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 Arna region Award in the showcase.

Starters

Clear beef broth (consomme) with optionally:	
sliced pancakes or liver dumpling or meat strudel	*€ 6,30*
Cream of pumpkin, roasted pumpkin seeds and pumpkin seed oil	*€ 7,10*
Styrian soup of beef tripe with red paprika	*€ 8,10*
Pumpkin in a potatoedough with butterbreadcrumbs & leaf salat	*€ 13,90*
Mixed anti pasti, styrian Vulcano"prosciutto" , assorted "bio" cheese	*€ 15,90*
Carpaccio from the young bull with basil, truffle oil, rocket salad, parmesan shavings	*€ 19,50*
Chili beef tatare from the young bull, basilpesto, sprouts, with toasted bread and butter	*€ 21,10*

Main dishes

Styrian Beef gulasch (not fat), very good	*€ 16,60*
Grilled lamb sausage with styrian cabbage & roasted potatoes	*€ 19,90*
Wiener Schnitzel from the loin of pork with parsley potatoes	*€ 19,90*
Calf´s lights with rose wine and bread dumplings	*€ 19,90*
Turkey in a pumpkin seed pane with potatoe-styrian lettuce salad	*€ 20,10*
Roast pork in beer sauce, styrian cabbage, bread dumplings	*€ 20,10*
Cordon bleu, farmer style (curd cheese,smoked meat, wild herbes) with butterrice	*€ 21,90*
Pork cheeks, braised in beer with a dijon-mustard sauce and wild herbes potatoe mash, leeks and fresh chili	*€ 22,50*
Pan fried river trout filet wit parsley potatoes and green salad	*€ 22,50*
Pork medaillons, gratinated with wild herbes butter, peppersauce vegetables and potatoe croquettes	*€ 26,90*
Small filet of pork with pumpkin curry ragout and gratinated wild herbes drope noques	*€ 26,90*
Prime boiled beef from the young bull, smoked seasalt, with pumpkin, roasted potatoes and apple horse radish	*€ 30,90*
Roast beef from the young bull, with sauce of onions and ham with roasted potatoes and crispy onions	*€ 32,10*

Desserts

Chocolate-plum cake with whipped cream (mrs. Boss likes to eat)	€ 7,90
Cream strudel with vanilla sauce (unfortunately often out)	€ 7,90
Parfait variation with homemade powidl (plums)	€ 7,90
Variation of homemade sorbets, with chocolate earth (very, very good)	€ 8,10
Chestnut noques with a foam of orange & amaretto	€ 8,50
Blackberry Tiramisu, with homemade sorbet (ui, ui, uiiii)	€ 9,90
Schmarr´n, sugared pancake with yogurt, and plum ragout ("not good" :o))	€ 10,60
Assorted Styrian "Bio" cheese with cheastnut honey	€ 16,50

Vegetarian dishes

Roasted bread dumplings with eggs and leaf salad	€ 17,30
Roasted garden wild herbes-noques with eggs, leaf salad	€ 17,30
Cheese millet flan with wild herbes potatoe mash, pumpkin-curryragout and fresh chili	€ 17,30
Grilled polenta peaces with pumpkin and leaf salad	€ 17,30
Lentils with pumpkin curryragout and broccoli patties (VEGAN)	€ 17,30
Risotto with pumpkin, basilpesto and small tomatoes Welschriesling, (on wish VEGAN possible)	€ 18,90

Homemade tagliatelli with:

_"Aioli", Garlic, olive oil, chili, sprouds and parmesan shavings	€ 17,90
_Pumpkin seed pesto, sprouds and parmesan shavings	€ 17,90
_Pumpkin curry ragout and crispy glasnoodles & Chili	€ 17,90
_Pumpkin, roasted pumpkin seeds and pumpkin seed oil	€ 17,90

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	€ 9,10
Styrian salade with garlic, potatoes, boiled egg, roasted ham	€ 9,90
Boiled prime beef with vinegar and pumpkin seed oil	€ 12,90
Mixed salad plate with ham, cheese and boiled eggs	€ 12,90
Big Farmersalad with beef, potatoes, egg and ham	€ 12,90
Turkey stripes (deep fried or grilled) with mixed leaf salad	€ 19,50

Homemade bread

with homemade sourdough **€ 3,20**

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