

We warmly welcome you
to Schmidhofer im Palais

SCH
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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	27,00
	STRUDEL WITH STYRIAN FETA CHEESE braised tomatoes marinated asparagus rocket salad A C L M	16,00
	CREAMY SPRING HERB SOUP WITH PATA NEGRA HAM CROSTINI grilled vegetables avocado cress A C D G	12,00
	„PINZGAUER KASPRESSKNÖDEL“ – FROM GRANDMA’S RECIPIES beef bouillon with cheese dumplings rooted vegetables chives A C G L	8,50

MAIN COURSE	SCHMIDHOFER’S „WIENER SCHNITZEL“ breadcrumbs 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“ potato quiche with leeks asparagus black tiger prawn A C G L	39,00
	MONKFISH „OSSO BUCO“ WITH PASTA FREGOLA SARDA Taggiasca olives Bouillabaisse foam round clams A C D G L P	34,00

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 6,00

Prices in Euro.

Chef Art.
Creative. Modern. Cosmopolitan.

STARTERS	VEAL CARPACCIO WITH LEMON LOBSTER asparagus salad lime butter herb salad A B C G L M O	28,00
	63° FREE RANGE EGG WITH WILD GARLIC SPINACH smoked salmon trout from Styria froth of turnip cabbage nut butter puree A C D G L M	18,00
	GREEN CURRY-COCONUTSOUP WITH SESAME TUNA spicy papaya cabbage salad romaine lettuce coriander D F L H M N	16,00
	MY EGGPLANT GRATIN „POSITANO“ tomato-olive ragout rocket salad froth of parmesan eggplant caviar G L M O	17,00

MAIN COURSE	TENDER SADDLE OF LAMB IN A DIJON-MUSTARD CRUST baked asparagus with prosciutto ham wild garlic mash king oyster mushrooms A C G L M O P	34,00
	ORGANIC FILLET OF SEA BASS IN A OLIVE BREAD CRUST potato-ricotta crespelle (pancake) sauted asparagus froth of sweet pepper A C F L O	32,00
	FRIED CURRY SPRING ROLLS STUFFED WITH CABBAGE wok vegetables chilli coriander froth of coconut broccoli A C E F	19,00

LUNCH

a little bit of happiness every day

2-COURSE MENU (starter and main course) € 16,00
3-COURSE MENU (starter, main course and dessert) € 24,00
4-COURSE MENU (starter, soup, main course and dessert) € 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	SELECTION OF BLACK FOREST CHERRY froth of Zacapa rum brownies nougat chocolate ice cream sour cherries A C E G	14,00
	RASPBERRY-VANILLA SECRET WITH PICKLED RHUBARB iced curd cheese digestive biscuit crumbles rhubarb jelly A C G	13,00
	STIRRED PELLINI ICED COFFEE WITH FROTH OF MILK caramelized banana cocoa peanuts A C E G	9,00
	AUSTRIAN CREPES FILLED WITH APRICOT JAM pumpkin seed oil chocolate parfait candied pumpkin seeds apricot nougat A C G H O	12,00
	„SCHMIDHOFER’S KAISERSCHMARRN“ WITH ZACAPA RUM RAISINS (typical Austrian pancake dish) apple compote Tahiti vanilla ice cream vanilla sauce from 2 persons – about 20 minutes waiting time A C G	P.P. 15,00

Savoury Delights

BEST OF CHEESE	Austria meets Cheese 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
MON CHÉRI „FOIE GRAS“ WITH BRIOCHE	Valrhona chocolate foie gras ice cream black cherry A C G	18,00

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