

STARTERS

COLD SMOKED CHAR FILLET € 16
sweet sour pumpkin | crème fraîche |
char caviar
D, G, L, M, O

OVEN BRAISED BEETROOT € 14
beetle bean hummus |
sprouts salad | hazelnuts
H, M, O

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

CHESTNUT CELERY SOUP € 7
stalk celery | herb oil
G, L, O

MAIN DISHES

**MEDIUM ROASTED SIRLOIN OF
STYRIAN BEEF** € 32
potato gratin | red wine shallots |
creamy pepper sauce
G, L, O

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

BOILED LOCAL BEEF € 26
roasted potatoes | creamy spinach |
root vegetables | chives sauce |
apple horseradish sauce
A, C, G, L, O

PAN FRIED CHICKEN BREAST € 23
mashed potatoes | glazed carrots | chicken jus
G, L, O

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

FISH AND VEGETARIAN

GRILLED LOCAL CHAR AS A WHOLE € 29

parsley potatoes | brown butter |
green salad

A, C, D, G

PAN FRIED LOCAL CATFISH FILLET € 29

polenta | caramelized white cabbage |
foam of horseradish

A, D, G, L, O

BRAISED FENNEL € 18

quinoa salsify ragout | pumpkin seed
vinaigrette

L, M, O

DESSERTS

WARM BANANA CAKE € 13

salted caramel sauce | walnut ice cream

A, C, G, H

DARK CHOCOLATE MOUSSE € 12

berries | mango sorbet

C, G, O

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