

## STARTERS

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**COLD SMOKED CHAR FILLET** € 16  
creamy cucumber with dill | char caviar |  
rice chip  
A, D, G, L, O

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**BEEF AND VEGETABLES IN ASPIC** € 16  
pickled onions | runner beans |  
pumpkin seed vinaigrette  
L, M, O

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**COUSCOUS SALAD** € 14  
aubergine cream | rocket | braised tomatoes  
A, L, M, O

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**MIXED LEAF LETTUCE 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

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**AS A POT WITH ALL GARNISHES** € 9

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**CREAM OF TOMATO SOUP** € 8  
fish balls | braised vegetables  
A, G, L

## MAIN DISHES

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**MEDIUM ROASTED  
STYRIAN SIRLOIN STEAK** € 34  
potato gratin | wild broccoli |  
red wine sauce  
G, L, O

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**ORIGINAL WIENER SCHNITZEL** € 27  
veal | potatoe salad | 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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**CHEESEBURGER FROM LOCAL BEEF** € 21  
homemade patty | brioche bun | pickles |  
melted onions | french fries  
A, C, G, L, O

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**PAN FRIED CHICKEN BREAST** € 23  
sliced polenta | creamed turnip |  
chicken sauce  
G, L, O

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

## FISH AND VEGETARIAN

### GRILLED LOCAL CHAR AS A WHOLE € 30

parsley potatoes | brown butter |  
green salad

A, C, D, G

### PAN FRIED LOCAL CATFISH FILLET € 29

mediterranean fregola sarda |  
dried tomatoes | olives | capers |  
lemon foam

A, C, D, G, L, O

### BREAD-CHEESE DUMPLING € 17

braised cabbage | vegetable sauce

A, C, G, L, M

### HERB RISOTTO € 18

spring onions | radish | roasted almonds

G, H, L, O

## DESSERTS

### WARM CHOCOLATE CAKE € 13

mango compote | salted caramel ice cream

A, C, G

### CURD-RASPBERRY STRUDEL € 13

cold vanillasauce | raspberry sorbet

A, C, G

### WHITE CHOCOLATE MOUSSE € 12

strawberry compote |

strawberry sorbet

C, G

### STYRIAN CHEESE SELECTION

from „Cheeseartist“ - Fromagerie

zu Riegersburg | homemade grape jelly |

fig mustard

small

€ 13

large

€ 19

A, C, G, H, M, O

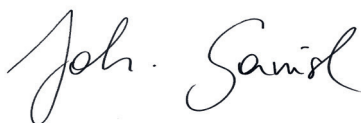
## DEAR GUEST:

*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