



## *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:*

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

Afternoon menu from 2.00 pm to 6.00 pm

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

Closed on Mondays & Tuesdays (besides public holidays)



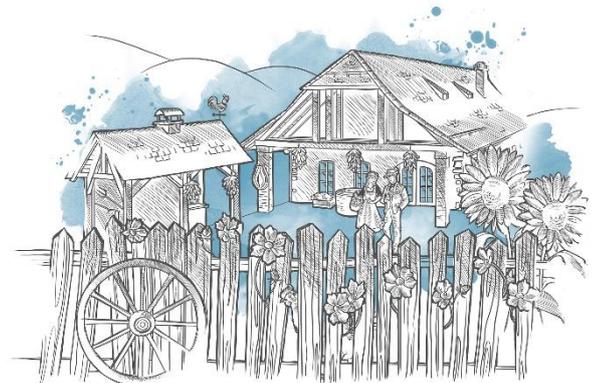
## *Hofladen (farm shop)*

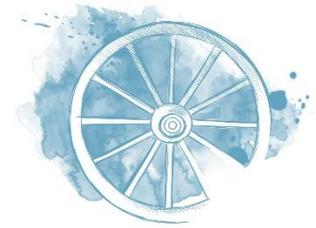
The former stable behind the house was restored in 2017. Today, the farm shop is our special gem. The scent of home-baked bread leads the way to all sorts of fine art and crafts, handmade juices and many other delicacies from local producers.

### *Opening hours:*

Thursday to Sunday from 11.00 am to 5.00 pm

Outside opening hours on request only.





## STARTERS

from our partners and homemade...

### **Smoked char (in the whole) from our Fischerei Ausseerland**

with garlic crisp and dill-cucumber salad G,D,M,O

€ 11,80

### **Beef Tatar of regional beef with mushroom cream**

herbal oil and butter toast A,C, G, M, O

€ 15,40

## SALADS

### **Green leaf salad**

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

€ 4,50

€ 4,50

### **Baked chicken finger (with pumpkin seeds) salad**

with green leaf salad and pumpkin seed oil A, C, G, O

€ 11,80



## SOUPS

hot, fresh and garnished with our garden herbs

### **Beef broth**

with sliced pancakes, meat strudel or cheese-potato hash browns

A, C, G, D,B,O

€ 4,90

### **Murtal radish cream soup**

with herbs and our roasted wood oven bread

or with dumpling filled with draff and deer bacon A, O, G, L, M

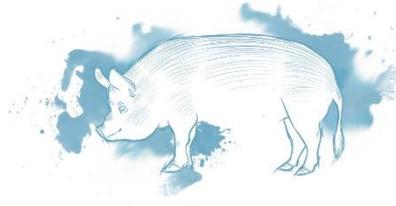
€ 4,80

€ 5,90

### **Cream soup of wild garlic**

with fried salmon trout tatar A,C,G,D,B,O

€ 5,80



## MAIN COURSES

focusing on the most delicious Styrian dishes...

### **Braised “Authal” deer with variation of celery**

forest mushrooms and polenta A,C,G,L,O

€ 25,90

### **Ragout of Seetal lamb “Beuschel”**

with parsley dumpling and root vegetables A,C,G,M,O

€ 15,60

### **Wiener Schnitzel from pork or chicken**

with parsley potatoes and cranberries A, C, G

€ 15,50

### **Styrian deep fried chicken**

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

€ 14,50

### **Traditional braised beef “Tafelspitz”**

Braised beef in broth with cream spinach, roasted potatoes and chive sauce, G,L,M,O

€ 19,50

### **Roasted salmon trout from the Seckau fish farm**

with peas and baby carrots and potato mash G,D,O

€ 21,50

### **Home made beetroot ravioli**

with goat cheese, fennel and horse radish A,C,G,O

€ 15,50

### **Vegan red lentils stew**

with bread and dried plum pesto A,C,G,L,H,O

€ 10,90

## MAY WE OFFER SOME HOMEMADE BREAD...

**Breadbasket** with butter

€ 2,00

**Breadbasket** with butter and bacon butter

€ 3,20



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

per person € 2,90



## 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

### Sous Vide braised filet of beef for 2 people

with seasonal vegetables and oven potatoes G,O, L,P

per person € 26,50

## SPECIAL HOFWIRT RECOMMENDATION:



### “Hofwirt” snack plate

assorted Styrian specialities such as cheese, sausages,... the best you can get M,A,C,G

€ 9,80

## AS SWEET

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

### Home made “Kaiserschmarrn” (Sliced fluffy pancake dough in sugar)

with sour cherry ragout and vanilla ice cream A,C,G,O

€ 9,50

### Apple tarte “demolished”

with cappuccino mousse and baileys A,C,G,E,O

€ 6,50

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

chocolate and walnut combined with plum compote and buttercream

€ 4,20

### Homemade apple or curd strudel

with whipped cream A, H, G

€ 3,80

or with vanilla ice cream A,H,G,

€ 5,30

### Daily special cake

€ 3,50

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





For our „little ones“  
prepared with love

## Soups

### **Beef broth**

with sliced pancakes or cheese dumplings A,C,F,G,M,L

€ 3,50

## Main courses

### **Wiener Schnitzel from pork or chicken**

with parsley potatoes A,C,G

€ 7,50

### **Pasta**

with tomato sauce A,C,L,M

€ 7,50

### **Natural schnitzel from chicken**

with pea rice A,G,L

€ 7,90

### **Home made fish fingers**

with potato puree G,D,O,C

€ 8,10

## Desserts

### **Pancake**

with apricot jam A,C,G

€ 2,90

### **Ice cream**

2 balls of kids choice with whipped cream

€ 3,50

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 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 "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 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.