

Rind, Kalb, Schwein, Lamm, Milchprodukte, Erdäpfel, Eier, Kürbiskernöl, Rohschinken, saisonales Obst und Gemüse wie Grazer Krauthüptel, 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	€ 3,60
Cream of pumpkin with pumpkin seed oil	€ 3,90
Styrian soup of beef tripe with red paprika	€ 3,90
Prime boiled beef with vegetables in aspic with spring onion and pumpkin seed oil vinaigrette and leaf salad	€ 7,90
Pumpkin in a potatoedough with butterbreadcrumbs & leaf salat	€ 9,10
Mixed anti pasti, styrian Vulcano"prosciutto", assorted "bio" cheese	€ 10,50
Carpaccio from the young bull, with chili oil, parmesan shavings	€ 11,20
Chili beef tatare from the young bull, with toasted bread & butter	€ 12,20

## Main dishes

Beef gulasch	€ 8,70
Grilled lamb sausage with styriancabbage & roasted potatoes	€ 9,70
Wiener Schnitzel from the loin of pork with parsley potatoes	€ 9,90
Turkey in a pumpkin seed pane with potatoe-styrian lettuce salad	€ 10,40
Roast pork in beer sauce, styrian cabbage, bread dumplings	€ 10,40
Calf's lights with rose wine and bread dumplings	€ 11,70
Cordon bleu, farmer style (curd cheese, smoked meat, wild herbes) with butterrice	€ 11,70
Pork cheeks, braised in beer with a dijon-mustard sauce and wild herbes potatoe mash, leeks and fresh chili	€ 12,70
Pan fried river trout filet wit parsley potatoes and green salad	€ 13,30
Pork medaillons, gratinated with wild herbes butter, peppersauce vegetables and potatoe croquettes	€ 14,90
Small filet of pork with pumpkin curry ragout and gratinated spinach drope noques	€ 14,90
Prime boiled beef, with pumpkin, roasted potatoes and apple horse radish	€ 16,20
Roast beef with sauce of onion and ham, with roasted potatoes	€ 19,90
Black tiger prawns, grilled with rosemary, lemon pepper and garlic, risotto with pumpkin, ginger, basil and small tomatoes	€ 19,90
Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi	€ 27,90

## Desserts

Chocolate-pear cake with whipped cream	€ 4,40
Cream strudel with vanilla sauce	€ 4,40
Styrian "doughnut" with stewed plum ragout and whipped cream	€ 4,40
Sorbetto (Lemon ice mixed with Williams and sparkling wine)	€ 6,10
Parfait variation with homemade powidl (plums)	€ 6,10
Chestnut noques with a foam of orange & amaretto	€ 6,90
Variation of homemade sorbets, with white biscuit	€ 6,60
Blackberry-tiramisu with homemade swiss chocolat ice cream	€ 6,90
Alte Press "Jodler" Cocktail with: Creme de cacao, Kokossirup, Absolut Vanilla vodka, ice cream, pumpkin seed oil	€ 7,30
Assorted Styrian "Bio" cheese with chestnut honey	€ 10,30

## Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad	€ 8,40
Roasted spinach drope-noques with eggs, leaf salad	€ 8,40
Cheese millet flan with wild herbes potatoe mash, pumpkin curry	€ 8,80
Grilled polenta peaces with pumpkin and leaf salad	€ 8,80
Risotto with pumpkin and ginger, basil and small tomatoes	€ 9,90

### **Homemade tagliatelli with:**

Garlic, olive oil, chili and parmesan shavings	€ 8,60
Pumpkin seed pesto and parmesan shavings	€ 8,60
Pumpkin curry ragout and crispy glasnoodles	€ 8,60
Pumpkin, roasted pumpkin seeds and pumpkin seed oil	€ 8,60

### Specialities from the region and salads

Scrambled eggs with pumpkin seed oil, bacon and tarragon	€ 6,40
Cold roast pork with mustard and horseradish	€ 6,40
Styrian black bean salad with onions and pumpkin seed oil	€ 6,30
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 6,40
Boiled prime beef with vinegar and pumpkin seed oil	€ 8,70
Mixed salad plate with ham, cheese and boiled eggs	€ 8,70
Big Farmersalad with beef, potatoes, egg and ham	€ 8,90
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 9,90