

## 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 wild garlic cream soup** (A,G,F,L,O)

with cream cheese and brown bread croutons

€7.10

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

homemade pancakes,

Old Viennese semolina dumplings or

fluffy liver dumpling

€ 5.10

### "salad"

**Spring Salad** (A,G,F,L,M,O)

Crisp leaf salads garnished with Trappist cheese from Königseder- Kinikas

with homemade Vitalchips and wild garlic sour cream

€14.60

**"Essential Shore 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

€ 15.30

or

**with homemade wild garlic couscous rolls** (A,C,G,F,L,M,O)

€ 14.50

**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

€ 16.40

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

Homemade mixed salads and crispy lettuce marinated with house dressing

€6.10

**We are happy to serve you freshly baked pastries with your salad**

**Rathmayr Bakery**

**St Agatha**

**Bun** (A,F)

€2.00

**Salty or wholemeal pastries** (A,F,G,H,N)

€2.90

## "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  
€ 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

**Braised lamb shank** (A,C,G,L,M,O)  
in red wine sauce, with spicy bacon beans and homemade baked polenta corners  
€ 23.40

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

## "fish 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  
€ 23.90

**Grilled salmon trout fillet** (A,D,G,L,O)  
on creamy wild garlic risotto, with oven tomatoes, freshly grated Asmonte cheese and garden herbs  
€ 22.80

## "Vegetarian dishes"

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

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

**Homemade wild garlic dumplings** (A,C,G,F,L,O)  
filled with mozzarella, served on tomato sauce, garnished with garden cress  
€ 16.60

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  
€8.70

**Frankfurter 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)

**Apricot pancakes** (A,C,G,O)  
filled with homemade apricot jam from the Scharten (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** (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

**Kids 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

**Varieties of ice cream 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

**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!**

## 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 (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)	0.25l	€	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	€	3, 00
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,	0.25l	€	3.60
Currant or multivitamin juice			
sprayed with soda	0.50l	€	4.90

<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

**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 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!**



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!