



KNAPPENHOF

Hotel & Restaurant

Menu Festspiele Reichenau

1st of July to 2nd of August 2026

STARTERS

BEEF TARTARE FROM AUSTRIAN DRY-AGED
BEEF small 26 EUR / large 34 EUR
with Black Summer Truffle, Mustard,
and Homemade Potato-Brioche

GOAT CHEESE MOUSSE  18 EUR
with Peas, Mint, and Almonds

STRAWBERRY GAZPACHO, 16 EUR
with Bacon, Croutons, and Lovage

ORGANIC TROUT-CEVICHE, 22 EUR
with Apple, Kohlrabi, Coriander, and Chilli

BEEF CONSOMMÉ, 10 EUR
with Austrian "Frittaten", and Root Vegetables

DESSERTS

BLACKBERRY DUMPLINGS, 14 EUR
With Yoghurt Ice Cream and Thyme-Sugar

HONEY CRÈME BRÛLÉE, 15 EUR
with Peach Sorbet and Candied Sunflower Seeds

DARK CHOCOLATE MOUSSE, 16 EUR
with Malt Ice Cream and Raspberries

HOMEMADE CAKES, 7 EUR

SORBET ET CREMANT, 14 EUR

HOMEMADE OXYMEL, 14 EUR
with Seasonal Sorbet

MAIN COURSES

ORGANIC BRAISED PORK CHEEKS,
32 EUR
with Truffled Polenta, and Broccolini

CHANTERELLE MUSHROOM GOULASH  32 EUR
with Pretzel Dumpling, Sour Cream, Paprika,
and Hazelnuts

VIENNESE VEAL SCHNITZEL, 36 EUR
with Creamy Cucumber Salad, Potato Salad, and
Mountain Cranberry Jam

DRY-AGED SIRLOIN (220G) FROM
AUSTRIA, 39 EUR
with Sauce Béarnaise, Potato Terrine, Green
Beans, and Gravy

BAKED CATFISH IN TEMPURA BATTER,
28 EUR
with Creamy Cucumber Salad, and
Chives-Mayonnaise

SPINACH-CHEESE SPAETZLE  21 EUR
with Crispy Fried Onions, Chives, and Green Salad
+ Black Summer Truffle 12 EUR

RAXER SUMMER SALAD  small 18 EUR / large 24 EUR
with Romaine Lettuce, Green Summer
Vegetables, Peaches, and Parmesan
+ 5 Mountain Shrimps 14 EUR
+ Black Summer Truffle 12 EUR

VENISON RAGOUT, 33 EUR
with Pretzel Dumpling, Sour Cream, and Apple

Cover charge 4 EUR

If you have any questions about allergens or intolerances, please ask our trained staff.