Schlossbar

SCHLOSS
SEEFELS

Aperitif

The history of the aperitif is a journey through the centuries of sophistication and elegance. Originating in ancient Rome, it was used to stimulate the appetite and open the senses to food. In the 19th century, the aperitif flourished in France and Italy, where it became a symbol of conviviality and enjoyment. Today, the aperitif is a ritual experience that invigorates the senses and prepares the enjoyment of the meal.

Beer

Hirter Pils 0,2 l	5,1
Hirter Pils 0,3 l	6,9
Hirter Kellermeister 0,33 l	6,9
Weizenbier 0,33 l	6,9
Gösser Naturgold 0%	6,9
Gösser Radler 0,33 l	6,9
Corona 0,33 l	7,5
Corona 0%	7,5

Sparkling wine

0,1l	
Champagne Bollinger brut	19,5
Chamgange Bollinger rosé	20,5
Prosecco brut	10
Prosecco rosé	10
Vintage sparkling wine brut	12
Vintage sparkling wine rosé	12

Spritz

Amaro Montenegro Soda 12,5
Montenegro | Soda

Lillet la vie en rosé 12
Lillet Rosé | Rose Lemonade

Lillet Vive 12
Lillet blanc | Tonic water
Cucumber | Mint

Milano Spritz 13
Campari | Cranberry
Prosecco

Select Spritz 13
Select | Prosecco
Soda | Olives

Veneziano 12
Aperol | Prosecco
Soda

Vermouth

Americano 12,5
Campari | Vermouth | Soda

Bärmut 12
Vermouth from the Lavant valley

Vermouth Tonic 16,5
Homemade Vermouth Tonic

White- & rosé wine

1/8l	
Grüner Veltliner Seefels Selection Gobelsburg	9,9
Riesling Salomon	9,9
Chardonnay Ebner-Ebenauer	9,9
Gelber Muskateller Trummer	9,9
Sauvignon Blanc Frauwallner	9,9
Weissburgunder Scharl	9,9
Rosé vom See Strehn	9,9

Rotweine

1/8l	
Blauer Zweigelt Deim	9,9
Blaufränkisch Moric	9,9
Cuvée Schloss Seefels Preissinger	12
Pinot Noir Select Wieninger	12
Grand Village by Lafleur	14

Classic Cocktails

Discover the timeless elegance of our classic cocktails. Every drink tells a fascinating story of times gone by. From the stylish Martini to the refreshing Manhattan - immerse yourself in the golden era of cocktail mixing. Let yourself be seduced by these iconic creations and enjoy the charm of days gone by. Experience the taste of history.

Cognac

Sazerac 18
Cognac (or Rye on request)
Brown sugar | Peychaud's bitters
Absinth rinse | Lemon

Sidecar 18
Cognac | Orange zest liqueur
Lemon

Gin

Clover Club 18
Gin | Lemon
Raspberry | Eggwhite

Gimlet 14
Gin | Limette
Cordial

Gin Basil Smash 18
Gin | Basil
Lemon | Brown sugar

Hanky Panky 18
Gin | Amaro
Homemade Vermouth

Pisco

Pisco Sour 18
Pisco | Lime | Simple Sirup
Egg white | Angostura

Pisco Punch
Pisco | Pineapple | Orange
Lime | Cloves | Fizz 21

Rum

Daiquiri Rebel 18
Rum | Lime | Brown sugar
Mint leaves

Mai Tai Trader Vic 18
Rum | Orange zest liqueur
Almond | Lime | Brown sugar

Tequila / Mezcal

Margarita 18
Tequila | Orange zest liqueur
Lime | Salt

Paloma 18
Tequila | Lime | Agave
Pink grapefruit | Soda

Mexican Negroni 20
Mezcal | Campari | Salt
Homemade Vermouth

Michelada
Tequila | Tomato | Tabasco 20
Worcestershire sauce | Beer

Vodka

Bloody Mary 18
Vodka | Fresh tomato | Lemon
Worcestershire sauce | Salt | Pepper
Tabasco | Celery

Cosmopolitan 18
Vodka | Orange zest liqueur
Cranberry | Lime

Pornstar-Martini 21
Vodka | Passoa | Vanilla
Lime | Passion fruit

Whisk(e)y

Over 400 bottles adorn the shelves of the castle bar.
The selection of whiskeys is impressive with more than
60 types of bourbon, scotch and Irish whiskey.
The selection of fine cocktail classics is even more impressive.

SCOTCH

Rapscallion 18
Speyside Scotch | Islay Scotch
Sherry | Absinth Rinse -
Bitters on request

Rusty Nail 16
Blended Scotch | Herbs liqueur

RYE

Boulevardier 18
Rye Whiskey | Campari
Homemade Vermouth

Manhatten 18
Rye Whiskey | Angostura Bitter
Homemade Vermouth

BOURBON

Mint Julep 18
Bourbon Whiskey | Brown sugar
Mint

Old Fashioned 18
Bourbon Whiskey | Brown sugar
Angostura Bitter -
on request with sodaauf Nachfrage mit Soda

Our mixologists have made for you
a fine selection of drinks
and are wonderful in fulfilling
wishes. And are happy to mix
classic drinks too that
are not listed
in the drinks menu.

Champagne Cocktails

From intimate occasions to large celebrations, our champagne cocktails give every moment a special touch. Raise your glass and toast with us - to life, love and the incomparable enjoyment of our champagne cocktails.

Champagne Cocktail
Brown sugar | Angostura Bitters
Champagne

French 75
Gin | Lemon | Brown sugar
Champagne

Old Cuban
Rum 7 years | Lime | Brown sugar
Mint | Angostura Bitter | Champagne

Prince Of Wales
Cognac | Madeira | Sugar | Angostura Bitter
Champagne | Orange zest liqueur

25

"I drink champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone, and when I have company, it's a must. When I'm not hungry, I use it to whet my appetite, and when I'm hungry, I enjoy it. Otherwise I don't touch it unless I'm thirsty." - Madame Lily Bollinger October 17, 1961

Bartenders Choice

Create your personal drink

Get to know the fascination of individual mixology.
Inspired by the creativity and passion of our bartenders.
Create your customized drink,
discover new aromas and enjoy with all senses.

This is how it works

Choose the base
You choose between Vodka, Gin, Rum, Tequila or Whisk(e)y
as the base for your drink.

Choose the aroma
You talk about your preferences with our barkeeper –
whether sweet, sour, tart or fruity.

Surprise follows
Our bartender works his magic and
mixes your tailor-made drink.

Non alcoholic Cocktails

Experience the variety of our non-alcoholic cocktails. From refreshing, fruity creations to bitter, spicy mixtures, our cocktails offer a unique enjoyment without alcohol.

Scream of Cream
Cranberry | White grape
Almond | Cream

Seefels Garden
Mango | Limee
Ginger

Shrub of The Castle
Homemade Shrub
Tonic

Sour Beach
UNDONE Italian Bitter | Grapefruit
Lime | Lavender

Sunny Side Up
Apple | Cranberry | Lime
Roses | Egg white

14

Coconut Banana
Ananas | Banana
Coconut | Cream

Ipanema Caipirinha
Lime | Elderberry Soda

Sportsman
Ananas | Lemon
Orange | Mango

14

Our bartenders would be happy to inform you about allergen ingredients in our cocktails.

Gin & Tonic

From traditional London Dry Gins to creative botanical blends –
Find the perfect gin and tonic for a unique taste moment.

Anno 1940	18
Bärenkräfte Gin	18
Blue Gin	18
Bombay Sapphire	17
Brockmans Gin	18
Etsu Gin	18
East Bay	18
Gin Malfy	17
Gin Mare	18
Gin Mare Capri	18
Hands on Gin Gölles	18
Hendrick´s Gin	20
Jesche Gin	18
Keckeis Gin	17
Monkey 47 Gin	18
Prince Explorer	20
Roku Gin	16
Tanqueray 10	18
The Botanist	17
The Illusionist	19
Z44 Gin	18

TONIC

Fever Tree Classic
Fever Tree Elderflower
Fever Tree Grapefruit
Fever Tree Mediterranean
Fever Tree Raspberry & Rhubarb
Schweppes Dry Tonic
Schweppes White Peach
Schweppes Ginger Beer

BOTANICALS

Grapefruit
Cucumbar
Cardamon
Lime
Orange
Rosmary
Red pepper
Black pepper
Thyme
Juniper berries
Lemon

Bitters

Immerse yourself in the world of Flavors with our diverse selection of exquisite bitters. From traditional to exotic flavors, we offer you the perfect complement for
the end of your evening.

Averna	12
Cynar	12
Enzo Alpin	12
Fernet Branca & Menta	12
Gurktaler	12
Jägermeister	9
Kalê Wien	12
Ramazotti	12
Montenegro	10
Underberg	12

Grappa

Discover the essence of Italy with our exquisite selection of grappas. This noble spirit is distilled from the remains of wine production and offers a diverse range of aromas and flavors. From delicate and floral to strong and spicy – Grappa embodies the diversity of the Italian landscapes and wine regions. Enjoy every sip as an experience full of tradition and enjoyment.

Berta Roccanivo	14
Berta Tres soli tres	14
Eligo dell'Ornellaia	12
Grappa Nonino Chardonnay	12
Grappa Nonino Merlot	12
Grappa Nonino Moscato	12
Grappa Nonino Riserva	19
Marchese Antinori Tignanello	15
Poli Barili di Sassicaia	12

Brandy, Cognac & Armagnac

- are noble distillates that come from wine production and develop their unique aromas through distillation and maturation in oak barrels. Whether enjoyed neat or mixed into cocktails, brandy, cognac and Armagnac invite you to explore the world of fine spirits and pamper your senses.

ARMENIAN BRANDY

Ararat Akthamar 10 years	12
Ararat Akthamar 15 years	15

ARMAGNAC

Samalens Reserve Imperial XO	19
Samalens VSOP	12

COGNAC

Hennessy Paradis	79
Hennessy VS	13
Hennessy XO	29
Louis XIII	179
Remy VSOP	15
Remy Martin XO	25

SPANISCHER BRANDY

Lepanto Brandy de Jerez	14
Torres 20 Brandy Superior	16

Austrian Schnaps

Immerse yourself in the world of Austrian craftsmanship with our selection of exquisite schnapps. Made from the finest fruits of the Alpine regions and distilled according to traditional recipes, our schnapps offer an incomparable taste experience

JESCHE

The First Class Distillery Jesche, in Winklern near Treffen on Lake Ossiach, has placed great value on perfect taste experiences for decades.

Herbs	12
Apricot	12
Quice	12
Sour cherry	12
Williams pear	12
Prune	12

ROCHELT

Founded in 1989 in Tyrol, they distill their schnapps from hand-picked fruits from the Tyrolean Alps. Rochelt Schnaps is valued worldwide for its quality and craftsmanship.

Apricot	25
Wild plum	25
Quince	25
Red Williams pear	25

ANNO 1940

Gently distilled, the distillates from Anno 1940 impress with exceptionally intense aromas made from the best local ingredients.

Raspberry	12
Rowan	12
Williams pear	12
Pine	14

PFAU

Since 1987, with time, patience, calm and maturity, the Pfau distillery has developed from a small “cellar distillery” in the Jauntal into a quality distillery known throughout Europe.

Raspberry	14
Cider pear	12
Apricot	12

Agave destillates

Discover the essence of sun and soil in our agave distillates. From tequila to mezcal, each spirit embodies the fine craftsmanship and natural beauty of the Mexican landscape. A pleasure that enchants the senses and enriches the soul.

TEQUILA

Casamigo Añejo	16
Casamigo Reposado	16
Cenote Blanco	12
Cenote Cristalino	12
Ciran Corralejo Añejo	12,5
Clase Azul Añejo	56
Clase Azul Gold	40
Clase Azul Tequila Plata	22
Clase Azul Tequila Reposado	22
Codigo Blanco	14
Jose Cuervo La Familia	22
Padre Azul Añejo	16
Padre Azul Blanco	16
Padre Azul Reposado	16
Patron Añejo	16
Patron El Cielo	35
Patron Reposado	16
Volcan Cristallino	16
Volcan Reposado	16

MEZCAL

Clase Azul Mezcal San Luis	36
Clase Azul Durango	36
Clase Azul Guerro	36
Nucano Mezcal Añejo	15
Nucano Mezcal Reposado	15
Nucano Mezcal Tabala	18
Rey Campero Mezcal	10
Se Busca Mezcal Reposado	14
Xiaman Mezcal Artesanal	22

SOTOL

Raramuri Remari	14

CHURIQUE

Raramuri Rawi	16

ZABBARA

Agalia	14

LA VENENOSA

Tabernas	14

Vodka

Vodka, an icon of the art of distillation, has its roots in the frosty plains of Eastern Europe. Distilled from the finest grains or potatoes and refined using special filtration processes, our selection of hand-selected vodka embodies the purity and sophistication of its origin. Every sip is a tribute to the centuries-old tradition and craftsmanship that can be felt in every drop. Enjoy the unmistakable clarity and versatility of this noble spirit and immerse yourself in the timeless elegance of vodka.

Beluga	18
Belvedere	14
Grey Goose	14
Kauffmann Soft	16
Ketel One	14
Mamont	16
Stolichnaya Elit	16

Rum

Rum, Rhum, Ron - no matter what you call it, this delicious drink embodies the soul of the Caribbean. Made from fine sugar cane juice or molasses and aged in oak barrels, our variety of rum offers a tempting variety of aromas and flavors. From fruity and spicy to velvety and sweet - every sip is a journey through the sun-drenched plantations and traditional distilleries of the tropics.

Diplomatico 12 Years	16
Don Papa 10 Years	29
Havana Club 15	29
Havana Maestro	16
Mount Gay XO	19
Pyrat XO	18
Ron Zacapa 23	19
Ron Zacapa XO	29
Ron Zacapa Royal	39
Ron Cubay Extra Viejo	22
Ron Cubay Extra Añejo	22
Wagemut PX	16

RHUM AGRICOLE

Clement VSOP	19
Clement XO	29
HSE VSOP Port Cask Finish	29

Whiskey or Whisky

Whiskey or whiskey? The distinction lies in geographical origin and the associated tradition. However, both embody the essence of the art of distillation. From the smoky peat bogs of Scotland to the oak barrels of Kentucky, Whisk(e)y is a masterpiece of grain, water and time. Every drop tells a story of tradition and craftsmanship that goes back centuries. Immerse yourself in the fascinating world of whiskey and experience the incomparable diversity and depth of this noble spirit

BOURBON WHISKEY

Baker's	19
Basil Hayden's	14
Bookers	19
Marker's Mark	14
Marker's Mark 46	17
Jack Daniels Single Barrel	22

IRISH WHISKEY

Bushmills	14
Jameson	12

JAPANESE WHISKY

Hatozaki Pure Malt	14
Nikka from the Barrel	14
Yamazaki	19
Yamazaki 12 years	22
Yamazaki Limited Edition 2021	95

BLENDED SCOTCH WHISKY

Ballentines	12
Chivas Regal	14
Chivas Regal	16
Chivas Regal	18,5
Chivas Regal Royal Salut	45
Dimple Golden Selection	12
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	35
Johnnie Walker Red Label	12
Johnnie Walker Gold Label	25

CANADIAN WHISKY

Canadian Club	12

SINGLE MALT WHISKY

Islay

Bowmore 12 years	14
Caol Ila 12 years	14
Lagavulin 16 years	17
Laphroaig 10 years	13

Lowlands

Glenkinchie 10 years	12

Skye

Talisker 10 years	13

Orkney

Highland Park 12 years	16
Highland Park Valkyrie	19

Highlands

Balblair 16 years	16
Glenlivet 18 years	19
Glenmorangie	18
Glenmorangie 18 years	25
Glenmorangie 25 years	85
Oban 14 years	19

Speyside

Balvenie 12 years	15
Glenfiddich 12 years	14
Glenfiddich 18 years	19
Glenlivet 12 years	16
Macallan 18 years Double Cask	65
Macallan 18 years Sherry Oak Cask	81
Macallan 15 years Double Cask	27
Macallan 12 years Sherry Oak Cask	27
Macallan 12 years Triple Cask	39
Macallan Sienna	55

Schlossbar Menu

Soups

Consommé of Tafelspitz 17
Fine Addition of Choice
Semolina Dumplings *or* Sliced Pancake Strips | Root Vegetables
A, C, E, F, G, H, L, M, N, O)

Homemade Spicy Goulash Soup 17
Bread
(A, C, G, H, L, M, O)

Snacks

Tomato & Buffalo Mozzarella 22
Pesto | Rocket Salad | Pine Nuts
(A, C, G, L, M)

Seefels Sausage 15
Mustard | Horseradish | Roll
(A, C, G, H, L, M, O)

Ham & Cheese Toast 14
Small Salad Garnish | Cocktail Sauce
(A, C, F, G, M)

Club Sandwich 29
Chicken breast | Egg | Bacon | Tomato
Salad | Cocktail Sauce | French Fries
(A, C, F, G, H,O)

Carinthian Cheese Ravioli 29
Brown Butter | Sautéed Lettuce Hearts
(A, C, G, H, L, M, O)

Crisp Leaf Salads 28
Caesar Dressing | Parmesan | Croutons | Fried Chicken Strips
(A, C, G, H, L, M, O)

Spaghettoni 29
Bolognese from Lavant Valley Wagyu Beef | Parmesan Cheese
(A, C, H, G,L, M,O)

Spaghettoni 32
Fried Shrimps | Chili | Tomato | Rocket Pesto
(A, C, H, G,L, M,O)

Wiener Schnitzel of Milk-Fed Veal Loin 43
Parsley Potatoes | Cold-stirred Cranberries
(A, C, G, H, L, M, O)

Dessert & Cheese

Crème Brûlée from Bourbon Vanilla 19
Marinated Berries | Sorbet
(A, C, G, H, O)

Mixed Ice Cream 13
Whipped Cream
(A, C, F, G, H, O)

Cheese Plate 29
(A, C, G, H, O)

Night menu

from 9.30 pm to 7 am

Service-Fee	per order	20
Tomatoes & Buffalo Mozzarella Rocket | Olive Oil (A, C, G, L, M)		22
Seefels Sausage Mustard | Horseradish | Bread (A, C, G, H, L, M, O)		15
Homemade Spicy Goulash Soup Bread (A, C, G, H, L, M, O)		17
Ham & Cheese Toast Small Salad Garnish | Cocktail Sauce (A, C, F, G, M)		14
Mixed Ice Cream Whipped Cream (A, C, F, G, H, O)		13
Cheese Plate (A, C, G, H, O)		29

All prices are in EURO including all duties and taxes. Status: April 2026

A: contain gluten; B: contain crustaceans; C: eggs, D: fish; E: peanuts; F: soybeans;
G: milk and milk products; H: nuts; L: celery; M: mustard; N: sesame;
O: sulfur dioxide and sulphites; P: lupins; R: Mollusks, mussels, squid and snails
Our employees will be happy to provide you with information.