RICHARD LÖWENHERZ
HOTEL RESTAURANT

ENJOYMENT & CULINARY

OUR OFFER FOR YOU

Thiery GmbH | A-3601 Dürnstein 8 | Tel. +43 2711-222 | hotel@richardloewenherz.at | www.richardloewenherz.at
Landesgericht Krems/Donau | FN: 32728f | UID-Nr: ATU 18477903
Raiffeisenbank Krems | IBAN: AT723239700000300509 | BIC: RLNWATWWKRE

CELEBRATING IN THE WORLD CULTURAL HERITAGE WACHAU

Embedded between vineyards and the Danube lies our tradition-conscious, family-run 4* Hotel & Restaurant Richard Löwenherz. With its historical ambience and surrounded by the convent garden, our hotel offers the perfect setting for your celebrations.

Spend wonderful, unforgettable hours with your loved ones in unique surroundings, with the highest level of enjoyment and first-class service. We turn your event into a truly special experience.

Facts

- In the middle of the beautiful world cultural heritage Wachau
- Unique river landscape with its typical terraced vineyards
- In the centre of the medieval town of Dürnstein
- Open from mid-April to mid-October
- Aperitif possible in the idyllic convent garden or in a cozy atmosphere in the hotel lobby
- Restaurant with historic rooms and terrace overlooking the Danube
- We pay great attention to regionality, freshness and quality in the preparation of our dishes
- Member of Schlosshotels & Herrenhäuser
- Possibility to stay overnight in our hotel

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General

We will spoil you with culinary delights and an exquisite selection of top wines from the Wachau and other Austrian wine regions.

Restaurant Opening Hours

- **MONDAY, THURSDAY, FRIDAY, SATURDAY, SUNDAY**
  12.00 p.m. to 4.00 p.m. (kitchen until 2.30 p.m.)
  6.00 p.m. to 10.00 p.m. (kitchen until 9.00 p.m.)
- **TUESDAY & WEDNESDAY**
  closed

Kitchen Line

When preparing the dishes, we use ingredients that come from selected grocers from the region and pay great attention to freshness and quality.

Our head chef Mikulas Kana was able to gain valuable experience in the past and in the winter seasons in well-known establishments in Austria.

His love of the Wachau brought him to our restaurant for the summer season in 2018. Mikulas pursues a down-to-earth yet imaginative cuisine that focuses on refined tradition.

Let Mikulas Kana and his team whisk you away to the world of pleasure at the Richard Löwenherz.

We look forward to welcoming you and spoiling you with culinary delights.

Rooms

In fine weather, our Danube terrace reveals a magnificent view of the passing ships, the baroque convent tower and the Dürnstein castle ruin. Alternatively, there are historic, classy rooms in our hotel. Whether on the terrace or in our stylish indoor spaces, you will find the ideal setting for your event.

Facts

- Several rooms to choose from for your celebrations
- Barrier-free access to the entire restaurant area - convent garden accessible via steps
- Celebrations possible for up to 25 people
- Unique architecture and location create an atmosphere of well-being
- Shady chestnut trees on the terrace
- Pleasant room climate due to solid brickwork and the fresh, cool air by the Danube
- Possibility of individual table decoration with your own flower arrangements and self-designed menu cards

Aperitif

Enjoy your aperitif in our idyllic convent garden or in a cozy atmosphere in the hotel lobby before enjoying the culinary delights of our kitchen team.

Drinks

- OUR RECOMMENDATION
  „Richard Löwenherz Brut“

  You will find our house sparkling wine and other suggestions in our current menus.

Appetizers

- CANAPÉS
  Raw Ham | Wachau Ham | Salami
  Trout Fillet | Smoked Salmon | Camembert | Mozzarella
  € 3,90 per piece
- JOUR PASTRY FILLED
  Wachau Ham | Roasted Pork | Salami
  Smoked Salmon | Emmental & Brie
  € 4,10 per piece
- SNACKS
  Savoury Puff Pastry Sticks | Grissini | Nuts
  € 3,90 per piece

For the aperitif, we recommend a selection of approximately 2–3 appetizers per person. The minimum order quantity is 10 pieces per variety.

Fine Dining & Drinking

Within the framework of your event, we will spoil you with a culinary offer that is completely tailored to your wishes.

Menu Selection

- SELECTION FROM OUR MENU SUGGESTIONS

  MENU CLASSIC WITH 3 COURSES
  1 Soup or 1 Starter | Choice of 2 Main Courses | 1 Dessert
  € 56,00 per Person

  MENU SUPERIOR WITH 4 COURSES
  1 Starter | 1 Soup | Choice of 2 Main Courses | 1 Dessert
  € 62,00 per Person

  MENU DELUXE WITH 5 COURSES
  1 Starter | Choice of 2 Soups | 1 Sorbet | Choice of 2 Main Courses | 1 Dessert
  € 72,00 per Person

  Other combinations are possible by arrangement - price on request.

- SELECTION À LA CARTE (available for up to 15 guests)

  We will be happy to send you the menu on request. Please note that this will be adjusted due to seasonality and shopping opportunities - even at short notice.

- CHILDREN'S MENU
  For our little guests, we offer a special children's menu.

- COVER CHARGE AT THE START (ON REQUEST)
  € 5,50 per person | vegetarian € 5,30 per person

Drink Selection

Our sommelier will be happy to assist you in selecting a suitable wine pairing, as well as other beverages to accompany your menu. For more information, please refer to our current drink menus.

Festive Finale

End your celebration with a good Wachau wine in a cozy atmosphere in the hotel lobby.

Menu Suggestions

Below you will find a selection of dishes that you can put together yourself to create your desired menu.

Starters

Marinated Beef | Pumpkin • Root Vegetables • Field Salad • Horse Radish

Beef Tatar | Avocado Cream • Butter • Frisée Salad • Toast

Aged Goat Cheese & Caramel | Lettuce Hearts • Fig • Passion Fruit

Caesar Salad & Parmesan | Italian Flavors • Tomatoes • Croutons

On Request: with Chicken Strips / with Prawns

Butterfish marinated in Vodka | Beet • Pomegranate Seeds • Sprouts • Cucumber • Creme Fraiché

Two kinds of cauliflower | Sage • Ciabatta • Cauliflower cream • Pickled cauliflower

Aubergine | Hummus • Chickpeas

Soups

Beef Consommé with Filling of Your Choice | Sliced Pancakes / Small Semolina Dumplings / Liver Dumpling

Fish Soup | Seafood • Root Vegetables

Wachauer Riesling Soup | Cinnamon Croutons

French Onion Soup | Parmesan

Waldviertler Potato Soup | Bacon

Cream of Garlic | Croutons

Consommé | Cheese Dumpling

Main Courses

FISH

Grilled Pike-Perch Fillet & Mussels | Lime Risotto • Leek Vegetables • Chervil Sauce

Waldviertler Carp in Poppy Seed Breading | Potato Field Salad

Atlantic Salmon | Tagliatelle • Sauce d'Amore • Zucchini • Braised tomatoes

Stone Shrimp | Mediterranean Vegetables • Focaccia

VEGETARIAN

Mushroom Strudel | Chive Sauce • Lettuce

Risotto Bianco | Mozzarella Espuma • Tomatoes • Black Olives

Zucchini Patties | Chioggia Turnip • Nut • Vegan Garlic Dip • Lettuce

Gnocchi | Ricotta Sauce • Spinach • Pine nuts • Parmesan

MEAT

Tender Guinea Fowl Breast | Young Onion • Oranges • Vegetable Couscous

Fried Free-Range Chicken | Potato Field Salad

Pork medallions | Summer vegetables • Rosemary Potatoes • Pepper Sauce

Saltimbocca of Saddle of Veal | Ratatouille • Gnocchi

Wiener Schnitzel of Saddle of Veal | Parsley Potatoes • Lingonberries

Beef Goulash & Quail Egg | Butter Spaetzle

Prime Boiled Beef |
Pan Fried Potatoes • Cream Spinach • Root Vegetables • Chive Sauce • Apple Horse Radish

Pink Saddle of Lamb | Polenta • Paprika Vegetables • Romanesco • Sauce Bordelaise

Saddle of Venison | Hazelnut Spaetzle • Romanesco • Juniper

Sorbets

For Selection | Currant / Apricot / Lemon / Cherry

Desserts & Cheese

Two different kinds of Chocolate Mousse | Cherry • Brittle • Walnut

Carrot cake | Homemade lemon ice cream • Buttermilk Espuma • Cress

Waldviertler Poppy-Seed Curd Dumplings | Butter Crumbs • Stewed Berries

Vanilla Panna Cotta | Salted Caramel • Black Tea • Pistachio

Dessert from the Coffee Bean | Tiramisu • Chocolate • Sorbet • Stewed Cherries

Wachauer Apricot Dumplings (July to mid-August) | Butter Crumbs • Stewed Apricots

Brownie & Berries | Hazelnut • Chocolate Sauce

Wachauer Apricot Pancakes | Homemade Apricot Jam • Vanilla Ice Cream

Austrian Cheese Variation | Fruit • Nut • Honey • Assorted Bread

Homemade Cakes & Pies

On request

Should you choose a cake instead of dessert,
a plate fee of € 3,90 per person will be charged
in addition to the cake price.

Petits Fours

On request

On request, our chef can also put together a seasonal menu especially suited to your occasion.

Overnight Stay

You will be accommodated in 39 traditionally furnished rooms in various categories, which differ in size and location.

All our rooms are equipped with bath/toilet, safe, TV, WLAN access, hairdryer and air conditioning. For the non-heated pool in the convent garden bathrobes and bath towels are ready for you in the wardrobe. A bottle of mineral water is a welcome gift in your room.

ROOM CATEGORIES	ROOM RATES
Single Room Classic Double Room Classic for single use Double Room Superior for single use Double Room DeLuxe for single use	€ 154,00 - € 184,00 € 179,00 - € 209,00 € 194,00 - € 224,00 € 209,00 - € 239,00
Double Room Classic Double Room Superior Double Room DeLuxe	€ 236,00 - € 266,00 € 251,00 - € 281,00 € 266,00 - € 296,00
Junior Suites / Suites	Price upon request

Our rates are per room and night and include VAT and a rich breakfast buffet. The accommodation tax is € 2,60 per night and person (from 15 years) and is not included in the room rate.

The rooms are available from 3.00 p.m. on the day of arrival. On the day of departure we ask you to vacate your room by 11.00 am.

Notes

Parking

Due to our fantastic location, we unfortunately only have a small number of parking spaces reserved for our hotel guests. We therefore ask all restaurant guests who do not live in the hotel to park their vehicles in the public car parks in front of the town (approx. 5 minutes' walk to the hotel). The parking spaces in the town area are reserved exclusively for residents of Dürnstein.

Incompatibilities

If there are people with intolerances or allergies among your guests, we will be happy to take this into consideration and ask you to let us know in good time.

Organizational Details

Kindly inform us of the exact number of attendees at least 3 days prior to the event.

Music & Framework Program

For better planning and in consideration of all our guests, the use of quiet music is only possible by arrangement.

If you are looking for suggestions for activities in Dürnstein to round off your event, we will be happy to provide you with the relevant contacts.

Festive Conclusion

We are here for you in the restaurant until 10.00 p.m. Afterwards, you are welcome to round off your celebration by the open fireplace in the hotel lobby. Our team will provide you with the desired drinks before the end of the service.

"You have to celebrate the Festivities as they fall and take the Weather as it is."

Vernacular

Your celebration is as individual as you are. Let us know your wishes and ideas - we will be happy to make you a personal offer.

Our staff are on hand to advise you from the planning stage to the end of the event and will look after you with the utmost attention and professionalism.

We look forward to seeing you!

Franziska Thiery & the Richard Löwenherz Team

Our Website

Copyright photos:
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