

STARTERS

COLD SMOKED CHAR FILLET € 16
sweet and sour radish | honey-mustard
sauce | char caviar
A, D, G, L, O

BELUGA LENTIL SALAD € 14
pickled courgette | nut-mayonnaise
G, H, L, M

MIXED LEAF LETTUCE 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

CREAM OF PUMPKIN SOUP € 7
pumpkin seed oil | pumpkin seeds
G, L

MAIN DISHES

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

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

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

PAN FRIED CHICKEN BREAST € 23
potatoe gnocchi | ratatouille
A, C, G, L

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

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

deep fried semolina dumplings |
braised white cabbage | bell pepper espuma

A, C, D, G

BREAD-CHEESE DUMPLING € 17

creamy pickled cabbage | vegetable sauce

A, C, G, L, O

PUMPKIN RISOTTO € 16

pickled red onions | curry nuts

A, G, L, O

DESSERTS

CHOCOLAT-NUT CAKE € 13

chocolate espuma | raspberry sauce |
salty-caramel ice cream

A, C, G, H

SWEET CURD CHEESE DUMPLINGS € 13

buttered breadcrumbs | plum compote
vanilla ice cream

A, C, G

BLACKBERRY MOUSSE € 12

blackberry compote | yoghurt ice cream

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

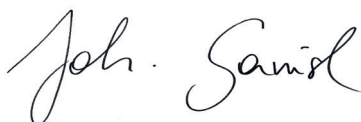
DEAR GUEST:

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