

STARTERS

veal I parsley potatoes I cranberry jam

A, C, G

COLD SMOKED CHAR FILLET sweet sour carrots I dill I char caviar D, L, M	€ 16	BOILED LOCAL BEEF mashed rolls with horseradish I creamed spinach I root vegetables I chives sauce A, C, G, L, O PAN FRIED CHICKEN BREAST potato gnocchi I cauliflower I paprika froth G, L	€ 24
MARINATED PARSNIP couscous I Feta cheese I sprouts G, M	€14		€ 23
MIXED LEAF LETTUCE SALAD fresh vegetables I house dressing I cress C, M	€6		
SOUPS		FISH AND VEGETARIA	N
BEEF CONSOMMÉ sliced pancakes I semolina dumpling I liver dumpling A, C, G, L	€6	GRILLED LOCAL CHAR AS A WHOLE parsley potatoes I browned butter I green salad A, C, D, G	€ 28
PUMPKIN CREAM SOUP pumpkin seed oil I pumpkin seeds	€9 	PAN FRIED LOCAL CATFISH FILLET fennel and turnip cabbage pasta I lemon froth	€ 28
MAIN DISHES		A, C, D, F, G, L, O PUMPKIN RISOTTO	€ 16
MEDIUM ROASTED STYRIAN BEEF SIRLOIN STEAK potato gratin I broccoli I pepper sauce F, C, L	€ 32	oven braised cocktail tomatoes I smoked almonds L, O	
		VEGETARIAN STUFFED BELL PEPPER spelt I tomato sauce I sun flower seeds A, C, G	€ 16
ORIGINAL WIENER SCHNITZEL	€ 26		



DESSERTS

CRISPY APPLE CAKE

mascarpone I cinnamon froth I black currant sorbet

A, C, G, H

SWEET CURD CHEESE PLUM PIE

plum compote I vanilla ice cream

A, C, G, O

STYRIAN CHEESE SELECTION

from "Cheeseartist" - Fromagerie zu Riegersburg I homemade grape jelly I

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.

€ 12

€ 12

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

Joh. Sansl

Hannah Savel Restaurant manager

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Johannes Ganisl
Chef

OUR BEST. FOR YOU.

Information about our philosophy