

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>	€ 4,10
<i>Cream of pumpkin, roasted pumpkin seeds and pumpkin seed oil</i>	€ 4,50
<i>Styrian soup of beef tripe with red paprika</i>	€ 4,70
<i>Pumpkin in a potatoedough with butterbreadcrumbs & leaf salat</i>	€ 9,90
<i>Mixed anti pasti, styrian Vulcano "prosciutto", assorted "bio" cheese</i>	€ 11,10
<i>Carpaccio from the young bull, with chili oil, parmesan shavings</i>	€ 11,90
<i>Chili beef tatare from the young bull, basilpesto, sprouts, with toasted bread and butter</i>	€ 12,90

Main dishes

<i>Styrian Beef gulasch (not fat)</i>	€ 9,70
<i>Grilled lamb sausage with styrian cabbage & roasted potatoes</i>	€ 10,70
<i>Wiener Schnitzel from the loin of pork with parsley potatoes</i>	€ 10,90
<i>Turkey in a pumpkin seed pane with potatoe-styrian lettuce salad</i>	€ 11,20
<i>Roast pork in beer sauce, styrian cabbage, bread dumplings</i>	€ 11,20
<i>Calf´s lights with rose wine and bread dumplings</i>	€ 12,90
<i>Cordon bleu, farmer style (curd cheese, smoked meat, wild herbes) with buttermilk</i>	€ 12,90
<i>Pork cheeks, braised in beer with a dijon-mustard sauce and wild smoked potatoe mash, leeks and fresh chili</i>	€ 14,50
<i>Pan fried river trout filet wit parsley potatoes and green salad</i>	€ 14,50
<i>Pork medaillons, gratinated with dijonmustard butter, peppersauce vegetables and potatoe croquettes</i>	€ 16,50
<i>Small filet of pork with pumpkin curry ragout and gratinated spinach drope noques</i>	€ 16,50
<i>Prime boiled beef, with pumpkin, roasted potatoes roasted potatoes and apple horse radish</i>	€ 19,10
<i>Roast beef with sauce of onion and ham, with roasted potatoes</i>	€ 20,90
<i>Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi</i>	€ 31,90

Desserts

Chocolate-plum cake with whipped cream	€ 5,40
Cream strudel with vanilla sauce	€ 5,40
Parfait variation with homemade powidl (plums)	€ 6,80
Variation of homemade sorbets, with chocolate earth	€ 6,90
Sorbetto (Lemon ice mixed with Williams, and Prosecco)	€ 6,90
Chestnut noques with a foam of orange & amaretto	€ 6,90
Blackberry-tiramisu with homemade sorbet	€ 6,90
"Steirerman" Cocktail with: Vodka Vanilla, Amaretto, Apricot brandy, lemon, grape juice, apple juice naturally cloudy, pumpkin seed oil	€ 6,90
Schmarr'n, sugared pancake with yogurt, and plum ragout	€ 8,50
Assorted Styrian "Bio" cheese with chestnut honey	€ 10,50

Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad	€ 9,30
Roasted spinach drope-noques with eggs, leaf salad	€ 9,40
Cheese millet flan with smoked potatoe mash, pumpkin curry ragout and fresh chili	€ 9,50
Grilled polenta peaces with pumpkin and leaf salad	€ 9,50
Lentils with pumpkin-coconut curry and broccoli patties (VEGAN)	€ 9,90
Risotto with pumpkin and ingwer, basil and small tomatoes (on wish VEGAN possible)	€ 12,50

Homemade tagliatelli with:

Garlic, olive oil, chili and parmesan shavings	€ 9,30
Pumpkin seed pesto and parmesan shavings	€ 9,30
Pumpkin curry ragout and crispy glasnoodles & Chili	€ 9,30
Pumpkin, roasted pumpkin seeds and pumpkin seed oil	€ 9,30

Specialities from the region and salads

Scrambled eggs with pumpkin seed oil, bacon and tarragon	€ 7,30
Cold roast pork with mustard and horseradish	€ 7,30
Styrian black bean salad with onions and pumpkin seed oil	€ 7,00
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 7,00
Boiled prime beef with vinegar and pumpkin seed oil	€ 9,30
Mixed salad plate with ham, cheese and boiled eggs	€ 9,30
Big Farmersalad with beef, potatoes, egg and ham	€ 9,30
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 10,90

Homemade bread

with homemade sourdough

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

