

STARTERS

VITELLO TONNATO € 18
FROM AUSSEER VEAL
 smoked char cream | capers
 C, D, F, G, M, O

COLD SMOKED CHAR FILLET € 17
 lentil salad | lemon vinaigrette | sprouts
 D, F, L, M, O

CREAM OF GRILLED EGGPLANT € 15
(BABA GANOUSH)
 lamb's lettuce | feta cheese | walnuts |
 pumpkin seed oil
 C, H, L, M, O

MIXED LEAF SALAD € 6
 fresh vegetables | house dressing | cress
 C, M, O

SOUPS

BEEF CONSOMMÉ € 6
 sliced pancakes | cheese dumpling |
 liver dumpling
 A, C, G, L

AS A POT WITH ALL GARNISHES € 9

CREAM OF TOMATO SOUP € 7
 toasted sunflowerseeds
 G, L, O

MAIN DISHES

MEDIUM ROASTED LOIN STEAK € 36
OF AUSSEER VEAL
 celery purée | mushrooms |
 pepper cream sauce
 C, G, L, O,

ORIGINAL WIENER SCHNITZEL € 27
 veal | parsley potatoes | cranberry jam
 A, C, G, L, M, O

BOILED GRUNDLSEE BEEF € 27
 roasted potatoes | creamed spinach |
 root vegetables | chives sauce |
 apple horseradish sauce
 A, C, G, L, O

PAN FRIED CHICKEN BREAST € 23
 creamy polenta | green beans |
 paprika cream sauce
 C, G, L

GRUNDLSEE BEEF GOULASH € 21
 buttered spaetzle | sour cream with chives
 A, G, L

FISH AND VEGETARIAN

GRILLED LOCAL CHAR AS A WHOLE € 30

parsley potatoes | brown butter |
mixed leaf salad

A, C, D, G

PAN-SEARED € 29

SALZKAMMERGUT CATFISH FILLET

cauliflower cream | wild broccoli | lemon foam

A, C, D, G

RISOTTO MILANESE € 18

saffron | peas | Asmonte (Styrian hard cheese)

G, L, O

WILD GARLIC DUMPLINGS € 18

brown butter | baby spinach

A, C, G, L, O

DESSERTS

FLUFFY CURD CHEESE DUMPLINGS € 13

plum compote |
white chocolate-tonka bean ice cream

A, C, G, O

SEMOLINA MOUSSE € 12

salted caramel sauce | strawberry compote

A, C, G, H

STYRIAN CHEESE SELECTION

from „The Cheeseartist“ - Fromagerie
zu Riegersburg | homemade quince jelly |

fig mustard

small

€ 13

large

€ 19

A, C, G, H, M, O

DEAR GUEST:

For information about ingredients of our dishes which can cause allergies please contact our service staff.

Please note that for options like pumpkin seed oil, cranberries, ketchup and mayonnaise we charge € 0.50 extra.



Hannah Soder
Restaurant manager



Valentin Schober
Chef



OUR BEST. FOR YOU.
Information about our philosophy