

Drinks

Spritzer (red oder white wine mixed with water) (O)	1/4	3,10 €
Kaiserspritzer (O)	1/4	3,90 €
(White wine spritzer with a dash of elderflower syrup)		
Aperol-Spritzer (mix of white wine and Aperol) (O)	1/4	4,60 €
Beer (Stiegl) (A)	1/2	5,10 €

Non-alcoholic beverages

Red grape juice (Bl. Portugieser)	1/4	3,50 €
White grape juice (Neuburger)	1/4	3,50 €
Grape juice with sparkling mineral water	1/4	2,80 €
Unfiltered apple juice	1/4	3,50 €
Unfiltered apple juice/soda-citron	1/4	2,70 €
Still water mixed with citron	1/4	1,70 €
Herb lemonade	1/4	3,30 €
Coke	1/4	3,30 €
Raspberry lemonade	0,33 l	3,50 €
Lemonade with sparkling mineral water	1/4	2,70 €
Vöslauer mineral water still / sparkling		
small	0,33 l	3,10 €
big	3/4	5,10 €

Red Wine



Blauer Portugieser (O)	1/8	1,90 €
Zweigelt (O)	1/8	2,00 €

Bottled wine 0,75 l 1/8

Blauer Portugieser 2020 (O)	17,00 €	2,90 €
Ried Steinhäufel, alc. 12,1 % vol, 2,3 g/l residual sugar, 4,3 g/l acidity velvety, mild, easily digestible, dry red wine, typical for Bad Vöslau		



Zweigelt 2020 (O)	19,00 €	3,20 €
Ried Burgstall, alc. 13,0 % vol, 1,3 g/l residual sugar, 5,8 g/l acidity powerful, deep red wine with pleasant tannins		



St. Laurent 2022 (O)	18,00 €	3,10 €
Ried Veigl, alc. 12,8 % vol, 1,0 g/l residual sugar, 6,3 g/l acidity truity bouquet, elegant flavour with distinctive acid character		

Blaufränkisch 2022 (O)	18,00 €	3,10 €
Ried Ob. Krautäcker, alc. 12,8 % vol, 1,0 g/l residual sugar, 6,3 g/l acidity powerful, fresh with fine acidity and elegant fragrant fully riped in a wooden barrel		

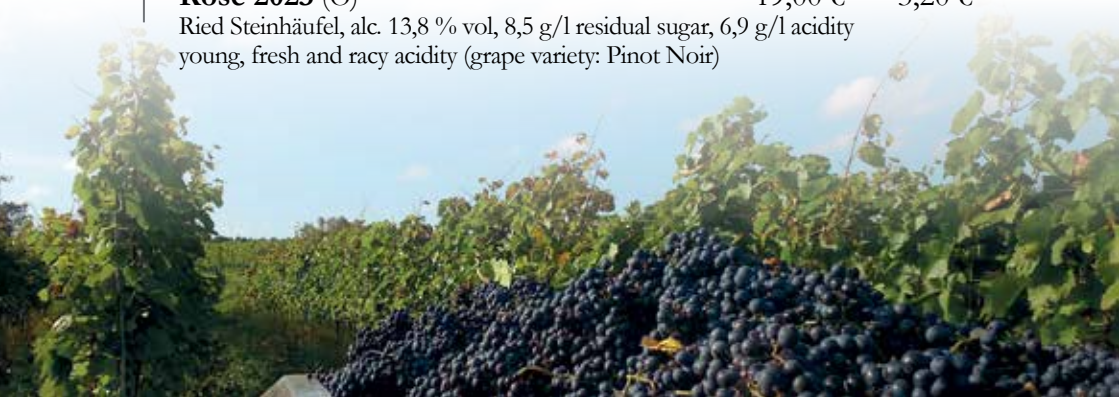
Pinot Noir 2022 (O)	18,00 €	3,10 €
Ried Steinhäufel, alc. 12,9 % vol, 1,3 g/l residual sugar, 5,1 g/l acidity fruity, elegant flavour with distinctive acid character		



Cabernet Sauvignon Barrique 2019 (O)	22,00 €	3,80 €
Ried Bremer, alc. 13,0 % vol, 1,0 g/l residual sugar, 65 g/l acidity powerful, full-bodied, it reminds one of black currants on the nose, stored in the 225 litres Limousin & Allier-oak barrel, stored one year in the bottle		



Rosé 2023 (O)	19,00 €	3,20 €
Ried Steinhäufel, alc. 13,8 % vol, 8,5 g/l residual sugar, 6,9 g/l acidity young, fresh and racy acidity (grape variety: Pinot Noir)		



White wine



Hausmarke weiß (O)	1/8	1,90 €
Neuburger (O)	1/8	2,00 €

Bottled wine 0,75 l 1/8

Neuburger 2022 (O) 17,00 € 2,90 €

Ried Gradenthal, alc. 13,8 % vol, 5,8 g/l esidual sugar, 4,7 g/l acidity
mild, light and dry white wine with balanced nutty aroma, typical wine for this region

Grüner Veltliner 2022 (O) 19,00 € 3,20 €

Ried Burgstall, alc. 13,5% vol, 3,4 g/l esidual sugar, 4,4 g/l acidity
distinctive, peppery aroma and taste, fresh, lively and spicy

Welschriesling 2022 (O) 19,00 € 3,20 €

Ried Gradenthal, alc. 13,2 % vol, 4,9 g/l esidual sugar, 4,8 g/l acidity
very spritzy, fresh and fruity

Chardonnay 2022 (O) 19,00 € 3,20 €

Ried Rogginger, alc. 13,9 % vol, 3,8 g/l esidual sugar, 5,9 g/l Säure
acy, rich in extract, flowery bouquet with fine acidity

Zierfandler 2021 (Spätrot) (O) 19,00 € 3,30 €

Ried Gutendurner, alc. 12,3 % vol, 12,7 g/l esidual sugar, 7,2 g/l acidity
sweet, powerful, golden yellow with a pleasant acidity
typical wine for this region

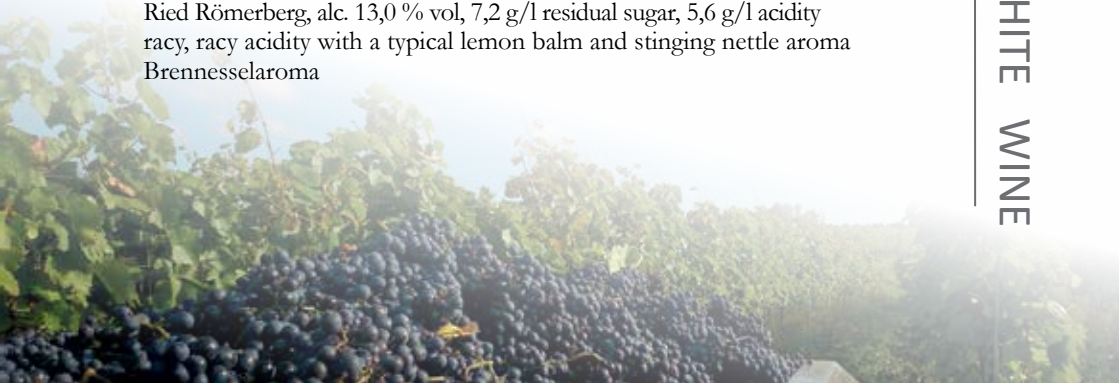
Muskat 2021 (O) 20,00 € 3,40 €

Ried Gradenthal, alc. 12,7 % vol, 9,9 g/l esidual sugar, 4,8 g/l acidity
sweet, light and grapey with a typical intense muscat bouquet

Sauvignon blanc 2022 (O) 19,00 € 3,20 €

Ried Römerberg, alc. 13,0 % vol, 7,2 g/l residual sugar, 5,6 g/l acidity
racy, racy acidity with a typical lemon balm and stinging nettle aroma
Brennesselaroma

WHITE WINE



Specialities

Thermensekt Grüner Veltliner (O) 1 glass 4,10 €
 1 bottle 24,00 €
 traditional method is used, dry sparkling wine (grape variety: Grüner Veltliner)

Frizzantino Sauvignon blanc (O) 1 glass 3,50 €
 1 bottle 22,00 €

Frizzantino Muskat (O) 1 glass 3,70 €
 1 bottle 23,00 €

Champagner (O) 1 bottle 75,00 €
 Deutz Brut Classic

Rotweinlikör (O) 1/16 2,90 €
 produced according to family time-honored tradition

Sweet Temptation (G, O) 1 glass 3,40 €
 A hot and sweet temptation with whipped cream

Schlossberg Aperitif (O) 1 glass 4,50 €
 Thermensekt with Red wine liqueur

Grüner Veltliner Auslese (O) 1/16 3,10 €
 Special sweet quality wine from the Grüner Veltliner grape.
 39,0 g/l residual sugar, 12,0 %vol alcohol

Apricot brandy 2 cl 4,10 €

Blauer Portugieser brandy 2 cl 4,10 €

Fruit spirit 2 cl 3,90 €

Raspberry brandy 2 cl 4,10 €

Pear brandy 2 cl 3,90 €



Heurigen

In Austria we call a wine Restaurant “Heurigen”. The Heurigen of the family Wertek was opened in 2009 and impressed not only through the size and location itself but also through the high quality wines. Immediately after its opening, the Heurigen Schlossberg was included to the „Top Heurigen“. Nevertheless, the requirements and quality specifications for the inclusion of the “Top Heurigen” award are very high.

The Heurigen Schlossberg offers a wide range of various guest rooms. So, the children´s lounge is very popular with young families and the “Vöslauer Stüberl” is perfect for a cozy evening at the Heurigen for two. The wintergarden with its view to the vineyards invites people to stay and have a nice evening at the restaurant. In the summer season the garden is a paradise and the perfect place to enjoy your wines.

A rich selection of cold and hot dishes made with regional ingredients and home-made pastry specialties complete the offer.

More informations and an online dinning card you will finde on our homepage www.weingutschlossberg.at

HEURIGEN



Menu

Soup

Cream soup (A, G)	4,90 €
Clear soup with liver dumplings (A, C, G, L, N)	4,70 €
Clear soup with thinly sliced pancakes (A, C, G, L, N)	4,70 €
Clear soup with cheese dumplings (A, C, G, L, N)	4,70 €

Dishes

Our kitchen team will spoil you with special daily delicacies in addition to the existing range of dishes.

Our service team will be happy to inform you about the current ones daily specials.

The kitchen team wishes you a good appetite!

In our Heurigen we pay attention to regionality, quality and freshness. We are a certified company of the AMA GENUSS REGION.



Main course

Wiener Schnitzel - fried pork cutlet (A, C, G, N)	10,80 €
Surschnitzel - fried pork cutlet (A, C, G, N)	10,90 €
Winzerschnitzel - fried pork cutlet with garlic and caraway	11,20 €
Fried chicken breast (A, C, G, N)	11,50 €
Spareribs mit Wedges und Knoblauchdip (A,G,M)	18,10 €
Fried chicken drumstick (A, C, G, N)	5,90 €
Cabbage stew with pork and dumpling (A, C, G, M, N)	11,50 €
Schlossberg-G'róstl (panfried potatoes, dumplings and meat)	12,90 €
Fried minced meatball (A, C, G, N)	5,90 €
Oven-baked potato with bacon, onion on green salad (G, M, O)	10,50 €
Egg-cheese dumplings with bacon, onion and salad (A, C, G, M)	13,60 €
Stew with bacon, lentils + bread dumpling (A, C, G, N)	11,50 €
Spaghetti Bolognaise (A)	9,50 €

Side dishes

Rice	3,50 €
Parsley potatoes (G) or panfried potatoes (A, G, L)	3,50 €
Dumpling (A, C, G, N) or pickled cabbage (M)	3,70 €
Mixed salad	4,30 €
Ketchup, mustard, horseradish, cranberries, etc	0,60 €



Wiener Schnitzel




Mixed salad



Schlossberg-G'róstl

Vegetarin delicacies

Fried cheese sticks with green salad (A, C, G, M, N)	11,90 €
Egg-cheese dumplings with salad (A, C, G, M)	13,00 €
Spinach-Strudel with sauce (A, G, M)	7,90 €
Ovenbaked potato with herb sauce and salad (G, M, O)	9,50 €
Vegetable curry with jasmine rice 	13,40 €

Fish

Ovenbaked potato with sliced salmon (D, G, M, O)	12,80 €
Salmon filet with spinach in puff pastry (A, C, D, G, M)	14,60 €
Grilled zander with herb butter und buttered vegetables (A, D, G, L, M)	16,50 €
Zander with white wine sauce and parsley potatoes (A, C, D, G, L, M, O)	16,50 €

Grilled dishes

Grilled chicken stripes on green salad (G, M, O)	14,40 €
Grilled chicken filet, white vine sauce and rice (C, G, M, O)	14,40 €
Grilled pork chop with herb butter and fried potatoes (A, G, M)	13,50 €
Bratwürstel - fried pork sausage (M)	6,20 €



Spinach-Strudle with sauce



Zander with wine sauce and
parsley potatoes



Grilled pork chop with herb
butter and fried potatoes

Desserts

Dumplings filled with nougat on fruit sauce (A, C, E, F, G)	6,00 €
Pancake with chocolate and grated nuts (A, C, E, F, G, H)	5,10 €
Pancake with apricot jam (A, C, G)	3,50 €
Somlauer dumplings (A, C, E, F, G, H, O)	6,00 €

We also offer a great variety of delicious pastries at our buffet, for example Schaumrollen, cheesecake, apple strudel, Schlossberg cake, ...

Please have a look at our buffet



Schlossberg Schmitte



Cream slices



Chocolate cake

Coffee

Mocca	3,10 €
Espresso tall	4,30 €
Espresso with milk (G)	3,20 €
Tall mocca with milk (G)	4,40 €
Verlängerter	3,90 €
Melange (G)	3,90 €
Special coffee of the house with milk (G)	4,60 €



Tee

Black tea, fruit tea, herbal tea	3,80 €
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Allergens

The labelling of the 14 main allergens was made concerning the legal requirements (EU Lebensmittelinformationsverordnung 1169/2011). The most common food allergens in Europe are listed in the current allergen labelling legislation, these are:

A	Gluten	H	Nuts
B	Crustaceans	L	Celery
C	Eggs	M	Mustard
D	Fish	N	Sesame
E	Peanuts	O	Sulfur dioxide
F	soy	P	Lupine
G	Milk	R	Mollusks

Despite the careful preparation of our dishes, traces of other substances in addition to the labeled ingredients be included in the production process in the kitchen be used.

Origin

We attach great importance to regional origin. For this reason, most of the ingredients are sourced regionally as far as possible. You will find the corresponding origin with the respective dishes. If no origin is given, the main ingredients from different countries.



**WEINGUT
SCHLOSSBERG
FAMILIE WERTEK**



Opening times ...

21. Mar. - 7. April 2024

25. April. - 12. May 2024

29. May - 16. June 2024

27. June - 14. July 2024

open daly 11:30 a.m. to 10:00 p.m.



Instagram oder Facebook:
Heuriger Weingut Schlossberg



Opening times.....



Bottled wine


SCHLOSSBERG
 FAMILIE WERTEK
 Waldandachtstraße 23
 2540 Bad Vöslau
 Tel.: 02252/25 15 15

Sale: Saturday 9:00–12:00 o'clock a.m.,
 during the opening times of the Heuriger
 and by phone for an individual appointment arrangement or by
 shipping with DPD (in Europe)

White wine 0,75 l

Neuburger (O)	5,50 €
Grüner Veltliner (O)	5,90 €
Chardonnay (O)	5,90 €
Welschriesling (O)	5,90 €
Sauvignon blanc (O)	5,90 €
Zierfandler (O)	6,10 €
Muskat (O)	6,30 €

Red Wine 0,75 l

Blauer Portugieser (O)	5,50 €
Zweigelt (O)	5,90 €
St. Laurent (O)	5,90 €
Pinot Noir (O)	5,90 €
Blaufränkisch (O)	5,90 €
Cabernet Sauvignon Barrique (O)	8,50 €
Rosé (O)	5,90 €

Spezialitäten

Thermensekt - Grüner Veltliner (O)	0,75 l	8,50 €
Rotweinkelör (O)	0,50 l	6,90 €
Frizzantino (O)	0,75 l	6,30 €
Frizzantino - Muskat (O)	0,75 l	6,50 €
Grape juice	0,75 l	3,50 €

