

## STARTERS

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**GOOSE LIVER MOUSSE** € 18  
pickled red onions | port wine sauce |  
lamb's lettuce  
G, H, M, O

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**COLD SMOKED CHAR FILLET** € 16  
pumpkin salad | honey mustard sauce |  
char caviar  
A, D, G, L, O

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**COLD MARINATED  
WINTER VEGETABLES** € 15  
walnut cream | feta cheese  
C, H, L, M, O

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

## SOUPS

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

**AS A POT WITH ALL GARNISHES** € 9

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**CHESTNUT CREAM SOUP** € 7  
nasturtium oil  
G, L

## MAIN DISHES

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**MEDIUM ROASTED  
LOCAL VEAL FILLET** € 36  
celery purée | wild broccoli |  
red wine sauce  
G, L, O

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

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**BOILED LOCAL BEEF** € 27  
roasted potatoes | creamy spinach |  
root vegetables | chives sauce |  
apple-horseradish sauce  
A, C, G, L, O

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**PAN FRIED CHICKEN BREAST** € 23  
hand-rolled potato noodles |  
creamed savoy cabbage  
A, C, G, L

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**LOCAL BEEF GOULASH** € 19  
buttered spaetzle | sour cream with chives  
A, G, L

## FISH AND VEGETARIAN

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**GRILLED LOCAL CHAR AS A WHOLE € 30**

parsley potatoes | brown butter |  
green salad

A, C, D, G

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**PAN FRIED LOCAL CATFISH FILLET € 29**

red cabbage | lemon foam

A, C, D, G

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**BEETROOT DUMPLINGS € 17**

Asmonte cheese cream | fried onions

A, C, G

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**PUMPKIN RISOTTO € 16**

braised cherry tomatoes | sunflower seeds

G, L, O

## DESSERTS

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**FLUFFY SHREDDED PANCAKE € 13**

„KAISERSCHMARRN“  
plum compote | vanilla ice cream

A, C, G, O

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**CHEESECAKE € 12**

cinnamon foam | cherry compote

A, C, G

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**WHITE CHOCOLATE MOUSSE € 12**

baked apple compote | crumblé |  
apple ice cream

A, C, G, H

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**STYRIAN CHEESE SELECTION**

from „Cheeseartist“ - Fromagerie  
zu Riegersburg | homemade grape 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



Johannes Ganisl  
Chef



**OUR BEST. FOR YOU.**  
Information about our philosophy