

Beef, veal, lamb, dairy products, potatoes, eggs, pumpkin seed oil, raw ham,
 seasonal fruits and vegetables such as Graz cabbage, horseradish, asparagus, apples
 Game from the Ama region Award in the showcase.



Starters

<i>Clear beef broth (consomme) with optionally: sliced pancakes or liver dumpling or meat strudel</i>	€ 4,00
<i>Cream of asparagus with styrian rosé wine (Schilcher)</i>	€ 4,30
<i>Styrian soup of beef tripe with red paprika</i>	€ 4,30
<i>White asparagus with rocket salad, strawberries and parmesan</i>	€ 9,90
<i>Mixed anti pasti, styrian Vulcano "prosciutto", assorted "bio" cheese</i>	€ 10,90
<i>Carpaccio from the young bull, with chili oil, parmesan shavings</i>	€ 11,60
<i>Medium veal with tuna sauce and rocket salad</i>	€ 11,90
<i>Chili beef tatare from the young bull, basilpesto, sprouts, with toasted bread and butter</i>	€ 12,60

Main dishes

<i>Styrian Beef gulasch (not fat)</i>	€ 9,30
<i>Grilled lamb sausage with styrian cabbage & roasted potatoes</i>	€ 10,40
<i>Wiener Schnitzel from the loin of pork with parsley potatoes</i>	€ 10,70
<i>Turkey in a pumpkin seed pane with potato-styrian lettuce salad</i>	€ 10,90
<i>Roast pork in beer sauce, styrian cabbage, bread dumplings</i>	€ 10,90
<i>Calf's lights with rose wine and bread dumplings</i>	€ 12,70
<i>Cordon bleu, farmer style (curd cheese, smoked meat, wild herbes) with buttermilk</i>	€ 12,70
<i>Pork cheeks, braised in beer with a dijon-mustard sauce and wild herbes potatoe mash, leeks and fresh chili</i>	€ 14,10
<i>Pan fried river trout filet wit parsley potatoes and green salad</i>	€ 14,10
<i>Pork medaillons, gratinated with wild herbes butter, peppersauce vegetables and potatoe croquettes</i>	€ 16,10
<i>Small filet of pork with red coconut curry and gratinated spinach drope noques</i>	€ 16,10
<i>Prime boiled beef, with creamed spinach, roasted potatoes and apple horse radish</i>	€ 18,10
<i>Roast beef with sauce of onion and ham, with roasted potatoes</i>	€ 20,20
<i>Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi</i>	€ 30,90

Desserts

Chocolate-apricote cake with whipped cream	€ 5,10
Cream strudel with vanilla sauce	€ 5,10
Parfait variation with homemade powidl (plums)	€ 6,70
Variation of homemade sorbets, with chocolate earth	€ 6,90
Sorbetto (Lemon ice mixed with Williams, red Eristoff and Prosecco)	€ 6,90
Cheese-joghurt-apricot noques with apricot ragout	€ 6,30
Strawberry-rhubarb tiramsiu with homemade sorbet	€ 6,90
Alte Press "Jodler" Cocktail with: Creme de cacao, Kokossirup, Absolut Vanilla vodka, ice cream, pumpkin seed oil	€ 7,70
Schmarr´n, sugared pancake with yogurt, and apricot ragout	€ 8,50
Assorted Styrian "Bio" cheese with cheastnut honey	€ 10,50

Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad	€ 9,10
Roasted spinach drope-noques with eggs, leaf salad	€ 9,10
Cheese millet flan with wild herbes potatoe mash, red coconut curry and fresh chili	€ 9,30
Grilled polenta peaces with creamed spinach and leaf salad	€ 9,30
Lentils with red coconut curry and broccoli patties (VEGAN)	€ 9,90
Risotto with asparagus, schilcher, basil and small tomatoes	€ 10,90

Homemade tagliatelli with:

Garlic, olive oil, chili and parmesan shavings	€ 9,10
Pumpkin seed pesto and parmesan shavings	€ 9,10
Red coconut curry, crispy glasnoodles and chili	€ 9,10
Asparagus, styrian rosé wine (Schilcher), sprouds and almonds	€ 9,90

White asparagus of the region Marchfeld with parsley potatoes and:

Sauce polonaise	€ 16,90
Sauce hollandaise	€ 16,90
Styrian Vulcano"prosciutto" and butter	€ 18,90

Specialities from the region and salads

Scrambled eggs with pumpkin seed oil, bacon and tarragon	€ 7,10
Cold roast pork with mustard and horseradish	€ 7,10
Styrian black bean salad with onions and pumpkin seed oil	€ 6,90
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 6,90
Boiled prime beef with vinegar and pumpkin seed oil	€ 9,10
Mixed salad plate with ham, cheese and boiled eggs	€ 9,10
Big Farmersalad with beef, potatoes, egg and ham	€ 9,10
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 10,40

Homemade bread

with homemade sourdough

(Mrs. boss also likes to eat, we ask for your understanding when it has run out!)