

Wartholz Castle is characterized by an eventful and historically significant history. Built in the style of historicism, Wartholz was handed over to owner Archduke Karl Ludwig in 1872 by architect Heinrich von Ferstel after only 3 years of construction. Karl Ludwig's openness to the population and his activities as a promoter of science, art and literature were important to society, making Wartholz Castle a cultural meeting point. In 1911, Karl, the Archduke's grandson, chose the palace as a residence and later as an imperial residence, which made it the centre of political events during the First World War. On November 20, 1912, Otto von Habsburg was born here as the eldest son of Emperor Charles & Empress Zita. The last official event is the Emperor Karl's promotion of the Maria Theresia Knights on his birthday, August 17, 1918.

Wartholz Castle was the favourite residence of the imperial family and as we do today, they appreciated the wonderful nature of the Rax-Schneeberg area, the fresh air and the crystal-clear water.

We are happy if you feel comfortable with us and would like to point out our literature salon program and the possibility of holding weddings and celebrations with us.



*Cordially your hosts
Michaela & Christian Blazek*



WELCOME!

*Enjoy timeless moments of enjoyment, ambiance & culture in the Café-Restaurant Wartholz with a cup of coffee or a good glass of wine.
Our all-day warm cuisine awaits you with traditional & seasonal creations, freshly cooked with ingredients from our own garden and regional products.*

BREAKFAST until 12:00

Breakfast for two € 42,00

Brioche, bread & rolls, butter, jam, honey, smoked trout, cheese, ham, soft-boiled free-range eggs, Camembert, incl. 2 glasses of Prosecco & 2 glasses of freshly squeezed orange juice 0,2l

Sweet breakfast €7,20

Brioche, butter & jam or honey or Nutella

Connoisseur breakfast € 11,50

Cheese, ham, butter & jam, rolls

Garden breakfast € 12,40

Brown bread, cream cheese, cress & herbs, radish, bell pepper, cucumber & soft-boiled egg

Reichenauer country breakfast € 11,30

Farmhouse bread, bacon, onion & 2 free-range eggs, incl. 1 glass of unfiltered apple juice 0,25l

TEASPECIALTIES served with rock sugar € 3.80

Earl Grey black tea flavoured with bergamot

Anastasia black tea with bergamot/lemon/orange blossom/lime

English Breakfast black tea from Ceylon/Assam

Aqua Rosa hibiscus/apple/red fruits/elderberry/black berries/blackberry leaves

Beerenauslese elderberry/aronia/wine & currant/hibiscus/cornflowers

Chamomile chamomile flowers

Kamingeflüster apple/beetroot/hibiscus/rose hip

Be cool apple/rosehip seeds/verbena leaves/peppermint/aniseed/licuorice root

Ginger apple apple/ginger/carrot/ beetroot

Rooibos pure

Expure Addict green tea / mate / rooibos / guarana / grapefruit

Expure Original green tea/mate/lemon gras/rose hip

Boost mate/cinnamon/ginger/cardamon/vanilla

Thé vert à la rose green tea with rose petals

Thé vert à la menthe green tea flavoured with mint

Label Impérial green tea/ginger/cardamom/orange/cinnamon/licuorice root/sea

buckthorn berries/aniseed

Kashmir Tchai black tea with spices

China Sencha green tea pure

COFFEESPECIALTIES

Americano € 3,00

White coffee € 3,20

Cappuccino with milk foam or whipped cream € 3,80

Espresso € 2,50

Espresso doppio € 3,80

Espresso macchiato € 2,70

Latte macchiato €4,40

Latte caramel € 5,20

Bailey's Latte Macchiato € 7,00

Einspänner double espresso with whipped cream € 4,10

Maria Theresia Espresso with a dash of orange liqueur € 4,60

Caffè Coretto Espresso with a dash of grappa € 4,60

Irish Coffee double espresso with whiskey & whipped cream € 7,10

Rüdesheimer double espresso with brandy & whipped cream € 7,10

Fiaker Espresso with rum & whipped cream € 4,60

Schokocchino with coffee, cocoa & milk foam € 5,10

Hot chocolate € 3,60

Hot chocolate with rum € 6,10

Vanilla-Milk € 3,60

STARTERS

Beef tartare 100g € 15,60
butter, toast and crispy capers

Quiche Lorraine or Pumpkin Quiche € 12,80
with lettuce salad and chives-sauce

SOUP

Beef consommé with Julienne root vegetables € 5,60
with Frittaten (sliced crêpe)

Ramsons creme soup vegan € 7,50
with whipped cream, pumpkinseed oil

MAIN COURSE

Wiener schnitzel from pork € 16,80
with cranberries, parsley potatoes

Wiener schnitzel from chicken € 17,50
with cranberries, parsley potatoes

Boiled beef with Julienne root vegetables € 22,80
with apple-horseradish, chives-sauce, rolls-horseradish

Grilled trout fillet € 21,70
on roasted potatoes and beluga-creme lentils

Pumpkin ravioli with sage butter € 15,80
Cherry tomatoes, parmesan

APPETIZERS

Farmers toast with fried egg € 9,80
brown bread filled with onion, ham & cheese

Toast with ham & cheese € 6,80

Sacher sausages € 6,50
with roll, mustard & horseradish

Beef goulash with roll or bread € 10,50

Leaf lettuce € 5,40
with grated carrots, paprika, tomatoes

SALAD

Caesar Salat with fried bacon, croutons, € 15,50
chicken strips on salad with parmesan

Fried chicken salad Styria € 17,80
on potatoes -lettuce salad

DESSERTS

Pancakes filled with apricot jam 2 pieces € 6,50

Chocolate cake warm € 6,90
whipped cream, chocolate sauce, walnut-crumble

Panna Cotta with Raspberry compote € 6,90

WHITE WINE

Grüner Veltliner Steinfeder Mariengarten 1/8l €5,30

Jamek | Joching | Lower Austria | 2019

Sauvignon Blanc Klassik 1/8l € 4,40

Sabathi | Leutschach | Styria | 2019

Gelber Muskateller Senator 1/8l € 4,00

Cobenzl | Vienna | 2019

Welschriesling 1/8l € 4,00

Skoff | Gamlitz | Styria | 2019

RED WINE

Kaiserwein Cuvée 1/8l € 4,00

Haus Marienberg | Oggau | Burgenland | 2018

Zweigelt 1/8l € 4,40

Umathum | Frauenkirchen | Burgenland | 2015

Blafränkischer Goldberg DAC 1/8l € 4,60

Heinrich | Deutschkreuz | Burgenland | 2017

ROSÉ WINE

Rosi Mosi 1/8l € 4,10

Hermann Moser | Kremstal | Lower Austria | 2019

CHAMPAGNER

Champagner VVE Forny & Fils Grand Reserve 0,1l € 13,80

Vazart Coquart & Fils Champagne Brut Réserve Flasche 375 ml € 48,00

Blanc de Blancs Grand Cru

Wild Violet -Champagner 0,1l € 14,80

SPRITZ ‘

Rosé Spritzer with mint & lime 0,25l € 4,00

Wild violet Spritzer 0,25l € 3,20

White / red Spritzer 0,25l € 2,40

Hugo with lime 0,25l € 5,10

Aperol Spritz with orange 0,25l € 4,70

Aperol Secco with prosecco & lime 0,25l € 5,20

Emperor Spritzer with elder juice 0,25l € 3,00

Villa Sandi Prosecco il Fresco 0,25l € 4,00

Silva / Silva Rose 0,25l € 5,20

BEER

Budweiser Original 0,33l € 3,50 / 0,5l € 4,00

Non-alcoholic 0,33l € 3,60

Gusswerk

Das Schwarze Schaf 0,33l € 3,80

Edelguss Radler 0,5l € 4,00

Rax Bräu 0,33l € 3,60 / 0,5l € 4,20 (if available)

LONGDRINKS

Campari Sun with orange juice 0,2l € 5,50

Campari Soda 0,2l € 4,80

Gin Tonic 0,2l € 6,50

SOFT DRINKS

Rüpfel juice 0,25l € 3,80

apple and red beet/ apple and pear

Fruit juices 0,25l € 3,70

apple carrot / black currant / apricot / strawberry

Almdudler 0,33l € 3,70

Coca Cola / Cola light 0,33l € 3,70

Frucade 0,33l € 3,70

Thomas Henry 0,2l Tonic Water / Cherry Blossom / Bitter Lemon € 3,50

Apple juice / orange juice 0,25l € 3,40

Apple juice unfiltered 0,25l € 3,70

Soda lemon / Soda elderflower / Soda raspberry 0,25l € 1,80 / 0,5l € 3,60

Rax spring water with lemon 0,25l € 1,80 / 0,5l € 3,20

Montes mineral water still / sparkling 0,33l € 2,40 / 0,75l € 5,40

Orange juice freshly squeezed 0,2l € 4,80

DIGESTIF

Kreuzberger fine brandies from H. Loibl 2cl € 4,60

Rose apple, Zweigelt pomace, cherry, apple cuvée, cherry liquor

Fernet Branca 2cl € 3,60

Remy Martin v.s.o.P. 2cl € 4,00

Bailey's 2cl € 3,90

Weinbrand / Rum 2cl € 2,60

CAKES & PASTRIES

Various cakes (see display case) € 4,60

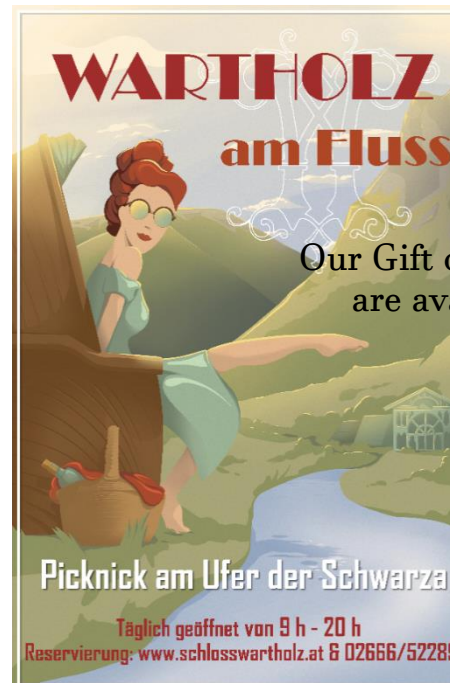
Punschkrapfen € 3,00

Sandkipferl € 2,80

Gugelhupf € 2,40

Apple- or quark strudel € 4,70

with vanilla-Sauce € 7,20



Idea for a present?

Our Gift cards for Breakfast or Picknick are available in the Café-Restaurant.

On our Homepage you find all Information's about it.

www.schloss-wartholz.at