

STARTERS

COLD SMOKED CHAR FILLET € 16
potatoe cream with sour cream | char caviar
D, G, L, M, O

BEEF & VEGETABLE ASPIC € 15
pumpkin seed vinaigrette | pickled onions
F, L, M, O

LENTIL SALAD € 14
vegan herb mayonnaise | pickled radish |
polenta chips
F, M, O

MIXED LEAF LETTUCE € 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

CREAMY ASPARAGUS SOUP € 7
G, L, M, O

MAIN DISHES

MEDIUM ROASTED AUSTRIAN BEEF € 37
TENDERLOIN STEAK
potato gratin | broccoli | pepper sauce
F, G, L, O

ORIGINAL WIENER SCHNITZEL € 26
veal | parsley potatoes | cranberry jam
A, C, G

BOILED LOCAL BEEF € 24
roasted potatoes | creamed spinach |
apple and horseradish sauce | chives sauce
A, C, G, L, O

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

CREAMY RAGOUT OF VEAL OFFALS € 19
bread dumpling slice
A, C, F, G, L, M, O

FISH AND VEGETARIAN

GRILLED LOCAL CHAR AS A WHOLE € 28

parsley potatoes | browned butter |
green salad

A, C, D, G

PAN FRIED LOCAL CATFISH FILLET € 28

mediterranean Fregola Sarda |
sun dried tomatoes | olives | capers

A, C, D, F, G, L, O

ASPARAGUS WITH HOLLANDAISE SAUCE € 19

parsley potatoes

F, G, L, M, O

VEGAN ASPARAGUS RISOTTO € 16

spring onions | spicy nuts

F, L, O

DESSERTS

CHEESE CAKE € 10

raspberry compote | vanilla ice cream

A, C, G, O

WARM CHOCOLATE CAKE € 12

dark chocolate mousse |
white chocolate ice cream | figs

C, G, H, O

STYRIAN CHEESE SELECTION

from „Cheeseartist“ - Fromagerie
zu Riegersburg | homemade grape jelly |
fig mustard

small

€ 12

large

€ 18

A, C, G, H, M, O

DEAR GUEST:

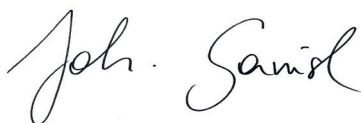
For information about ingredients of our dishes which can cause allergies please contact our service staff.

We acquire a large share of our fish, meat and dairy products directly from the region.

Please note that for options like pumpkin seed oil, cranberries, ketchup and mayonnaise we charge € 0.50 extra.



Hannah Savel
Restaurant manager



Johannes Ganisl
Chef



OUR BEST. FOR YOU.
Information about our philosophy