

First I'm going to eat...

*Beef soup with two extras to choose from
Herby pancake strips/game strudel*

Cream of pumpkin soup with roasted pumpkin seeds and pumpkin seed oil (autumn)

Goose soup with breadcrumb dumplings

*Endive salad
Warm potatoes / boiled egg*

Razorback hog aspic with onion & pumpkin dressing and leaf salad

Parsnip & goose liver fritter on a bed of rose hips & leaf salad

*Beetroot tartar VEGAN
Rocket / Walnuts*

*Autumnal farmer's salad
Leaf salad / scarlet runner beans / warm potatoes / Mangalitzza bacon / radish / celery*

Our salads are made exclusively with Styrian pumpkin seed oil and homemade Styrian apple cider vinegar.

What we're famous for...

*Roasted West-Styrian razorback hog in caraway sauce
Greaves with sauerkraut / Black bread dumplings
Goes well with a slightly malty, naturally cloudy Kaltenhauser cellar beer from Hallein!*

*Baked razorback hog schnitzel in a pumpkin seed coating
Parsley potatoes / cranberry apple
The hogs live a wonderful free-ranging life
out in the open in Western Styria...*

Locally caught fish

*Fried fillet of salmon trout from the Breitenauer valley
Muscat pumpkin / potato and parsley root mash
Goes well with: a glass of Weissburgunder 2016, from the Scheucher vineyard, Labuttendorf*

Our classics

Creamy chestnut finger dumplings and Brussel sprouts with almonds **VEGETARIAN**

Baked porcini mushroom parcels **VEGETARIAN, LACTOSE-FREE**

Leaf salad / Tartar sauce

Game from Draxler in Stainz

Venison stew (made according to an old Styrian recipe)

Red cabbage with apple / Mangalitzka bacon / Prune and black bread bake

Recommendation: Styrian Cuvée Otter 2015 from the Scheucher vineyard in Labuttendorf

Our goose menu (20 years!)

Cream of pumpkin soup with roasted pumpkin seeds and pumpkin seed oil

Goose

Red cabbage / bread dumplings / Glazed chestnuts / Cranberry apple

Chestnut mousse in an orange and almond sauce

And for afters...

Floating island in custard (a classic) **GLUTEN-FREE**

Oven-fresh apple and cinnamon strudel

Styrian pumpkin seed parfait with elderberries

Steirerstöckl's house cake (depending on the season)

Riced chestnut and sour cherries (served in a glass)

A fine selection of Austrian cheeses

Cheese specialties: the Hofkäserei Deutschmann organic farm, Western Styria

Anton Sutterlütty, Alpe Untere Falz, Egg in the Bregenz Forest

A glass of sweet wine to go with it: Beerenauslese 2012 from the Esterhazy vineyard,