



## *Welcome to the Hofwirt*

Welcome to our beautiful Styrian tavern! We are proud of a nearly 750-year-old history and that we were able to host the first guest more than 400 years ago. What we have taken from the past is the wonderful scenery of a baroque building, which is proud of its proximity to the Seckau Abbey, which honours with great care, tradition and history - with one goal: to attract you. With Styrian delicacies and products from regional producers.

After a good meal, we invite you on a short tour. The long, exciting history of our house has left impressive marks. The large wooden staircase leads you to the suites, which we have restored to new heights. Take your time to marvel at the stucco ceilings, as each one tells its own story...

Perhaps the exciting tour of our house will also give you the idea of staying longer and celebrating with your family and friends, also in our former farm shop, the charming building is now the perfect location for unforgettable, private celebrations and inspiring business events! Because life is a festivity...

### *Opening hours:*

Monday and Tuesday: closed

Wednesday to Saturday from 07.30 am to 10.00 pm

Sunday from 07.30 am to 7.00 pm

Breakfast from 07.30 am to 11.00 am

Kitchen from 11.30 am to 9.00 pm (Sundays to 6.00 pm)





## STARTERS

from our partners and homemade...

### Gratinated goat cheese

on seasonal salads and glazed pears G,O

€ 13,90

### “Authal” deer ham

with beetroot-apple tatar and pumpkin parfait C,G,O

€ 18,90

## SALADS

### Green leaf salad

or **Mixed salad** M,O,C

€ 5,50

€ 4,90

### Lambs lettuce

with potatoes and bacon L,O,C

€ 9,80



## SOUPS

hot, fresh and garnished with our garden herbs

### Beef broth

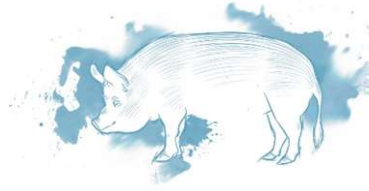
with sliced pancakes, cheese dumpling or liver dumpling  
A,C,G

€ 5,20

### Cream soup of chestnuts

with homemade bacon profiteroles A,O,G,L,C

€ 6,80



## MAIN COURSES

focusing on the most delicious Styrian dishes...

**“Authal” game ragout (deer and venison)** € 23,50

with mushrooms, apple-cabbage and home made spaetzle A,C,G,O

**Wiener Schnitzel from pork or veal** € 17,50  
€ 26,90

with parsley potatoes and cranberries A, C, G

**Roasted saddle of deer (from Authal) in a walnut crust** € 39,90

creamy savoy cabbage, blueberry-gin sauce and home made potato “pasta” A,C,G,L

**Breast of pheasant covered with bacon** € 29,50

on cranberry risotto and glazed grapes C,G,O

**Styrian deep fried chicken** € 16,90

with potato salad and cranberries A,C,L,O,M

**Pork filets on cognac pepper sauce** € 25,90

with bacon beans and croquettes G,O,L

**Roasted filet of salmon-trout from our “Fischerei Ausseerland”** € 24,90

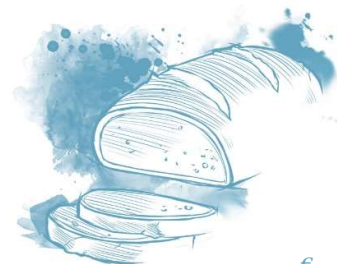
with parsley potatoes and braised vegetables of the season A,C,G,D

**Home made “Carinthian cheese noodles”** € 17,50

Pasta filled with cheese and herbs with brown butter and Asmonte cheese A,C,G

**Potato-pumpkin strudel** € 15,90

with lambs lettuce and braised vegetables A,C,G,O



## MAY WE OFFER SOME HOMEMADE BREAD...

**Breadbasket** with butter € 3,50

**Bread with 3 types of spread** A,C,E,F,G,H,M,N per person € 4,60



## SPECIAL HOFWIRT RECOMMENDATION:



### Styrian “meat” bread

assorted Styrian specialties of different meat,... ,A,C,G,M,O

€ 9,50

## AS SWEET

as a farewell can be,..

### Home made nougat terrine with crunchy bottom

apple gel and “Wiesengelter” honey ice cream C,G,O,H

€ 12,50

### Chestnut parfait

with whipped cream and berry sauce C,G,H

€ 10,50

### Homemade apple strudel

with whipped cream or vanilla sauce A, H, G

or with vanilla ice cream A,H,G,

€ 5,20

€ +0,60

€ + 1,50

### Homemade curd strudel

with whipped cream or vanilla sauce A, H, G

€ 5,20

€ +0,60

### Hofwirt Cake A, C, G, H, O

chocolate and walnut combined with plum compote and buttercream

€ 5,40

## OUR SIGNATURE DISHES TO SHARE

minimum 2 people, pre order 24 h in advance



### Whole chicken for 2

whole stuffed chicken with seasonal potato-vegetable “Gröstl “

roasted in the oven A,C,G,L,O,M,F

per person € 21,90

### 500 Gramm filet of beef on herbs sauce for 2

with braised vegetables and sweet potato fries O,L

per person € 41,50





For our „little ones“  
prepared with love

## Soups

**Beef broth** € 3,90  
with sliced pancakes or cheese dumplings A,C,F,G,M,L

## Main courses

**Wiener Schnitzel from pork  
or veal** € 7,90  
with parsley potatoes A,C,G € 11,50

**Pasta** € 7,90  
with tomato sauce A,C,L,M

**Chicken nuggets** € 8,50  
with sweet potato fries A,C,G

**Home made fish fingers** € 8,90  
with mashed potatoes A,G,D,O,C

## Desserts

**Ice „dwarf“** € 4,20  
2 balls of kids choice with whipped cream  
and smarties

**„Kinder“ Bueno ice cream coup** € 7,20  
Bueno ice cream with whipped cream  
chocolate sauce and Kinder bueno

Our staff is happy to inform you about  
any allergic ingredients in our dishes.



Thanks for visiting us, we are already looking forward to the next time.  
Yours Hofwirt Team!



**Without our regional partners, we would not be the Hofwirt...**

**That is why we like to introduce you to our producers, without whom our menu would not be as down to earth and typically Styrian as it is.**



On the one hand, KULINARIUM [Culinary Style] STYRIA calls for regional identity through the stimulation and appreciation of local products as well as traditional recipes and on the other hand promotes qualitative partnerships between Styrian restaurateurs and their surrounding farmers and producers.

### **Fresh cider ...**

...produced by the Kühbreinhof. The Kargl family relies on the organic cultivation of traditional apple varieties, which are cultivated and processed with the utmost care - CHEERS!

### **Our fish ...**

... comes from the Ausseerland region from pure spring water. Because only if the fish have lived properly and in harmony with nature, they can taste as good!

### **Our game ...**

... deer or chamois, come from our own Authal game preserve area, where it has spent its entire life between natural forests and meadows.

### **The “Schnaps” ...**

... is delivered by the monks of the nearby Seckau Abbey. They have been distilling spirits since 1994 and have already received several awards.

### **Happy chicken ...**

... deliver organic eggs. Burgi and Herbert Herk, farmers by conviction, give their chicken a lot of space all year round and feed them with the finest grains.

### **Meat...**

... we are very proud that we get some of our meat from the in-house agriculture & butchery St. Wolfgang. These are our own fields and farms where the Seetaler Weidelamm and our pigs are at home and enjoy the beautiful view to Mount Zirbitz.

### **“Wiesengelter” vegetables**

“Wiesengelter” is the area in and around St. Georgen ob Judenburg, where our farms are located. Not only some of our cattle and pigs are grown up there, also a variety of seasonal vegetables and our bees are located there.