

# Dear Guest!

we were awarded the AMA quality label,  
as we only cook with fresh, regional  
and seasonal ingredients.



beef, veal, chicken and pork:	meat from Austria with AMA quality label
dairy products:	from Austria with AMA quality label
organic Eggs:	Sonnleitner vlg Gaalkönig, Gaal
potatoes:	Fam. Draxl vlg. Annerlbauer, Weißkirchen and Fam. Quinz, Kobenz
fruit and vegetables:	from Austrian farmers
venison:	from domestic hunting
pumpkin seed oil:	Fritz Fledl, Gschmaier Ilz
fish:	Fam. Rieger, Gaal Fam. Hoffellner, Seckau
mushroom:	Pilzhaus Fam. Zirker, St. Peter am Kammersberg

*We hope you will have an enjoyable stay in our house!*

## *our kitchen times:*

Weekdays from 11:30 am to 2:00 pm and 6 pm to 8:30 pm

Sundays or Holidays from 11:30 am to 4:30 pm

our kitchen is closed on Mondays.



**Our menu is available under this QR-Code!**



## Starters

Ravioli filled with stinging nettle	10,50
brown butter   spring herbs (ACGLO)	
Goat cheese mousse	12,00
melon – tomato salad   watermelon kimchi (AGO)	

## SOUPS

Tomato soup (Vegan - AFLO)	6,00
basil espuma	
Bouillon with (L)	5,00
frittaten (finely cut pancake strips) (ACG)	
baked strudel with meat filling (AC)	
liver dumplings (ACG)	
baked strudel with lung filling (AC)	
cooked strudel with bacon filling (AC)	
pressed dumplings made with Styrian-Cheese (ACG)	

# Main Dishes

<b>Cult Beef Ribeye Steak</b>	39,00
homemade Steak fries   grilled vegetables   café de paris butter (G)	
<b>Organic Flank Steak</b>	30,00
chimichurri   grilled spring onion   rosemary potatoes (ACGLO)	
<b>Braised organic Gab</b>	30,00
truffled potato yeast dumpling   caramelised shallots (ACGLO)	
<b>Glazed knuckle of lamb</b>	29,00
eggplant   potato – thyme flan (ACGLO)	
<b>Picanha of veal</b>	27,00
apricot chili salsa   grilled pimentos   cornbread (G)	
<b>“Steirisches Wurzelfleisch”</b>	16,50
boiled pork   apple horseradish   parsley potatoes   root vegetables (L)	
<b>“Zwiebelrostbraten”</b>	20,00
roasted beef with onions with potato strudel and vegetables (ACGLMO)	
<b>Traditional “Wiener Schnitzel”</b>	23,00
made of veal with parsley potatoes (AC)	
<b>Grilled trout filet</b>	22,00
antiboise   braised tomatoes   olive creme (DO)	

<p>“Wiener Schnitzel”</p> <p>made of pork with rice, French fries or parsley potatoes (ACFG)</p>	14,00
<p>Cordon bleu</p> <p>made of pork filled with cheese and ham, with rice, French fries or parsley potatoes (ACG)</p>	16,00
<p>„Steirerschnitzel “</p> <p>fried chicken fillet in a pumpkin seed breading, with parsley potatoes, fresh vegetables and mountain cranberries (ACFG)</p>	14,50
<p>“Grillteller”</p> <p>grilled pork, beef and chicken with garlic butter, fresh vegetables and French fries (GLM)</p>	16,00
<p>“Strudelteller”</p> <p>bacon-, cabbage-, potato-, vegetable- and leekstrudel with herb yoghurt sauce (ACFGL)</p>	14,50
<p>Roasted Pork</p> <p>with dumplings or cooked strudel filled with bacon (ACFG)</p>	14,00
<p>Cooked bacon filled strudel</p> <p>with gravy and a mixed salad (AC)</p>	13,00
<p>Mixed salad</p> <p>with fried or grilled chicken strips (ACLM)</p>	14,00

# Vegetarian Dishes

Mushroom Stroganoff	21,00
various mushrooms and semolina roulade (vegan – AFHLMO)	
Vegetarian “Strudelteller”	14,50
cabbage-, potato-, vegetable- and semolina pumpkin strudel with herb-yoghurt-sauce (ACFGL)	
Crispy potato dough packets	12,50
with cheese herb filling, herb yoghurt sauce and a salad (ACG)	

# Salads

Mixed Salad	5,50
(GLM)	
Mixed Salad	8,00
large portion (LM)	

# Dessert

Mini chocolate nut cake	7,50
with vanilla ice cream and fresh fruit (ACGHF)	
Strudel	6,00
with soft creme cheese filling (sweet) (ACFGHO)	
Austrian farmer's doughnut	3,00
with mountain cranberries (ACG)	
Cheese plate	14,00
with bread and homemade specialities (ADGHMO)	

# Ice Cream Sundaes

„Eispalatschinke“	7,00
Crêpe filled with vanilla ice cream, served with chocolate sauce and whipped cream (ACGHF)	
Walnussbecher (AEG)	9,50
Ice cream Sundae with walnuts, maple sirup, 3 scoops of ice cream and whipped cream.	
Früchtebecher (AG)	9,50
Ice cream sundae with various fruits, 3 scoops of fruity ice cream and whipped cream.	
Heiße Liebe (AG)	8,50
Ice cream sundae with 3 scoops of vanilla ice cream, hot raspberries and whipped cream.	
Eierlikörbecher (AEGO)	8,20
Ice cream sundae with 3 scoops of ice cream, advocaat and whipped cream.	
Coupe Danmark (AG)	8,20
Ice cream sundae with 3 scoops of vanilla ice cream, chocolate sauce and whipped cream.	
Eiskaffee (AG)	8,20
Ice cream Sundae with 3 scoops of vanilla ice cream, cold coffee and whipped cream.	
Gemischtes Eis	7,50
3 scoops of ice cream with wipped cream (ACGF) (vanilla, chocolate, walnut, strawberry, stracciatella, elderflower und raspberry)	



# Drinks

## Beer (A)

Gösser Gold 0,5 l	4,60
Gösser Gold 0,3 l	4,00
Radler (beer with lemonade) 0,5 l	4,60
Radler (beer with lemonade) 0,3 l	4,00
Weizenbier Hefetrüb	4,60
Gösser Naturgold non alcoholic	4,50
Edelweiß Weizenbier non alcoholic	4,60
Gösser Kracherl (non alcoholic beer with lemonade)	4,00
Puntigamer 0,5 l bottle	4,60

## Wine (O)

Grüner Veltliner house wine 1/8 l	2,40
Blauer Zweigelt house wine 1/8 l	2,40
White wines by the glass (from 0,75l bottle)	
Welschriesling, Frauwallner	3,60
Weißburgunder, Strablegg Leitner	4,20
Sauvignon Blanc, Strablegg Leitner	4,00
Red wines by the glass (from 0,75l bottle)	
Zweigelt, Pöckl	4,20
Blaufränkisch, Prieler	3,80
Spritzer white or red (wine mixed with sparkling water)	2,60
Süße Mischung white/red (wine mixed with lemonade)	3,00
Aperol Spritzer (Wine with aperol and sparkling water)	4,90
Aperol Spritz (Prosecco with aperol and sparkling water)	5,90
Hugo (Prosecco with elderflower and sparkling water)	4,90
Hollunderspritzer (wine with elderflower and sparkling water)	3,50
Prosecco 0,1 l glass	4,20
Uhudler Frizzante 0,1 l glass	4,20



### **Soft drinks**

Coca-Cola, Almdudler, Fanta, Spezi 0,25	2,50
Coca-Cola Zero 0,33 bottle	2,80
Peach Ice-Tea 0,33 bottle	2,80
Mineral (sparkling/still) 0,33 bottle	2,20
Sparkling water with lemon 0,5	3,20
Sparkling water with lemon 0,25	2,40
Elderflower with water 0,3	1,60
Elderflower with sparkling water 0,3	2,20

### **Juices**

Rauch (Orange, Apricot, ACE, Mango, Strawberry, Currant...) 0,2 l	3,00
Apple juice 0,25	2,00
Apple juice mixed with sparkling water 0,25	2,00
Apple juice mixed with sparkling water 0,5	2,80
Apple juice mixed with water 0,25	1,20
Apple juice mixed with water 0,5	2,20
Styrian Juices from Fam. Niglbauer (natural apple juice, apricot, peach, Currant) 0,25	3,00

### **Coffee / tea (G)**

Coffee / Verlängerter	3,20
Espresso	2,60
Espresso with milk	2,60
Double espresso	3,80
Latte Macchiato	3,50
Milk coffee / Häferlkaffee	3,50
Cappuccino	3,50
Hot chocolate	3,50
Whipped cream	0,80
Organic Hornig Tea	2,50
(Fruit, Peppermint, Herbs, Earl grey)	
Earl grey	2,50
rum / schnapps	2,80
milk / lemon	0,50

# Allergien

A	Gluten containing grains
B	Crustaceans, Shellfish
C	Egg
D	Fish
E	Peanut
F	Soy
G	Milk or lactose
H	Edible nuts
L	Celery
M	Mustard
N	Sesame
O	Sulphites
P	Lupines
R	Molluscs

