

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

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

*Cream of chestnut soup with goose liver dumplings*

*Goose soup with breadcrumbs dumplings*

*Endive salad*

*Warm potatoes / boiled egg*

*Razorback hog aspic with beetroot and horseradish dressing & leaf salad*

*Goose liver terrine*

*Rocket / Caramelised chestnuts / Quince ragout*

*Wintery farmer's salad*

*Leaf salad / scarlet runner beans / warm potatoes / Mangalitzba 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...*

*Rice with meat from razorback hog with grana cheese*

*Niki L. is always the first to order it...*

## *Locally caught fish*

*Styrian carp with root vegetables*

*Root vegetables / caraway apples / Styrian horseradish*

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

*Goes well with: a glass of Steirischer Mischsatz 2016, from the Scheucher vineyard, Labuttendorf*

## Our classics

### *Styrian potato goulash*

*With Braunschweiger sausage OR with butternut pumpkin & runner beans* **VEGAN, LACTOSE-FREE**

### *Braised ox cheeks in an onion and red wine sauce*

*Mashed potatoes and celery / pear in red wine*

*Recommendation: Panta Rhei Blaufränkisch, 2008, WG. Schwarz - Velich, Burgenland*

## Game from Draxler in Stainz

### *Roast venison in juniper gravy*

*Cabbage sprouts with Mangalitza bacon/ Jerusalem artichoke dumplings / baked apples & cranberries*

*Recommendation: Just Leithakalk 2016, Leithakalk Wine Estate, Großhöflein, Burgenland*

## Styrian chicken from Lugitsch in Gniebing

### *Crispy chicken breast stuffed with chestnuts*

*In its own juices with a hint of rosehip / wild rice*

## And for afters...

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

### *Oven-fresh apple and poppy seed strudel*

### *Gingerbread parfait & spiced oranges*

### *Vanilla crescent-shaped biscuits served in a glass*

*Curd Cheese / Mascarpone / Rum / Homemade vanilla crescent-shaped biscuits/ stewed plum / cinnamon*

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

### *Festive baked apple*

*Marzipan / almonds / warm custard*

### *A fine selection of Austrian cheeses*

*Cheese specialties: the Hofkäserei 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 2012 from the Esterhazy vineyard*

*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*

*and that we have been striving to do our best for 20 years!*