



Starters

<i>Clear beef broth (consomme) with optionally: sliced pancakes or liver dumpling or meat strudel</i>	€ 5,10
<i>Creme of beetroot, with horseradish-noque and black sesam</i>	€ 5,90
<i>Styrian soup of beef tripe with red paprika</i>	€ 6,10
<i>Pumpkin in a potatoedough with butterbreadcrumbs & leaf salat</i>	€ 11,90
<i>Mixed anti pasti, styrian Vulcano"prosciutto" , assorted "bio" cheese</i>	€ 13,90
<i>Carpaccio from the young bull, with truffle oil, parmesan shavings</i>	€ 14,90
<i>Mixed anti pasti from deer, carpaccio, salami, wild boar ham, arugula, rowanberries, black nuts, parmesan</i>	€ 15,90
<i>Chili beef tataré from the young bull, basilpesto, sprouts, with toasted bread and butter</i>	€ 17,10

Main dishes

<i>Styrian Beef gulasch (not fat), very good</i>	€ 13,90
<i>Grilled lamb sausage with styrian cabbage & roasted potatoes</i>	€ 14,90
<i>Wiener Schnitzel from the loin of pork with parsley potatoes</i>	€ 16,90
<i>Calf's lights with rose wine and bread dumplings</i>	€ 16,90
<i>Turkey in a pumpkin seed pane with potatoe-styrian lettuce salad</i>	€ 17,90
<i>Roast pork in beer sauce, styrian cabbage, bread dumplings</i>	€ 17,90
<i>Cordon bleu, farmer style (curd cheese,smoked meat, wild herbes) with buttermilk</i>	€ 18,10
<i>Pork cheeks, braised in beer with a dijon-mustard sauce and smoked potatoe mash, leeks and fresh chili</i>	€ 19,90
<i>Pan fried river trout filet wit parsley potatoes and green salad</i>	€ 19,90
<i>Pork medaillons, gratinated with dijonmustard butter, peppersauce vegetables and potatoe croquettes</i>	€ 22,90
<i>Small filet of pork with red coconut curry and gratinated spinach drope noques</i>	€ 22,90
<i>Prime boiled beef, with cream of spinach, roasted potatoes and apple horse radish</i>	€ 25,90
<i>Roast beef with sauce of onion and ham, with roasted potatoes</i>	€ 26,90
<i>Steak from the young bull, gratinated with truffle polenta, peppersauce, vegetables and homemade potatoe gnocchi</i>	€ 42,90

Desserts

Chocolate-plum cake with whipped cream	€ 6,90
Cream strudel with vanilla sauce	€ 6,90
Parfait variation with homemade powidl (plums)	€ 7,90
Variation of homemade sorbets, with chocolate earth	€ 7,90
Chocolate noques with white mocca cream	€ 8,10
Blackberry-tiramisu with homemade sorbet	€ 8,10
Schmarr'n, sugared pancake with yogurt, and plum ragout	€ 9,90
Assorted Styrian "Bio" cheese with cheastnut honey	€ 12,90

Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad	€ 11,90
Roasted spinach drope-noques with eggs, leaf salad	€ 11,90
Cheese millet flan with smoked potatoe mash, red coconut curry and fresh chili	€ 11,90
Grilled polenta peaces with cream of spinach and leaf salad	€ 11,90
Lentils with red-coconut curry and broccoli patties (VEGAN)	€ 12,90
Risotto with safran, basil and small tomatoes (on wish VEGAN possible)	€ 15,90

Homemade tagliatelli with:

Garlic, olive oil, chili and parmesan shavings	€ 12,90
Pumpkin seed pesto and parmesan shavings	€ 12,90
Red coconut curry and crispy glasnoodles & Chili	€ 12,90
Cream of beetroot and black sesam, crispy glasnoodles	€ 12,90

Specialities from the region and salads

Scrambled eggs with pumpkin seed oil, bacon and tarragon	€ 8,90
Cold roast pork with mustard and horseradish	€ 8,90
Styrian black bean salad with onions and pumpkin seed oil	€ 8,70
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 8,70
Boiled prime beef with vinegar and pumpkin seed oil	€ 10,90
Mixed salad plate with ham, cheese and boiled eggs	€ 11,90
Big Farmersalad with beef, potatoes, egg and ham	€ 11,90
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 17,90

Homemade bread

with homemade sourdough

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