

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>	<i>€ 4,70</i>
<i>Cream of asparagus with styrian rosé wine (Schilcher)</i>	<i>€ 5,10</i>
<i>Styrian soup of beef tripe with red paprika</i>	<i>€ 5,10</i>
<i>White asparagus with rocket salad, strawberries and parmesan</i>	<i>€ 9,90</i>
<i>Mixed anti pasti, styrian Vulcano "prosciutto", assorted "bio" cheese</i>	<i>€ 11,90</i>
<i>Carpaccio from the young bull, with truffle oil, parmesan shavings</i>	<i>€ 12,90</i>
<i>Mixed anti pasti from deer, carpaccio, salami, wild boar ham, arugula, rowanberries, black nuts, parmesan</i>	<i>€ 12,90</i>
<i>Chili beef tatare from the young bull, basilpesto, sprouts, with toasted bread and butter (choice of mama boss)</i>	<i>€ 15,10</i>

## Main dishes

<i>Styrian Beef gulasch (not fat), soo good.....</i>	<i>€ 10,90</i>
<i>Grilled lamb sausage with styrian cabbage &amp; roasted potatoes</i>	<i>€ 11,90</i>
<i>Wiener Schnitzel from the loin of pork with parsley potatoes</i>	<i>€ 11,90</i>
<i>Turkey in a pumpkin seed pane with potato-styrian lettuce salad</i>	<i>€ 11,90</i>
<i>Roast pork in beer sauce, styrian cabbage, bread dumplings (the favorite main dish of our chef)</i>	<i>€ 11,90</i>
<i>Calf's lights with rose wine and bread dumplings (we love it!)</i>	<i>€ 13,90</i>
<i>Cordon bleu, farmer style (curd cheese, smoked meat, wild garlic) with buttermilk (very nice)</i>	<i>€ 13,90</i>
<i>Pork cheeks, braised in beer with a dijon-mustard sauce and wild garlic potatoe mash, leeks and fresh chili (The favorite main dish of our daughter, 16 years old!)</i>	<i>€ 15,50</i>
<i>Pan fried river trout filet wit parsley potatoes and green salad</i>	<i>€ 15,50</i>
<i>Pork medaillons, gratinated with wild garlic butter, peppersauce vegetables and potatoe croquettes (The favorite main dish of our junior chef, 7 years old!)</i>	<i>€ 17,90</i>
<i>Small filet of pork with red coconut curry and gratinated wild garlic drope noques and crispy glasnoodles</i>	<i>€ 17,90</i>
<i>Prime boiled beef, with cream of wild garlic, roasted potatoes roasted potatoes and apple horse radish</i>	<i>€ 21,20</i>
<i>Roast beef with sauce of onion and ham, with roasted potatoes (recipe of our grandmother)</i>	<i>€ 22,90</i>
<i>Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi (choise of grandfather, best for him medium rare.....)</i>	<i>€ 36,90</i>

## Desserts

Chocolate-apricot cake with whipped cream (choice of femal boss)	€ 5,90
Cream strudel with vanilla sauce	€ 5,90
Parfait variation with homemade powidl (plums)	€ 6,90
Variation of homemade sorbets, with chocolate earth	€ 6,90
Cheese-joghurt-apricot noques with apricot ragout	€ 6,90
Apricot tiramsiu with homemade sorbet	€ 7,10
"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 apricot ragout	€ 8,90
Assorted Styrian "Bio" cheese with cheastnut honey	€ 10,90

## Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad, pumpkin oil	€ 9,90
Roasted wild garlic drope-noques with eggs, leaf salad, pumpkin oil	€ 9,90
Cheese millet flan with wild garlic potatoe mash, red coconut curry and fresh chili	€ 9,90
Grilled polenta peaces with cream of wild garlic and leaf salad	€ 9,90
Lentils with red coconut curry and broccoli patties (VEGAN)	€ 10,90
Risotto with asparagus, schilcher, basil, small tomatoes (on wish VEGAN possible)	€ 12,90

### White asparagus of the region Marchfeld with parsley potatoes and:

Sauce hollandaise, or sauce Polonaise with cooked egg	€ 18,90
Styrian Vulcano"prosciutto" and butter	€ 20,90

### **Homemade tagliatelli with:**

Garlic, olive oil, chili and parmesan shavings	€ 9,90
Pumpkin seed pesto and parmesan shavings	€ 9,90
Red coconut curry, black sesam and crispy glasnoodles & Chili	€ 9,90
Wild garlic, small tomatoes, whipped cream, and almonds	€ 9,90
Asparagus, styrian rosé wine (Schilcher), sprouds and almonds	€ 11,50

## Specialities from the region and salads

Scrambled eggs with pumpkin seed oil, bacon and tarragon	€ 7,90
Cold roast pork with mustard and horseradish	€ 7,90
Styrian black bean salad with onions and pumpkin seed oil	€ 7,20
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 7,00
Boiled prime beef with vinegar and pumpkin seed oil	€ 9,90
Mixed salad plate with ham, cheese and boiled eggs	€ 9,90
Big Farmersalad with beef, potatoes, egg and ham	€ 9,90
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 11,90

### Homemade bread

*with homemade sourdough*

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