

## *First I'm going to eat...*

*Beef soup with one extra of your choice  
Herby pancake strips / Venison strudel*

*Apple and cream of kohlrabi soup with toasted black bread croutons (seasonal!)*

*Styrian onion soup with pressed cheese dumplings (a hearty, nourishing soup!)*

### *Endive salad*

*Warm potatoes / boiled egg / razorback hog greaves*

*Jerusalem artichoke & goose liver fritter*

*Rocket / Pomegranate*

*Razorback hog aspic with onion & Styrian horseradish vinaigrette & leaf salad*

### *Wintery farmer's salad*

*Leaf salad / scarlet runner beans / warm potatoes / Mangalitza 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*

*!The roast pork is roasted fresh every morning, so it's only available as long as the daily stock lasts...!*

*Goes wonderfully with a slightly malty, naturally cloudy Kaltenhauser cellar beer from Haller!*

*Baked razorback hog schnitzel in a pumpkin seed coating*

*Parsley potatoes / Roasted winter apples & cranberries*

*The hogs live a wonderful free-ranging life out in the open in Western Styria...*

*Minced meat from razorback hog*

*in natural juice with truffle potatoe puree and roasted onions*

*Goes well with: a glass of Gemischter Satz 2018, from the Scheucher vineyard, Labuttendorf*

*Our culinary philosophy: appreciation, respect, and love for the product – high quality food, freshly prepared.*

*We therefore hope you will appreciate that our culinary craftsmanship also takes time.*

*We've been doing our best for over 20 years!*

## Our classics

*Parsnip finger dumplings* **VEGETARIAN**

*Creamy mountain lentils / leek*

*Sheep's cheese casserole* **VEGETARIAN**

*Beetroot noodles / Fresh watercress*

*Kainachtal-style pasta with cabbage and lovage* **VEGETARIAN**

## Game from Draxler in Stainz

*Venison goulash & homemade buttered spaetzle*

*Venison stew (made according to an old Styrian recipe)*

*Apple and red cabbage / parsnips / dried plums and rye bread bake*

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

## Locally caught fish

*Styrian-style steamed carp with root vegetables*

*Root vegetables / Caraway potatoes / Fresh Styrian horseradish*

*We get our carp from the Hornegg estate fish farm in Preding, Western Styria*

## And for afters...

*Oven-fresh apple and poppy seed strudel*

*Plum jam turnovers in buttered breadcrumbs (ca. 15 min)*

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

*Steirerstöckl's house cake (depending on the season)*

*Gingerbread parfait & stewed elderberries*

*Festive baked apple*

*Marzipan / almonds / warm custard*

*A fine selection of Austrian cheeses*

*Cheese specialties: the Hofkäseerei Deutschmann organic farm, Western Styria*

*Anton Sutterlüty, Alpe Untere Falz, Egg in the Bregenz Forest*

*A glass of sweet wine to go with it: Beerenauslese 2015 from the Esterhazy vineyard,*