

## STARTERS

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**COLD SMOKED CHAR FILLET** € 16

Waldorf salad | walnuts | char caviar  
D, G, H, L, O

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**LENTIL SALAD** € 14

pumpkin seed aioli | radish | polenta crisps  
L, 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

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**AS A POT WITH ALL GARNISHES** € 9

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**CARROT GINGER CREAM SOUP** € 7

pickled carrots | lemon oil  
G, L

## MAIN DISHES

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**MEDIUM ROASTED** € 32

**STYRIAN SIRLOIN STEAK**  
potato gratin | red wine shallots |  
creamy pepper sauce  
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 | creamy spinach |  
root vegetables | chives sauce |  
apple horseradish sauce  
A, C, G, L, O

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**PAN FRIED CHICKEN BREAST** € 23

mashed potatoes | glazed carrots |  
chicken jus  
G, L, O

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**LOCAL BEEF GOULASH** € 19

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

## FISH AND VEGETARIAN

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

parsley potatoes | brown butter |  
green salad

A, C, D, G

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**PAN FRIED LOCAL CATFISH FILLET € 29**

barley risotto | stalk celery | saffron foam

A, C, D, G, L, O

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**BREAD DUMPLING WITH SPINACH € 16**

brown butter | Styrian hard cheese |  
green salad

A, C, G, L, M, O

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**BRAISED MISO CAULIFLOWER € 18**

couscous | pumpkin seed vinaigrette

A, L, M

## DESSERTS

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**RASPBERRY CHEESECAKE € 13**

tonka bean foam | raspberry sorbet

A, C, G

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**RICE PUDDING AND WHITE CHOCOLATE € 12**

**MOUSSE**

pineapple compote | mango sorbet

C, G

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**KAISERSCHMARRN € 13**

plum compote | vanilla ice cream |  
rum raisins

A, 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

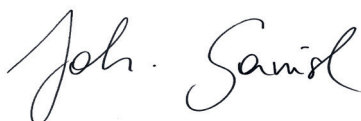
## DEAR GUEST:

*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