

We warmly welcome you  
to Schmidhofer im Palais

SCH  
MID  
HOF  
ER  
im Palais

- we offer more than 30 years culinary  
experience in a building from the 16th-century
- a cuisine with new creative ideas  
from all over the world,  
as well as traditional local food
- a respectful handling of fresh foodstuffs
- a cuisine created with passion and panache  
cordiality and table culture  
are taken for granted

Enjoyment  
is worth every sin.

Opening times

Restaurant  
From Monday to Friday  
The kitchen is open from  
12:00- 14:30 h and  
from 18:00 – 21:30 h  
The restaurant is closed on Saturdays,  
Sundays and public holidays.

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Schmidhofer Classics.  
Familiar. Savoury. Honest.

STARTERS	MY BEEF TARTAR CAKE „THE ORIGINAL SINCE 1999“ truffle mayonnaise, crispy potato hash browns, Austrian caviar C D G L M P	26,00
	RADICCHIO LETTUCE WITH BRAISED BEETS red beet-ricotta cream  roasted hazelnuts  pear E G M O	16,00
	CREAMY CHESTNUT SOUP WITH JERUSALEM ARTICHOKEs brioche croutons   Istrian truffle A G L	11,00
	„PINZGAUER KASPRESSKNÖDEL“ – FROM GRANDMA’S RECIPE beef bouillon with cheese dumplings, rooted vegetables, chives A C G L	7,50
MAIN COURSE	SCHMIDHOFER’S PASTA WITH GRILLED KING PRAWNS spicy tomato sauce, Taggiasca olives, basil, chili, capers, A B C G	22,00
	ORGANIC FILLET OF SEA BASS IN A PUMPKIN SEED CRUST potatoe-ricotta pastries   pumpkin ragout   leek foam A C D G L M P	29,00
	SCHMIDHOFER’S „WIENER SCHNITZEL“ breadcrumbed and fried veal scallop from Austria   potato & endive salad with Styrian pumpkin seed oil   wild cranberries A C G L M	23,00
	BLACK ANGUS BEEF FILLET GRILLED ON THE „BIG GREEN EGG“ Cognac-peppersauce   mashed potatoes with fried onions   baked oxtail A C G L M O	39,00

Respectful treatment of foodstuffs is close to our heart.  
Fresh ingredients and a creative preparation of the meals feature us.

We ask for understanding that therefore might be waiting times.

Cover charge for LUNCH per person 3,50  
Cover charge for DINNER per person 5,00

Prices in Euro.

Chef Art.  
Creative. Modern. Cosmopolitan.

STARTERS	PRIME TUNA SASHIMI WITH PONZU SAUCE spicy Thai cucumber salad   Edamame   creamy Wasabi-Tofu D E F H L	25,00
	BRAISED ORGANIC PORK BELLY IN CRISPY WHEAT-TORTILLA Jalapenos   cole slaw   peanut butter   BBQ-salsa A C E G L M O	15,00
	SCHMIDHOFER’S EDITION: 63° FREE RANGE EGG WITH ... - veal stew  mashed potatoes   truffle C G L O 20,00 - spinach   mashed potatoes   truffle C G L 18,00	
	SPICY ASIAN CHICKEN SOUP WITH PULLED CHICKEN WONTON Soba noodles  coriander   soy sauce   Enoki mushrooms   broccoli A C G L	12,00
MAIN COURSE	RISOTTO TREVISANO & MIMOLETTE CHEESE truffled champignons   spinach salad   pine nuts E G L O	19,00
	CATFISH FILLET TEMPURA „MISO-STYLE“ & VEGETABLE CURRY broccoli   king oyster mushrooms   froth of coconut D E F H L N	29,00
	TENDER VENISON LOIN FILLET WITH CRANBERRIES red cabbage cream   baked tuber of chervil   quince compote A C G H L O	35,00

LUNCH

a little bit of happiness every day

2-COURSE MENU (starter and main course) Eur 16,00  
3-COURSE MENU (starter, main course and dessert) Eur 24,00  
4-COURSE MENU (starter, soup, main course and dessert) Eur 32,00

WE OFFER A DIFFERENT LUNCH THEME EVERY DAY:

*Monday* / Dishes of the famous Austrian cuisine  
*Tuesday* / Holiday cuisine  
*Wednesday* / My love: Styrian chicken  
*Thursday* / Styrian organic pork dishes  
*Friday* / Fish dishes

Sweet Secrets

DESSERT	CHESTNUT CHOCOLATE PUDDING WITH PLUM SORBET rum   pickled plums   butter biscuit crumbles A C G O	13,00
	POMEGRANATE-RASPBERRY GRANITA WITH SWEET CORN ICE CREAM chili-popcorn   dried raspberries A C G	8,00
	CREME BRÛLÉE & PEAR „HELEN“ white wine Zabaione   milk chocolate ice cream   almond crumbles A C G O	13,00
	TRUFFLED ICE PARFAIT WITH CHOCOLATE BROWNIES sour cherries   caramel   froth of black cherries A C G O	14,00
	STYRIAN APPLE TARTE TATIN Ron Zacapa foam   ice cream with poppy-seed   quince A C G	13,00
	SCHMIDHOFER’S „SALZBURGER NOCKERL“ (famous austrian vanilla souffle baked in the oven) berry ragout, vanilla ice cream   from 2 persons – about 25 minutes waiting time A C G	P.P. 15,00

Savoury Delights

BEST OF CHEESE Fromagerie Riegersburg meets Chees from France	
Assorted cheese platter „small“ G E L O H P	13,00
Assorted cheese platter „large“ G E L O H P	18,00
„GOLDEN EYE“ CHOCOLATE BALL WITH FOIE GRAS Cocoa   mango   vanilla celery cream A C G H L	18,00

IF YOU HAVE ANY QUESTIONS REGARDING ALLERGENS,  
PLEASE FEEL FREE TO ASK OUR TRAINED PERSONNEL