

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	€ 3,80
Styrian soup of beef tripe with red paprika	€ 4,10
Creme of beetroot, with horseradish-noque and black sesam	€ 4,20
Prime boiled beef with vegetables in aspic with spring onion and pumpkin seed oil vinaigrette and leaf salad	€ 8,10
Homemade ravioli, fillet with goat cheese, basil, and salad of spinach with truffle oil	€ 9,70
Mixed anti pasti, styrian Vulcano"prosciutto", assorted "bio" cheese	€ 10,70
Carpaccio from the young bull, with chili oil, parmesan shavings	€ 11,40
Wild starter plate (carpaccio from deer, goose liver pate, deer meat in spring roll with radish)	€ 11,60

Main dishes

Beef gulasch	€ 8,90
Grilled lamb sausage with styriancabbage & 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 smoked 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
Roast beef with sauce of onion and ham, with roasted potatoes	€ 19,90
Crispy filet of pike perch, with red coconut curry, celery mash, basil and small tomatoes	€ 19,90
Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi	€ 27,90

Desserts

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

Vegetarian dishes

<i>Roasted bread dumplings with eggs and leaf salad</i>	€ 8,60
<i>Roasted spinach drope-noques with eggs, leaf salad</i>	€ 8,60
<i>Cheese millet flan with smoked potatoe mash, cream of beetroot and fresh chili</i>	€ 8,90
<i>Grilled polenta peaces with creme of spinach and leaf salad</i>	€ 8,90
<i>Risotto with safran, basil and small tomatoes</i>	€ 11,90

Homemade tagliatelli with:

<i>Garlic, olive oil, chili and parmesan shavings</i>	€ 8,70
<i>Pumpkin seed pesto and parmesan shavings</i>	€ 8,70
<i>Red coconut curry, crispy glasnoodles and chili</i>	€ 8,70
<i>Cream of beetroot and black sesam</i>	€ 8,70

Specialities from the region and salads

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