

## STARTERS

**STYRIAN ROASTBEEF** € 18

**FROM GRUNDLSEE OX**

lamb´s lettuce | pumpkin seed oil aioli |  
Asmonte (Styrian hard cheese)  
C, G, M, L

**COLD SMOKED CHAR FILLET** € 17

parsnip cream | buttermilk sauce |  
char caviar  
D, G, O

**BEETROOT-MUSHROOM TARTARE** € 15

miso | sprouts  
C, F, L, M

**MIXED LEAF SALAD** € 6

fresh vegetables | house dressing | cress  
C, M, O

## SOUPS

**BEEF CONSOMMÉ** € 6

sliced pancakes | semolina dumpling |  
liver dumpling  
A, C, G, L

**AS A POT WITH ALL GARNISHES** € 9

**CARROT GINGER SOUP** € 7

coconut foam  
G, L

## MAIN DISHES

**RIB EYE STEAK** € 34

**FROM AUSSEER BEEF**

coleslaw | pak choi | peppersauce  
G, L, O, M

**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 | wild brokkoli  
A, C, G, L, O

**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**

celery purée | glazed carrots | lemon foam  
A, C, D, G

**SHEEP'S CHEESE GNOCCHI** € 18

mediterranean tomato sauce | pine nuts  
A, G, L, O

**RED BEETROOT RISOTTO** € 17

feta cheese | pumpkin seeds | sprouts  
A, C, G

## DESSERTS

**NOUGAT DUMPLINGS** € 13

plum compote | vanilla ice cream  
A, C, G

**LEMON TIRAMISU IN A GLASS** € 11

coffee ice cream | nut brittle  
A, C, E, G

**STYRIAN CHEESE SELECTION**

from „Cheeseartist“ - Fromagerie  
zu Riegersburg | homemade quince jelly |  
fig mustard  
small  
large  
A, C, G, H, M, O

€ 13

€ 19

## 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