

Rind, Kalb, Schwein, Lamm, Milchprodukte, Erdäpfel, Eier, Kürbiskernöl, Rohschinken, saisonales Obst und Gemüse wie Grazer Krauthäuptel, Kren, Spargel, Käferbohnen, Äpfel, und Wild beziehen wir aus der Region bzw. aus Österreich



## Starters

Clear beef broth (consomme) with optionally: sliced pancakes or liver dumpling or meat strudel	€ 3,90
Cream of potatoe with herbes, vegetables and chanterelles	€ 4,20
Prime boiled beef with vegetables in aspic with spring onion and pumpkin seed oil vinaigrette and leaf salad	€ 8,10
Goats cheese tureen with black olives and leaf salad	€ 9,50
Chanterelles with rocket salad, strawberries and parmesan shavings	€ 9,90
Mixed anti pasti, styrian Vulcano "prosciutto", assorted "bio" cheese	€ 10,70
Medium veal with tuna sauce and rocket salad	€ 10,90
Carpaccio from the young bull, with chili oil, parmesan shavings	€ 11,40
Chili beef tatare from the young bull, with toasted bread & butter	€ 12,40

## Main dishes

Beef gulasch	€ 8,90
Grilled lamb sausage with styrian cabbage & roasted potatoes	€ 9,90
Wiener Schnitzel from the loin of pork with parsley potatoes	€ 10,20
Turkey in a pumpkin seed pane with potatoe-styrian lettuce salad	€ 10,60
Roast pork in beer sauce, styrian cabbage, bread dumplings	€ 10,60
Calf's lights with rose wine and bread dumplings	€ 11,90
Cordon bleu, farmer style (curd cheese, smoked meat, wild herbes) with buttermilk	€ 11,90
Pork cheeks, braised in beer with a dijon-mustard sauce and wild herbes potatoe mash, leeks and fresh chili	€ 12,90
Pan fried river trout filet wit parsley potatoes and green salad	€ 13,50
Pork medaillons, gratinated with wild herbes butter, peppersauce vegetables and potatoe croquettes	€ 15,20
Small filet of pork with red coconut curry and gratinated spinach drope noques	€ 15,20
Prime boiled beef, with creme of spinach, roasted potatoes and apple horse radish	€ 17,10
Crispy filet of pike perch, with chanterelles risotto basil and small tomatoes	€ 20,90
Roast beef with chanterelles sauce, with bread dumplings	€ 21,90
Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi	€ 27,90

## Desserts

Chocolate-apricot cake with whipped cream	€ 4,60
Cream strudel with vanilla sauce	€ 4,60
Sorbetto (Lemon ice mixed with Williams and sparkling wine)	€ 6,30
Parfait variation with homemade powidl (plums)	€ 6,30
Cheese-joghurt-apricot noques with apricot ragout	€ 6,30
Variation of homemade sorbets, with chocolate earth	€ 6,60
Apricot-tiramisu with homemade sorbet	€ 6,90
Alte Press "Jodler" Cocktail with: Creme de cacao, Kokossirup, Absolut Vanilla vodka, ice cream, pumpkin seed oil	€ 7,30
Schmarr'n, sugared pancake with curd cheese and apricot ragout	€ 8,30
Assorted Styrian "Bio" cheese with cheastnut honey	€ 10,50

## Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad	€ 8,60
Roasted spinach drope-noques with eggs, leaf salad	€ 8,60
Cheese millet flan with wild herbes potatoe mash, red coconut curry and fresh chili	€ 8,90
Grilled polenta peaces with creme of spinach and leaf salad	€ 8,90
Risotto with chanterelles, basil and small tomatoes	€ 11,90

### **Homemade tagliatelli with:**

Garlic, olive oil, chili and parmesan shavings	€ 8,70
Pumpkin seed pesto and parmesan shavings	€ 8,70
Red coconut curry, crispy glasnoodles and chili Chanterelles and almonds	€ 10,90
Chanterelles with herbes, cream and bread dumplings	€ 16,90
Chanterelles gulyas with herbes, and bread dumplings	€ 16,90
Chanterelles with herbes, eggs and parsley potatoes	€ 16,90

## Specialities from the region and salads

Scrambled eggs with pumpkin seed oil, bacon and tarragon	€ 6,60
Cold roast pork with mustard and horseradish	€ 6,60
Styrian black bean salad with onions and pumpkin seed oil	€ 6,50
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 6,60
Boiled prime beef with vinegar and pumpkin seed oil	€ 8,90
Mixed salad plate with ham, cheese and boiled eggs	€ 8,90
Big Farmersalad with beef, potatoes, egg and ham	€ 8,90
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 9,90