

## STARTERS

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**GOOSE LIVER TERRINE** € 18

brioche | lamb's lettuce | cranberry chutney  
A, C, G, M, O

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**COLD SMOKED CHAR FILLET** € 16

sweet sour pumpkin | crème fraîche |  
char caviar  
D, G, L, M, O

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**OVEN BRAISED BEETROOT** € 14

scarlet runner bean hummus |  
sprouts salad | hazelnuts  
H, 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

**AS A POT WITH ALL GARNISHES** € 9

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**CHESTNUT CREAM SOUP** € 7

herb oil  
G, L, O

## MAIN DISHES

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**MEDIUM ROASTED SADDLE OF DEER** € 37

pumpkin purée | brussle sprouts | mountain  
ash berries jus  
G, L, O

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**ORIGINAL WIENER SCHNITZEL** € 26

veal | parsley potatoes | cranberry jam  
A, C, G

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**BOILED LOCAL BEEF** € 26

roasted potatoes | creamed spinach |  
root vegetables | chives sauce |  
apple horseradish sauce  
A, C, G, L, O

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**PAN FRIED CHICKEN BREAST** € 23

polenta | cauliflower with curry  
F, G, L, O

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**SPICY LOCAL BEEF GOULASH** € 19

buttered spaetzle | sour cream with chives  
A, F, G, L, O

## FISH AND VEGETARIAN

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**GRILLED LOCAL CHAR AS A WHOLE € 29**

parsley potatoes | browned butter |  
green salad

A, C, D, G

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**PAN FRIED LOCAL CATFISH FILLET € 29**

spelt and cabbage pasta | paprika froth

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

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**PUMPKIN RISOTTO € 18**

oven braised cocktail tomatoes |  
smoked almonds

L, O

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**VEGAN CELERY MISO STEAK € 18**

quinoa | black salsify

L, M, O

## DESSERTS

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**CRISPY APPLE CAKE € 13**

mascarpone | cinnamon froth |  
black currant sorbet

A, C, G, H

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**SWEET CURD CHEESE DUMPLING € 13**

buttered bread crumbs | plum compote |  
vanilla ice cream

A, C, G, O

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**DARK CHOCOLATE MOUSSE € 12**

berries | mango sorbet

C, G, O

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**STYRIAN CHEESE SELECTION**

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

small

**€ 13**

large

**€ 19**

A, C, G, H, M, O

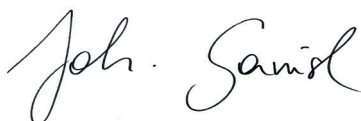
## DEAR GUEST:

*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