



Food and Drinks menu





Welcome to Gerüchteküche (“rumor mill”)

Enter the Gerüchteküche – the “Rumor Mill” of the moated castle Kottlingbrunn.

A location steeped in history where you can feel right at home. Whether for the celebration of special occasions, for a business lunch or as part of a family dinner - we look forward to spoiling you with our culinary delights.

From the finest steaks to vegetarian dishes, you will find suitable meals for everyone at Wasserschloss Kottlingbrunn. Our team pays special attention to quality, regionality and sustainability. Therefore, carefully selecting the highest quality ingredients from the region for our dishes is our priority. At Gerüchteküche you can expect tasty food and drinks from the region: from fish from regional fish farms, organic mountain beef to fresh fruit juices and coffee from a local specialty roastery, as well as top wines from Austrian vintners.

Dive into the indulgence of the Gerüchteküche at the moated castle and be surprised by our current menu.

COUVERT – 3,90 € per person
incl. oven-fresh „Joseph“ organic bread specialties |
seasonal spreads | pickled vegetables | butter

If you have any questions concerning allergens, please do not
hesitate to ask our trained staff. | All prices include VAT.

 | Vegetarian

 | Vegan

Aperitif



A-NOBIS SPARKLING WINE SELECTION <i>different flavors</i>	6,50 €
LILLET CRANBERRY Lillet Rosé Cranberry Juice Bitter Lemon	5,90 €
MARACUJA SPRITZ	5,90 €
LIMONCELLO SPRITZ	5,90 €
NEGRONI – <i>Campari Vermouth Gin</i>	8,60 €

White wines by the glass



JUNGER NIEDERÖSTERREICHER 2022 Winery Aumann, Tribuswinkel Explosive on the nose of citrus, orange and exotic fruits. Aromatic and full on the plate with a balanced acidity.	1/8 L	4,50 €
ORGANIC CHARDONNAY 2021 RIED DREISSIGVIERTEL-LIMBERG Monastery Altenburg, Röschitz Exceedingly juicy on the palate, dense at the same time. Yellow ripe apple, melon, some marzipan. Pressive yet softly flowing. Long and spicy finish.	1/8 L	5,50 €
GELBER MUSKATELLER BADENER BERG Winery Stadlmann, Traiskirchen Delicate aromas of acacia and elderflower, hints of roses and ripe lime. Beautiful interplay of mineral notes and spicy fruit components.	1/8 L	4,50 €
ROTGIPFLER RIED RODAUNER 2020 Winery Alphart, Traiskirchen Finest aromas of tangerines, orange zest, ripe yellow fruit, apples, grapefruit, quince, animating, ripe acidity, smells like the crust of a bread roll, powerful structure, with a lot of pressure on the palate, creamy, delicate fruit sweetness.	1/8 L	5,90 €

Red wines by the glass



BIG JOHN 2019 Winery Scheibelhofer, Andau Strong ruby garnet, violet reflections, fine nuances of blackberry confit, fresh cherry notes, fine herbal spice, orange zest, a versatile food companion.	1/8 L	6,50 €
ZWEIGELT CS RESERVE 2021 Winery Aumann, Tribuswinkel Berry (cowberry & gooseberry), round and easy to drink, this red cuvée of Zweigelt and Rösler gives a taste of the new vintage and makes you want more.	1/8 L	5,00 €

Soup Delight



HEARTY BEEF SOUP

4,90 €

Served with soup vegetables and a garnish of choice:
homemade pancakes, liver dumplings or semolina dumplings

ASPARAGUS CREAM SOUP

5,90 €

With croutons & cress

Appetizers



TAGLIATA DI MANZO

19,50 €

Pink beef strips on rocket salad with date tomatoes, parmesan
with balsamic dressing served with Joseph bread

CAESAR SALAD CLASSIC

8,50 €

Romaine lettuce with Caesar dressing, croutons and parmesan
with grilled chicken fillet | + 7,00 €

ASPARAGUS À LA MILANESE

13,90 €

Asparagus on colorful spring salads with strawberry vinaigrette

BEEF TATARE

100 g 17,00 € | 150 g 22,00 €

Sirloin tips from local organic veal | truffel mayonnaise | butter | organic potato toast

HOMEMADE ANTIPASTI PLATE

15,00 €

Prosciutto di Parma | parmesan | olives | dried tomatoes |
pickled vegetables | Joseph bread

BURRATA

13,90 €

Wild herb salad | datterini tomatoes

BREADBASKET - "JOSEPH" BREAD

4,90 €

Organic sourdough ciabatta | organic rye bread

Salads



SALAD VARIATIONS

je 4,50 €

Potato salad | Cream cucumber | Coleslaw | Colorful leaf salads
Mixed salad | Styrian beetle bean salad with seed oil (4,90 €)

Main course



Our main courses are also available as small servings or as starters.

PORK TENDERLOIN IN DALMATIAN BACON COAT With green and white asparagus, pan fried potatoes, in hollandaise sauce	22,50 €
MARCHFELDER SOLO ASPARAGUS With parsley potatoes and hollandaise sauce or with prosciutto San Daniele	16,90 €
PORK CORDON BLEU Filled with leg ham, mountain cheese, asparagus wild garlic mayonnaise roast potatoes	19,00 €
STYRIAN FRIED CHICKEN SALAD Roasted pumpkin seeds organic pumpkin seed oil	14,00 €
ORGANIC PINK KREMSTAL VEAL FILET Green asparagus truffled potato puree hollandaise sauce	28,50 €
ONION ROASTBEEF specialty of the house Roast potatoes roasted onion pickles	18,90 € 23,00 €
CLASSIC VIENNESE SCHNITZEL With salad or parsley potatoes	13,90 € 16,90 €
VEAL CUTLET the original Potato salad homemade cranberries	18,90 € 21,50 €
STYRIAN COUNTRYSIDE CHICKEN MEETS ASIA Styrian corn chicken crispy wok vegetables basmati rice	17,90 €



River and lake



CRISPY BAKED CENTERPIECE OF PIKEPERCH

Mediterranean grilled vegetables | parsley potatoes

19,90 €

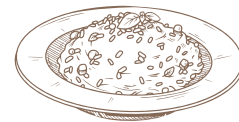
Our recommendation!!

SKIN-ROASTED FILLET OF CHAR

Asparagus risotto | braised tomatoes

21,90 €

Vegetarian



HOMEMADE FILLED PASTA

Asparagus tips | Mascarpone

16,50 €

CREAMY ASPARAGUS RISOTTO

15,00 €

CREAMY ASPARAGUS RISOTTO | with shrimps
on request with fried chicken breast

22,90 €

+ 6,00 €



Our focus lies on regional quality!

Quality, freshness and sustainability are the top priorities at Gerüchteküche. We live and work according to these criteria and we have also selected our suppliers accordingly. In order to be able to guarantee freshness and sustainability, we work exclusively with regional producers within a radius of about 120 km.



Whether it's meat, vegetables or coffee - we know that our partners and suppliers do an excellent job and that's why it's so much fun to cook using these products. For the processing of regional products, we have been awarded the AMA seal of quality.



Our partners

Beef: from regional, predominantly Lower Austrian origin, in BIO quality - purchase butchery Höllerschmid

Pork: Ötscherblick pig – sourced from Höllerschmid butchery

Milk and dairy products: from Austria with the AMA seal of quality

Eggs and bacon: Kirschleitenhof – Gaupmann family, 2533 Klausen-Leopoldsdorf

Mostviertler pasture geese: Der Meierhof – Radelsböck family, 3350 Haag

Fruit juices: Schilger family, 2441 Mitterndorf a.d. Fische

Organic syrups: Schäfer, 2523 Tattendorf

Organic lentils, organic quinoa, organic couscous: Gabi's Naturkostladen, 2542 Kottlingbrunn

Coffee: KANZI KAFFEE, 2521 Trumau

Cress: SERRA Farm, 2514 Traiskirchen

Local fish: Gut Dornau, 2544 Leobersdorf

Flour & semolina: Assmannmühlen family farm, 2353 Guntramsdorf

Potatoes and onions: Hawel-Gremmsl family, 2523 Oberwaltersdorf

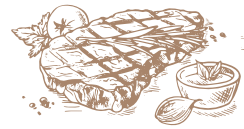
Styrian horseradish PGI: from Styria – purchased from Transgourmet

Bread and pastries: EDER bakery, 2352 Gumpoldskirchen

Steirerhuhn – the original: Lugitsch family, 8330 Feldbach

Organic tofu: Evergreen Agrarprodukte, 2512 Oeynhausen

Gerüchteküche steaks & garnishes



Best BIO meat quality from Austria. Delicious sides and hearty sauces.

Please select your desired dry aged cut directly from our dry ager.
Ask our service staff. We will be happy to advise you.



FILLET STEAK 160 g 25,00€ | 250 g 35,00 € | 350 g 42,00 €

STRIP LOIN (RUMP STEAK) 300 g 27,00 € | 400 g 34,00 €

RIB EYE STEAK 300 g 28,00 € | 400 g 36,00 €

GERÜCHTEKÜCHE SKEWER "BEST OF BEEF" 300 g 37,90 €

Fillet | Rump | Ribeye | Steak Fries | Mediterranean Grilled Vegetables

SURF & TURF 29,00 €
160g fillet & 2 shrimps in garlic oil

SIDES

Steak fries	4,00 €
Green beans with beacon	4,50 €
Mediterranean grilled vegetables	4,50 €
Truffel gnocchi	4,90 €
Sweet potato steak fries	5,00 €
Mashed potatoes and roasted onions	5,00 €

TOPPINGS

Fried shrimps (each)	3,90 €
BIO fried egg (each)	2,00 €

SAUCES

je 2,50 €

Whipped herb butter | Homemade BBQ sauce | Pepper cream sauce
Hot mexican dip | Garlic dip | Chimichurri – for those who want it extra spicy

Dry aged beef - best steaks in town

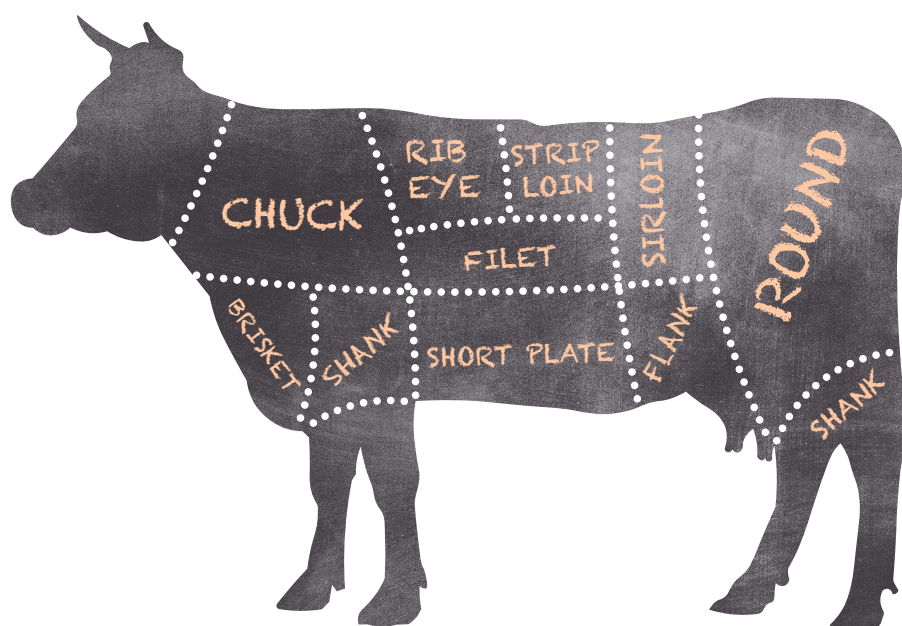
Enjoy Gerüchteküche steaks at the restaurant or at home.

Choose your desired dry-aged cut in the restaurant: T-Bone, Porterhouse, Filet or Rib-eye... matured for weeks under perfect conditions and prepared in our house - it opens up a new taste experience. You will be astonished.

You can also reserve your desired piece before the backbone is cut into individual steaks. If you would like to enjoy the tender premium meat with your friends at a barbecue, simply order the desired cuts from us. We clean and cut the pieces so that all you have to do is put the finger-width steaks on the grill.

ORIGIN - A BEEF TASTES AS IT HAS LIVED

We exclusively process regional BIO beef of the highest quality. The cows come 100% from Austria mainly from small organic farms (100% traceable), which rely on the best meat breeds. The animals are grass-fed, guaranteed hormone free and without antibiotics.



Non-alcoholic Drinks



Homemade lemonades Still or sparkling	0,50 l	4,90 €
Lemon/lime		
Elderflowersirup with lemon balm		
Homemade iced tea with lemon		
Ginger-lime		
Cranberry-lime-mint		
Mint		
Raspberry		
Mineral water Still or sparkling	0,33 l	2,40 €
	0,75 l	5,80 €
Soda lemon	0,50 l	3,60 €
Coca Cola Zero or Light	0,33 l	3,50 €
Frucade	0,33 l	3,50 €
Almdudler (Austria's most popular herbal lemonade)	0,33 l	3,50 €
Tonic or Bitter Lemon	0,20 l	3,20 €
Red Bull	0,25 l	4,00 €
Orange juice	0,25 l	2,70 €
Apple juice	0,25 l	3,20 €
Fruit juice Litzellachner Ferndinad & Sabine	0,25 l	3,20 €
Natural apple juice		
Apricot nectar		
Currant nectar		
Fruit juice with sparkling water	0,25 l	2,40 €
	0,50 l	4,80 €
Fruit juice with still water	0,25 l	2,40 €
	0,50 l	4,80 €

Our tap water is purified and cooled by our special dispensing equipment. Therefore, we have to charge 1 €/glass or 3 €/jug for technology and service if only tap water is consumed. We thank you for your understanding.

Draught beer



BIO Schloß Bräu	0,20 l	2,80 €
	0,33 l	3,90 €
	0,50 l	5,00 €
Warsteiner Pils	0,33 l	3,90 €
	0,40 l	5,00 €

Bottled beer



Stiegl Radler	0,3 l	3,90 €
König Ludwig dark	0,5 l	5,00 €
Stiegl wheat beer	0,5 l	5,20 €
Stiegl Beer alcohol-free	0,3 l	3,90 €

Wine



White wine	1/8 l	1,90 €
Red wine	1/8 l	1,90 €
G'spritzer white or red	1/4 l	2,60 €



You will find an overview of our quality wines in the separate wine list. If you have any questions, our trained staff will be happy to advise you.



Sparkling wine and champagne



Glass A-Nobis sparkling wine selection <i>different flavors</i>	0,10 l	6,50 €
Bottle A-Nobis sparkling wine selection <i>different flavors</i>	0,75 l	39,00 €
Champagne Laurent-Perrier	0,75 l	85,00 €
Champagne Charles Heidsieck Rosé Reserve	0,75 l	85,00 €

Aperitif



Aperol Spritz <i>wine or sparkling wine</i>	0,3 l	5,90 €
Hugo Spritz <i>wine or sparkling wine</i>	0,3 l	5,90 €
Lillet Spritz	0,3 l	5,90 €
Limoncello Spritz	0,3 l	5,90 €

Longdrinks



Absolut Vodka Red Bull	2 cl	6,20 €
Bacardi Cola	2 cl	4,90 €
Gin Tonic Hendricks	2 cl	6,80 €
Cuba Libre, Brugal Anej	2 cl	7,50 €

Gin



Gin 39 – Baumgartner's Dry Gin	4 cl	7,20 €
After 2	4 cl	7,20 €
Ashburner's Premium Gin Aurora Grape Liqueur	4 cl	7,20 €
Ashburner's Premium Gin Lavendel Liqueur	4 cl	7,20 €
Ashburner's Premium Gin Earl Grey Liqueur	4 cl	7,20 €
Pegelturm Neuwieder Gin	4 cl	7,20 €
Konkani Goa Inspired Gin	4 cl	7,20 €
Rick Free	4 cl	7,20 €
Monkey 47	4 cl	7,20 €



Vodka



Absolut Original	2 cl	3,50 €
Belvedere Vodka	2 cl	5,50 €
Stolichnaya Vodka Elit	2 cl	5,50 €

Vermouth



Belsazar Vermouth Rosé	5 cl	6,00 €
Belsazar Vermouth White	5 cl	6,00 €

Whiskey



Benchmark Old No. 8 Bourbon	2 cl	8,00 €
Buffalo Trace Bourbon	2 cl	8,00 €
Bulleit Bourbon	2 cl	8,00 €

Brandy, Cognac



Rémy Martini Vsop	2 cl	6,50 €
Rémy Martini XO	2 cl	14,00 €
Boulard Grand Solage	2 cl	4,00 €

All prices include VAT.
Printing and typesetting errors excepted.



*Thank you for being our guest,
we are glad you are here!*

If you want to stay up to date concerning our events,
follow us here:

www.wasserschloss-kottingbrunn.at/events

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