

Useful information 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 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.

“Soups”

Cream soup from Eferdinger asparagus (A,G,F,L,O)
with Obershood, asparagus garnish and fresh garden cress
€7.10

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

"Starter"

Colorful salad plate with baked asparagus tips (A,G,F,L,M,O)
Crunchy leaf salad marinated with “Gölles” raspberry vinegar, served with raw ham and pickled raspberries

as a starter € 14.80

as a main course € 18.30

“Salads”

“Wesenufer Salat” fresh homemade mixed salads and crisp leaf salads
marinated with yogurt dressing **optionally with grilled turkey breast strips** , (A,G,L,,M,O)
€15.30

or

with homemade **spinach and feta 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, as well as 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 roasted 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

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

Pork fillet medallions (A,G,O,L,C)
briefly fried on hollandaise sauce, with white Eferding asparagus, garden herbs and crispy Röstitaler
€21.90

“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 plate
€23.90

Grilled salmon trout fillet (A,D,G,L,O)
two types of Eferdinger asparagus, plus melted butter, herbs and Sauwald parsley potatoes
€23.50

"Vegetarian"

Two types of Eferdinger asparagus (A,C,G,L,O)
Green and white Eferdinger asparagus with creamy Hollandaise sauce, parsley potatoes and garden
cress
€20.10

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

Colorful noodles (A,C,G,L,O)
with tomato vegetable ragout, Asmonte cheese, fresh garden herbs
and green salad
€12.90

“Small dishes” for when you’re hungry in between meals

“**Cheese bread**” from Schäringer Affineur (A,C,G,F,H,O)
served on mixed rye bread, finely garnished
€8.70

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

“Desserts” organic ice cream from the Stadler family from Putzleinsdorf

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

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
€9.80

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 € 4.40
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)

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

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
LEBENSWERTES
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

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

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

Please also note our wine and bar menu !

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 Hops (A)	5.5% Vol.		0.3l	€5.00
Wenzl Stammtisch Hops (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 (0)	0.25l	€3.80
	0.50l	€6.00
Summer spritz white/red (0)	0.25l	€3.70
	0.50l	€5.90
Aperol Spritzer 2cl (0)	0.25l	€5.90
Aperol Spritzer 4cl (0)	0.25l	€6.80
Hugo (0)	0.25l	€5.90
Schillerol (0)	0.25	€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 Eschböck 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	€3.40
Römerquelle sparkling mineral water	1l	€6.70

Soda	0.25l	€1.80
	0.50l	€3.00
Freshly squeezed lemon	2cl	€0.50

Hoarfrost (verjuice and rowan berries)	0.33l	€4.6 0
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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 sprayed with soda	0.25l	€3.60
	0.50l	€4.90

Mairinger – apricot, plum or strawberry pure sprayed with soda	0.20l	€3.90
	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 sprayed with soda	0.25l 0.50l	€3.90 €5.20

Lemonades

Coca Cola, Coca Cola zero (contains caffeine)	0.33l	€3.90
Fanta	0.33l	€3.90
Spezi (contains caffeine)	0.25l 0.50l	€3.60 €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

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
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 "	4 cl	€8.50
Havana Club	2cl	€4.4 0
Grappa Nonino	2cl	€4.50
Bombay dry Gin	2cl	€4.4 0
Baileys (G)	2cl	€4.50
Hämmerle Williams / Apricot	2cl	€4.90
Gölles Hirschbirne	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
Engelszeller bitters / pomegranate liqueur		2cl	€3.30

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

Gin-Tonic Bombay Saphire	€5.8 0
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 use of regional ones raw materials would we with the **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 - Schärddinger

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: Widgegger - St. Roman

Trapist beers : Stift Engelszell

Sauwald vodka: Baminger - St. Aegidi

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



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[hotel_wesenufer](https://www.instagram.com/hotel_wesenufer)

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