

STARTERS

VITELLO TONNATO € 18
FROM AUSSEER VEAL

smoked char cream | capers

C, D, F, G, M, O

AUSSEERLAND CHAR CEVICHE € 18

celery | coriander | chili | passion fruit

D, L, O

FORREST & FIELD TARTARE € 18

celery root | mushrooms | beetroot |
truffle mayonnaise | quail egg

A, C, G, L, M, O

SUMMER SALAD € 13

carrots | pickled chanterelle | croûtons

A, 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 SIRLOIN STEAK € 36
OF AUSSEER BEEF

potato gratin | baby carrots | snow peas

G, L, O,

ORIGINAL WIENER SCHNITZEL € 28

veal loin | 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

herb spaetzle

A, G, L

FISH AND VEGETARIAN

GRILLED LOCAL WHITEFISH AS A WHOLE € 34

parsley potatoes | brown butter | mixed leaf salad

A, C, D, G

GRILLED LOCAL CHAR AS A WHOLE € 30

parsley potatoes | brown butter | mixed leaf salad

A, C, D, G

PAN-SEARED SALZKAMMERGUT CATFISH FILLET € 29

salted potatoes | root vegetables | horseradish foam | chives

A, C, D, G

VEGETARIAN STROZZAPRETI CARBONARA € 24

egg yolk cream | smoked paprik crumble | pecorino

A, C, G

CHANTERELLE Á LA CRÉME € 24

bread dumpling | parsley

A, C, G

DESSERTS

1 PIECE APRICOT DUMPLING € 8

2 PIECES APRICOT DUMPLINGS € 14

buttered bread crumbs | vanilla ice cream

A, C, G, H

CRÉME BRÛLÉE € 13

mixed berry compote |

salted caramel ice cream

A, C, G, H, O

WARM CHOCOLATE CAKE € 13

cherry ragout | white chocolate ice cream

A, C, G, O

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



Sebastian Rumpf
Chef



OUR BEST. FOR YOU.

Information about our philosophy