

Rind, Kalb, Schwein, Lamm, Milchprodukte, Erdäpfel, Eier, Kürbiskernöl, Rohschinken, saisonales Obst und Gemüse wie Grazer Krauthauptel, 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	€ 3,40
Cream of beetroot, with horseradish-noque and black sesame	€ 3,90
Prime boiled beef with vegetables in aspic with spring onion and pumpkin seed oil vinaigrette and leaf salad	€ 7,20
Homemade ravioli, filled with goat cheese, basil and salad of spinach with truffle oil	€ 9,10
Mixed anti pasti, styrian Vulcano "prosciutto", assorted "bio" cheese	€ 9,90
Wild starter plate (carpaccio from deer, wild pork prosciutto, deer meat in potatoedough, with spinach salad	€ 9,90
Carpaccio from the young bull, with truffle oil, parmesan shavings	€ 11,10
Chili beef tatare from the young bull, with toasted bread & butter	€ 12,20

Main dishes

Beef gulasch	€ 8,50
Grilled lamb sausage with styriancabbage & roasted potatoes	€ 9,50
Wiener Schnitzel from the loin of pork with parsley potatoes	€ 9,90
Turkey in a pumpkin seed pane with potatoe-styrian lettuce salad	€ 10,20
Roast pork in beer sauce, styrian cabbage, bread dumplings	€ 10,30
Calf's lights with rose wine and bread dumplings	€ 11,30
Cordon bleu, farmer style (curd cheese, smoked meat, wild garlic) with buttermilk	€ 11,30
Pork cheeks, braised in beer with a dijon-mustard sauce and smoked potatoe mash, leeks and chili	€ 12,30
Pan fried river trout filet wit parsley potatoes and green salad	€ 12,90
Pork medaillons, gratinated with dijon mustard butter, peppersauce vegetables and potatoe croquettes	€ 14,90
Small filet of pork with red coconut curry and gratinated spinach drop noques	€ 14,90
Prime boiled beef, with cream of spinach, roasted potatoes and apple horse radish	€ 15,50
Roast beef with sauce of onion and ham, with roasted potatoes	€ 18,90
Black tiger prawns, grilled with rosemary, lemon pepper and garlic, risotto with safran, ingwer and basil	€ 18,10
Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi	€ 27,90

Desserts

Chocolate-coconut cake with whipped cream	€ 4,20
Cream strudel with poppy and pears, with chocolat sauce	€ 4,20
Sorbetto (Lemon ice mixed with Williams and sparkling wine)	€ 5,90
Parfait variation with homemade powidl (plums)	€ 5,90
Chocolate noques with mocca cream	€ 6,40
Variation of homemade sorbets, with pumpkin-biskuit & schilcherwine	€ 6,40
Blackberry-tiramisu with homemade coconut sorbet	€ 6,90
Schmarr'n, sugared pancake with yoghurt and plum ragout	€ 7,50
Alte Press "Jodler" Cocktail with: Creme de cacao, Kokossirup, Absolut Vanilla vodka, ice cream, pumpkin seed oil	€ 7,10
Assorted Styrian "Bio" cheese with cheastnut honey	€ 9,80

Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad	€ 8,10
Roasted spinach drop-noques with eggs, leaf salad	€ 8,10
Cheese millet flan with horseradish mash, sauce of beetroot	€ 8,50
Grilled polenta peaces with cream of spinach and leaf salad	€ 8,50
Risotto with safran, basil and small tomatoes	€ 9,90

Homemade tagliatelli with:

Garlic, olive oil, chili and parmesan shavings	€ 8,40
Pumpkin seed pesto and parmesan shavings	€ 8,40
Red coconut curry and crispy glasnoodles	€ 8,40

Specialities from the region and salads

Scrambled eggs with pumpkin seed oil, bacon and tarragon	€ 6,20
Cold roast pork with mustard and horseradish	€ 6,20
Black bean salad with onions and pumpkin seed oil	€ 5,90
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 6,10
Boiled prime beef with vinegar and pumpkin seed oil	€ 8,30
Mixed salad plate with ham, cheese and boiled eggs	€ 8,30
Big Farmersalad with beef, potatoes, egg and ham	€ 8,90
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 9,90