

# Wirtshaus Steirerstöckl

## For aperitifs, we recommend:

- Schilcher prosecco, Markus Klug vineyards, Hochgrail/St. Stefan, West Styria
- Sparkling wine with Styrian elderflower juice
- Sparkling wine with Styrian lemon balm juice
- Lingonberry Sparkling wine
  
- Sandwiches made with homemade Styrian specialties price per person (two pieces)  
(Smoked pork, Mangalitzba bacon, foie gras, smoked bacon spread, cheese, seasonal spread, etc.)

## As a midnight snack:

- Styrian potato goulash served with pork & beef sausage
- Cheese plate with fine Styrian cheeses

## You may alternatively choose two dishes per course

Please select your meal from the following menu options:

### HORS D'OEUVRES

- Mixed Styrian starter plate (sheep's cheese terrine, pork crackling pastries, gamey pork aspic)
- Weiz alpine ox carpaccio on a bed of fresh rocket salad served with Grana Padano
- Grilled sheep's cheese wrapped in Mangalitzba bacon on a bed of spinach salad and cherries in red wine
- Gamey pork aspic served with onion & pumpkin seed oil dressing over mixed leaf lettuce
- Smoked Styrian mountain brook trout fillet with cucumbers in cream and horseradish dressing and toasted white bread
- Rainbow trout tartar from the Breitenauer valley served with beets and boiled eggs

### SOUPS

- Hearty beef broth soup served (your choice)
  - with herb frittatas
  - liver dumplings or
  - semolina dumplings
- Styrian onion soup served with pressed cheese dumplings
- Seasonal cream soup

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## MAIN COURSE

- Gamey pork schnitzel served with parsley potatoes and an apple lingonberry chutney
- Styrian chicken breast stuffed with spinach & sheep's milk cheese served with wild rice
- Minced fillet of zander browned in herb butter with lamb's lettuce and potatoes
- Minced gamey pork butter schnitzel in a natural sauce with mashed potatoes and roasted onions.
- Styrian beef roast on a Schilcher sauce with vegetables and potato – pumpking seed fritters
- Reinischkogel gamey pork roast in caraway seed juices served with pork crackling sauerkraut and Serviettenknödel
- Fried Styrian mountain stream trout fillet served on dill cucumbers & potato horseradish puree

(We are happy to offer vegetarians our vegetarian dishes; please refer to our daily restaurant menu for more details.)

## DESSERTS

- Freshly baked cake made with seasonal ingredients
- Snowball dumplings in a strawberry vanilla sauce
- Steirerstöckl's signature torte made with seasonal ingredients
- Pumpkin seed parfait with pumpkin seed brittl
- Chocolate mousse and fruits
- Vanilla ice cream with warm raspberries
- Traditional Styrian fresh strudel made with seasonal ingredients

(Our cakes, tortes and strudels vary depending on the season. Feel free to ask a week before the event which cake, strudel or torte we can make fresh for you.)

## CHILDREN'S MENU

- Beef broth soup served with fried soup pearls
- Gamey pork or organic chicken schnitzel served with fried potatoes and ketchup or
- Chicken served with fried potatoes and ketchup or
- Homemade tagliatelle in tomato sauce
- A small portion of mixed ice cream served with whipped cream