

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

*Beef soup with two extras to choose from  
Herby pancake strips / Liver dumplings*

*Cream of potato soup with leeks and toasted black bread croutons*

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

*Endive salad  
Warm potatoes / boiled egg*

*Razorback hog aspic with beetroot and horseradish dressing & lettuce*

*Beetroot carpaccio  
Rocket / walnuts / Grana Padano*

*Sheep's cheese ravioli wrapped in Mangalitza bacon on a bed of 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  
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...*

*Niki's razorback hog served with rice  
Niki L. is always the first to order this classic...*

## *Locally caught fish*

*Filet of zander from the Breitenauer Valley  
Homemade red beet ribbon noodles / Styrian horseradish sauce  
Goes well with: a glass of Steirischer Mischsatz 2016, from the Scheucher vineyard, Labuttendorf*

## Our classics

*Styrian potato goulash* VEGAN, LACTOSE-FREE

*With Braunschweiger sausage OR Styrian scarlet runner beans & gherkins*

*Greaves dumplings & warm cabbage salad with bacon*

*Lamb from the Ruprecht farmers in Lannach*

*Minced roast lamb*

*Lentils with Mangalitza bacon / mashed potato / roasted onion*

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

*Roast lamb in thyme gravy*

*Austrian polenta bake / green beans with bacon*

*Recommendation: Panta Rhei Blaufränkisch 2008, the Schwarz-Velich vineyard in Burgenland*

*Styrian chicken from Lugitsch in Gniebing*

*Paprika chicken & homemade buttered spaetzli*

## And for afters...

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

*Oven-fresh cottage quark strudel*

*Vanilla ice cream with pumpkin seed oil & pumpkin seed brittle*

*Baked Styrian apple slices*

*Pumpkin seed coating / stewed black elderberries*

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

*Plum jam turnovers & buttered breadcrumbs*

*A fine selection of Austrian cheeses*

*Cheese specialties: the Hofkäserei Deutschmann organic farm, Western Styria  
Anton Sutterlity, 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 trying to do our best for 20 years!*