

Menu

<i>Starters</i>	½	1
Boiled rump of beef in aspic with pumpkin-seed-oil (L)	€ 10,00	€ 12,50
Beef tartare, with butter and toasted bread (A,C,D,M,O)		
90 grams		€ 13,50
150 grams		€ 19,00
Carinthian trout with pumpkin and apple (A,C,D,G,M,O)		€ 17,00
Carpaccio of venison mit autumn flavours and fir green marinade (A,C,G,M,O)		€ 16,00
Potato-endive salad with bacon bits, egg and pumpkin seed dressing (A,C,G,M,O)		€ 12,00

Soups

Consommé with sliced pancakes (A,C,G,L), semolina dumplings (A,C,G,L) or liver dumpling (A,L)		€ 4,50
Cream soup of the day		€ 4,80

Mains

Boiled rump "Vienna style" with its traditional sides (G,L,A,C)		€ 21,00
side order of creamed spinach (A,G)		€ 4,50
side order of creamed horseradish (A,G,L)		€ 4,00
Deboned beef ribs with boiled strudel of creamed horseradish and kohlrabi (A,C,G,L,M,O)		€ 19,00
Roasted duck with red cabbage, duet of dumplings and cranberries (A,C,G,L,M,O)		€ 22,50
Saddle of venison with brussels sprouts, layered potato cake, chestnuts and cranberries (A,C,G,L,M,O)		€ 28,00
Venison ragout with truffle and cheese curd dumplings (A,C,G,L,M,O)		€ 21,00
Saddle of lamb with onion tartelette and lovage (A,C,G,L,M,O)		€ 28,00
Glazed veal liver á la chasseur, served with potato mash (A,G,L,M,O)		€ 24,00

Allergy information according to Codex recommendation.

A – Grains containing gluten | B – Crustaceans | C – Eggs | D – Fish | E – Peanuts | F – Soy | G – Milk or lactose | H – Edible nuts | L – Celery | M – Mustard | N – Sesame | O – Sulphites | P – Lupines | R – Molluscs

Fish

Carinthian trout with mushroom goulash,
spinach roulade and Riesling foam (A,C,D,G,O) € 25,00

Linguine with prawns and Bouillabaisse-vongole fonds (A,B,C,D,G,O,R) € 23,00

Vegetarian Main

Parmesan tortellini with mushroom ragout and vegetables (A,C,G,L,M,O) € 18,00

Risotto with white truffle (G,O) € 24,00

Salads

salad € 4,00

with french dressing (C,M)/italian dressing/yoghurt dressing (G) original styrian pumpkin-seed-oil/walnut-oil/, apple-, pear- or raspberry vinegar, house dressing (C,D,G,M)

Desserts

Chestnut puree with chocolate sauce and whipped cream (F,G) € 8,50

Cream strudel with vanilla sauce (A,C,G,O) € 7,50

64% chocolate with cherries and sponge cake (A,C,G,F,O) € 8,50

Homemade apple or curd cheese strudel (A,C,G) € 5,00

Cheese

Small variation of selected cheese (G,A,H) € 9,90

Big variation of selected cheese (G,A,H) € 12,90

Served with strawberry-pepper chutney or apricot-pepper chutney

**** Cover charge Lunch € 2,30 – Dinner € 2,90 ****

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

Allergy information according to Codex recommendation.

A – Grains containing gluten | B – Crustaceans | C – Eggs | D – Fish | E – Peanuts | F – Soy | G – Milk or lactose | H – Edible nuts | L – Celery | M – Mustard | N – Sesame | O – Sulphites | P – Lupines | R – Molluscs