshness Food preparation and the Mission more regional raw materials became we with dem **AMA gastro seal** excellent .

**Pig & Beef** : off Austria over Butcher's Moser – Sigharting

**Bread & Pastries** : bakery Rathmayr – St. Agatha

**milk and Dairy products** : out of Austria with AMA seal of quality - Schärdinger

**Cheese** : King Eder ( Kinkas ) – Eschenau , Pen Engelszell , Huber – St. Aegidi

**Kabernossi** : Lamberg - ST. Agatha

**eggs out biological Attitude**: Organic farm Weisshäupl - Haibach

**Vegetables** : Lackner - Eferding

**Potatoes**: Sauwald Erdäpfel-St

**Organic ice cream Stadler** , Putzleinsdorf

**Organic juices**: Penzinger - Esternberg ,

**Juices**: Mairinger Wartberg if he Aist

**syrup Cultivation** : ATZ Seidl Bräu Steyer

**Organic wines: 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** : Stift Engelszell

**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!