



## *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 07.30 am to 11.00 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



## *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...

### Vitello tonnato

A,L,G,M

€ 12,50

### Carpaccio of regional beef

with rocket salad, mountain cheese & Hofladen bread A,G,M,O,P,L

€ 14,60

### Classic beef Tatar of regional beef

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

€ 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, liver dumplings or semolina dumplings

A, C, G, F, M, L

€ 4,70

### Murtal radish cream soup

with herbs and our roasted wood oven bread A, O, G, L, M

with cold smoked char from "Fischerei Ausseerland" D,G,L,M,P,O

€ 4,80

€ 6,50



## MAIN COURSES

focusing on the most delicious Styrian dishes...

### Short roasted saddle of "Authal" deer

with "Krapfen" (traditional dough), bacon-plums and pumpkin A,C,M,P,O

€ 25,90

### Ragout of lamb

with risotto of ancient grain and sour vegetables A,G,L,M,P,O

€ 15,50

### 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

### Braised beef (Tafelspitz)

Braised beef in broth with root vegetables, roasted potatoes & horseradish, A,L,M,G

€ 18,50

### Brown trout from the Seckau fish farm

with spinach, regional potatoes with dill and lemon-herbs butter G,D,O,P

€ 21,50

### Home made beetroot dumplings

with Styrian horse radish sauce & apple-pear ragout A,C,G,L,M,P,O

€ 13,50

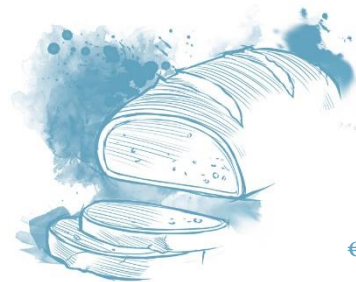
## MAY WE OFFER SOME HOMEMADE BREAD...

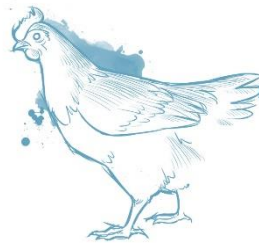
**Breadbasket** with butter

€ 2,00

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

per person € 2,80





## OUR SIGNATURE DISHES TO SHARE

minimum 2 people, pre order 24 h in advance

### Whole chicken for 2

whole stuffed chicken on potatoes  
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 F,L,M,P,O

pro 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

### Apples fried in “Thalheim” beer dough

with lemon-elderflower sorbet and cinnamon-sour cream A,C,G

€ 8,50

### Home made variation of sorbets

,A,C,G

€ 6,50

### Hofwirt Cake

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

€ 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

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 "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.