

STARTERS

vegan/vegetarian

"STYRIAN FARMER'S SALAD" / leaf lettuce/ cabbage/beetle beans/potatoes/roasted walnuts & pumpkin seeds/pumpkin seed oil **5,80**

LAMBS LETTUCE / potatoes/styrian pumpkin seed oil/pumpkin seeds/boiled egg **6,50**

"WINTER'S SALAD" / Lukewarm pumpkin/ eggplant/peas/grapes/walnuts/variation of mushrooms/lambs lettuce/walnut oil **10,-**

GRILLED GOAT CHEESE / marinated beetroot/horse-radish/dill/cress/nut pesto/honey-mustard sauce **11,90**

BURRATA CHEESE (CREAM CHEESE) herbs pesto/lukewarm homemade fresh antipasti vegetables/rocket **13,-**

FISH

CRISPY BREAD with homemade GRAVED SALMON rocket/honey-mustard sauce **11,50**

TUNA SASHIMI / avocado/soysauce/ wasabi/ginger & co **15,-**

PROVENÇAL FISH SOUP filets/fresh mussels/prawn/calamari **VS 9,80 / HS 17,80**

CALAMARI BRUSCHETTA / roasted ciabatta/ grilled calamari/cherry tomatoes/leek **10,50**

GRILLED OCTOPUS / "smoked" mashed potatoes/roasted pepper **15,-**

MEAT

LAMBS LETTUCE / bacon/potatoes/styrian pumpkin seed oil/pumpkin seeds/boiled egg **7,50**

TENDER, AIR-DRIED, PARMA PROSCIUTTO CRUDO olives/artichokes/parmesan cheese **9,80**

PLUS OPTIONAL:
fresh, marinated antipasti vegetables **5,40**

VITELLO TONNATO / pink roasted tender veal/deep fried caper berries/tuna cream **13,50**

ROASTBEEF ITALIAN STYLE / artichokes/capers/vergin olive oil/homemade, fresh antipasti vegetables **14,50**

BEEF TATAR 100% beef filet / mustard's „caviar"/red wine-vinegar onions/butter/mustard mayonnaise/crispy white bread
VS ~100g 15,90
HS ~160g 22,90

SOUPS

VEGAN: CURRY-COCOS SOUP vegetables/peas **5,50**

OPTIONAL: plus grilled prawn **7,50**

Original BEEF SOUP with homemade sliced pancakes/root vegetables
4,40
strudel of greaves/root vegetables **5,20**

On request you will receive an updated information sheet about ingredients in our foods that may trigger allergies or intolerances.

All prices in euro including all taxes

MAIN DISHES

vegan/vegetarian

VEGETABLE-CHICKPEA-CURRY / mushrooms/ pumpkin/beans/Pak Choi/leek/coriander/coco-nut milk/spring onion/tomatoes/basmati rice **12,50**

PASTA "ARRABIATA" / spicy tomato sauce/ fresh vegetables/rocket/ vegan "parmesan cheese"/pine nut **10,80**

POLENTA AU GRATIN WITH SHEEP'S CHEESE / ratatouille vegetables/vergin olive oil/fresh herbs/marinated lettuce **11,80**

SPINACH CANNELONI / pumpkin/mozzarella cheese/ tomato cream/fresh herbs/panko breadcrumbs **12,50**

FISCH

FRESH STEAMED MUSSELS „AU VIN BLANC" / leek/ celery/parsley/pernod liquer/white wine/garlic **16,50**

TUNA PASTA / fresh tuna cubes/capers/leek/ celery/tomato cream/parsley/rocket **15,80**

GRILLED CALAMARI / spinach/leek/ grilled polenta/sour cream with garlic **17,90**

GRILLED SALMON FILET & GRILLED OCTOPUS crustacean-saffron fond/olives/capers/ tomatoes/onion basmati rice **21,-**

ROSE GRILLED TUNA FILET citrus aromates/mediterranean caponata vegetables/fried potatoes with fresh herbs **23,-**

GRILLED SEABASS ca. 300-400 g
with fried potatoes with fresh herbs **17,90**
or with mixed Italian style salad bowl **19,90**

MEAT

STYRIAN SALAD / deep fried styrian chicken stripes/ pumpkin seed oil/mixed salad with potatoes & leaf lettuce/pumpkin seed oil/roasted pumpkin seeds **13,-**

Deep fried fresh STYRIAN CHICKEN LIVER mixed salad with potatoes & lambs lettuce/styr. pumpkin seed oil **14,50**

Roasted, fresh, STYRIAN CHICKEN LIVER / sherry-sauce/ cream/apple/onions/grapes/truffled mashed potatoes **13,-**

Fresh, styrian DEEP FRIED HALF OF A CHICKEN
with potatoes with butter and fresh parsley **14,50**
or with lambs lettuce with potatoes and pumpkin seed oil **15,50**

WIENER SCHNITZEL / deep fried tender pork loin/basmati rice or potatoes with butter and fresh parsley **13,50**

"DELI CORDON BLEU" / deep fried tender pork loin/ air-dried bacon/brie cheese/cranberries/ potatoes with butter and fresh parsley **14,90**

PORK'S FILET SALTIMBOCCA ratatouille vegetables/marsala/potato gratin **17,50**

Pink roasted BEEF FILET TIPS / mushrooms/creamy cognac sauce/pepper/herbs/ribbon noodles **21,-**

TENDER, SLOW BRAISED, BEEF'S CHEEK truffled mashed potatoes/root vegetables **18,50**

GRILLED BEEF TENDERLOIN STEAK / "smoked" mashed potatoes/sautéed baby pak choi/peppered cognac sauce
Lady Cut ca. 160 g **26,50**
Men Cut ca. 200 g **29,50**

You are in one of Kapfenberg's oldest houses, built around 1594

DINNER MENU

STARTERS

vegan/vegetarian

LAMBS LETTUCE

potatoes/styrian pumpkin seed oil/
pumpkin seeds/boiled egg

6,50

GRILLED GOAT CHEESE

marinated beetroot/horseradish/dill/
cress/nut pesto/honey-mustard sauce

11,90

BURRATA CHEESE (CREAM CHEESE)

herbs pesto/lukewarm homemade fresh
antipasti vegetables/rocket

13,-

FISH

CRISPY BREAD with homemade GRAVED SALMON

rocket/honey-mustard sauce

11,50

PROVENCAL FISH SOUP

filets/fresh mussels/prawn/calamari

VS 9,80 / HS 17,80

CALAMARI BRUSCHETTA

roasted ciabatta/grilled calamari/
cherry tomatoes/leek

10,50

MEAT

LAMBS LETTUCE / bacon/potatoes/styrian

pumpkin seed oil/pumpkin seeds/boiled egg

7,50

VITELLO TONNATO / pink roasted tender

veal/deep fried caper berries/tuna cream

13,50

ROASTBEEF ITALIAN STYLE

artichokes/capers/vergin olive oil/
homemade, fresh antipasti vegetables

14,50

SOUPS

VEGAN: CURRY-COCOS SOUP

vegetables/peas

5,50

OPTIONAL: plus grilled prawn

7,50

Original BEEF SOUP with homemade

sliced pancakes/root vegetables

4,40

strudel of greaves/root vegetables

5,20

All prices in euro
including all taxes

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vegan/vegetarian

VEGETABLE-CHICKPEA-CURRY / mushrooms/
pumpkin/beans/Pak Choi/leek/coriander/coco-
nut milk/spring onion/tomatoes/basmati rice

12,50

PASTA "ARRABIATA" / spicy tomato sauce/
fresh vegetables/rocket/vegan "parmesan
cheese"/pine nut

10,80

SPINACH CANNELONI / pumpkin/mozzarella cheese/
tomato cream/fresh herbs/panko breadcrumbs

12,50

FISCH

FRESH STEAMED MUSSELS „AU VIN BLANC" / leek/
celery/parsley/pernod liquer/white wine/garlic

16,50

TUNA PASTA / fresh tuna cubes/capers/leek/
celery/tomato cream/parsley/rocket

15,80

GRILLED CALAMARI / spinach/leek/
grilled polenta/sour cream with garlic

17,90

ROSE GRILLED TUNA FILET

citrus aromates/mediterranean caponata
vegetables/fried potatoes with fresh herbs

23,-

MEAT

STYRIAN SALAD / deep fried styrian chicken stripes/
pumpkin seed oil/mixed salad with potatoes & leaf
lettuce/pumpkin seed oil/roasted pumpkin seeds

13,-

Roasted, fresh, STYRIAN CHICKEN LIVER

sherry-sauce/cream/apple/onions/grapes/
truffled mashed potatoes

13,-

Fresh, styrian DEEP FRIED HALF OF A CHICKEN

with potatoes with butter and fresh parsley

14,50

or with lambs lettuce with potatoes and
pumpkin seed oil

15,50

WIENER SCHNITZEL

deep fried tender pork loin/basmati rice
or potatoes with butter and fresh parsley

13,50

TENDER, SLOW BRAISED, BEEF'S CHEEK

truffled mashed potatoes/root vegetables

18,50

GRILLED BEEF TENDERLOIN STEAK

"smoked" mashed potatoes/sautéed baby
pak choi/peppered cognac sauce

Lady Cut ca. 160 g

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