

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 beetroot, with horseradish-noque and black sesame	€ 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
Homemade ravioli, filled with goat cheese, basil and salad of spinach with truffle oil	€ 9,50
Mixed anti pasti, styrian Vulcano"prosciutto", assorted "bio" cheese	€ 10,50
Wild starter plate (carpaccio from deer, goose liver pate, deer meat in spring roll with radish)	€ 10,90
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 buttermilk	€ 11,70
Pork cheeks, braised in beer with a dijon-mustard sauce and horseradish 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 red coconut curry and gratinated spinach drope noques	€ 14,90
Prime boiled beef, with creme of spinach, 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 safran, ginger, basil and small tomatoes	€ 20,90
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>	€ 4,40
<i>Cream strudel with vanilla sauce</i>	€ 4,40
<i>Sorbetto (Lemon ice mixed with Williams and sparkling wine)</i>	€ 6,10
<i>Parfait variation with homemade powidl (plums)</i>	€ 6,10
<i>Chocolate noques with white mocca cream</i>	€ 6,90
<i>Variation of homemade sorbets, with white biscuit</i>	€ 6,60
<i>Blackberry-tiramisu with homemade swiss chocolat ice cream</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>	€ 7,50
<i>Assorted Styrian "Bio" cheese with cheastnut honey</i>	€ 10,30

### Vegetarian dishes

<i>Roasted bread dumplings with eggs and leaf salad</i>	€ 8,40
<i>Roasted spinach drope-noques with eggs, leaf salad</i>	€ 8,40
<i>Cheese millet flan with horseradish potatoe mash &amp; red coconut curry</i>	€ 8,80
<i>Grilled polenta peaces with cream of spinach and leaf salad</i>	€ 8,80
<i>Risotto with safran, basil and small tomatoes</i>	€ 11,90

#### **Homemade tagliatelli with:**

<i>Garlic, olive oil, chili and parmesan shavings</i>	€ 8,60
<i>Pumpkin seed pesto and parmesan shavings</i>	€ 8,60
<i>Red coconut curry and crispy glasnoodles</i>	€ 8,60

### Specialities from the region and salads

<i>Scrambled eggs with pumpkin seed oil, bacon and tarragon</i>	€ 6,40
<i>Cold roast pork with mustard and horseradish</i>	€ 6,40
<i>Styrian black bean salad with onions and pumpkin seed oil</i>	€ 6,30
<i>Styrian salade with garlic, potatoes, boiled egg, roasted ham</i>	€ 6,40
<i>Boiled prime beef with vinegar and pumpkin seed oil</i>	€ 8,70
<i>Mixed salad plate with ham, cheese and boiled eggs</i>	€ 8,70
<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