



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 300 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 spoil you. With Styrian delicacies and products from regional producers.

After a good meal, we invite you on a shout 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...

Opening hours:

Tuesday to Saturday from 7.30 am to 11.00 pm

Sunday from 7.30 am to 7.00 pm

Breakfast from 7.30 am to 11.00 am

Afternoon menu from 2.00 pm to 6.00 pm

Kitchen from 11.30 am to 10.00 pm (Sundays to 7.00 pm)

April to October: Closed on Mondays, November to March: Closed on Mondays & Tuesdays



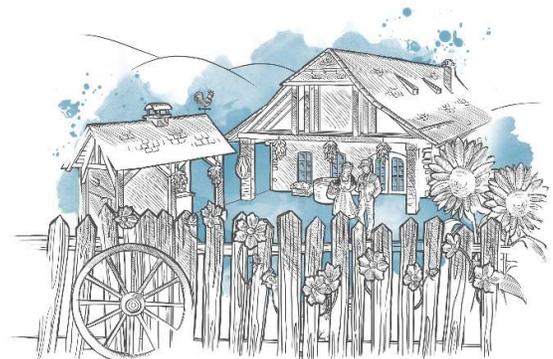
Hofladen (farm shop)

The former stable behind the house was restored in 2017. Today, the farm shop is our special gem. The scent of home-baked bread leads the way to all sorts of fine art and crafts, handmade juices and many other delicacies from local producers.

Opening hours:

Thursday to Sunday from 09.30 am to 6.00 pm

Outside opening hours on request only.





STARTERS

from our partners and homemade...

Pickled beef cuts from the Authaler beef

with wild garlic and Hofladen-bread (A,H,G)

€ 9,50

Asparagus salad

with herbal vinaigrette and marinated cherry tomatoes (A,G,M,O)

€ 7,60

on request with graved Grundlsee char (A,G,M,O, E)

€ 12,50

Classic beef Tatar

Butter toast and butter (A,G,M,O,C)

€ 13,80

SALADS

Green leaf salad

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

€ 4,00

€ 4,50

Styrian lambs lattice salad

with bacon, fried potatoes and pumpkinseed oil (M,O,C)

€ 6,40

Boneless fried chicken

with potatoes, lambs lattice served and pumpkin seed oil (A,C,G,O)

€ 11,80

SOUPS

hot, fresh and garnished with our garden herbs

Beef broth (A,C,F,G,M,L)

with sliced pancakes, liver dumplings or semolina dumplings

€ 3,50

Murtal radish cream soup

with herbs and our roasted wood oven bread (A,C,G,L,M)

€ 4,50

Asparagus cream soup

with herbs and croutons (A,G,L,O)

€ 4,90

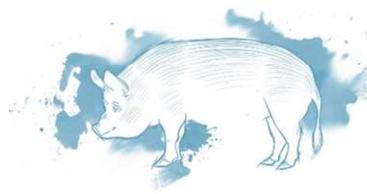




MAIN COURSES

focusing on the most delicious Styrian dishes...

Wiener Schnitzel from pork or chicken with parsley potatoes and cranberries (A,C,G)	€ 14,90
Styrian deep fried chicken with potato salad and cranberries (M,O,C,A,L)	€ 13,90
Braised beef cheek with Temnitzer potatoes and roots (F,G,L,M,O)	€ 15,90
Goulash from the Authaler beef with bread dumplings and sour cream (A,C,G,L)	€ 12,50
Pink fried saddle of beef from the Authaler beef (200g) with rosemary potatoes, green asparagus and Cafe de Paris sauce (F,G,L,M,O)	€ 31,50
Lake trout from the Seckau fish farm "Müllerin Art" with parsley potatoes and lemon-chive- butter (A,D,G)	€ 19,50
Stroganoff of straw pig with wild garlic spaetzle and sugar peas (A,C,G,L,M,O)	€ 16,50
Solo asparagus with hollandaise sauce and boiled salt potatoes (C,G,M,O) on request with fresh ham	€ 14,90 € 16,40





MAY WE OFFER SOME HOMEMADE BREAD...

Breadbasket with butter

Bread with 3 types of spread (A,C,E,F,G,H,M,N)



OUR SIGNATURE DISHES TO SHARE

minimum 2 people, pre order 24 h in advance

Whole country duck (A,C,G,O,L, M)

Apple - red cabbage, potato dumplings,
glazed chestnuts and gravy

per Person € 19,90

Whole chicken (A,C,G,L,O,M,F)

whole stuffed chicken on potatoes
roasted in the oven

per Person € 13,50



AS SWEET

as a farewell can be,
followed by a safe return soon

Strawberry-nougat mousse

with tonka bean ice cream (C,G,H,O)

€ 9,80

Rhubarb and raspberry cake

with their sorbets (A,C,G,H,O)

€ 9,80

Hofwirt Cake

chocolate and walnut combined with plum compote and buttercream (A,C,G,H,O)

€ 3,20

Homemade apple strudel

with whipped cream (A, H, G)

€ 3,20

Our waiters are happy to inform you about any daily offers
as well as any allergic ingredients in our dishes





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

That is why we like to introduce you to our producers, without whom our card 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 ...

... from the trout farm Hoffelner in Seckau and Ausseerland region come 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 the our own Authal hunting area, where it has spent its entire life between natural forests and meadows.

The "Schnapps" ...

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

Happy chickens ...

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

Milk does not taste the same everywhere ...

... that is why we have chosen our partner carefully. Family Madl from Seckau has been awarded several times with the award of cheese and dairy products "Kasermannl in Gold".

A good Styrian chicken ...

... is only allowed to be called like that, if it really is a chicken from Styria. The company "Steirerhuhn" (lit. Styrian chicken) looks at it meticulously.

Meat...

... to be more specific "Steirerfleisch" (lit. Styrian meat), may only call itself like that, if it is verified by the brand "Steirerglück" (lit. Styrian luck) and thus, lived the natural cycle of nature.