



## *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 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 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)





## STARTERS

from our partners and homemade...

**Burrata with tomato-peach chutney**  
and basil G,D,M,O

€ 11,50

**Beef Tatar of regional beef with mushroom cream**  
herbal oil and sour dough bread 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

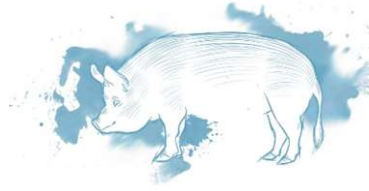
**Beef broth**  
with sliced pancakes, meat strudel or cheese-potato dumpling  
A, C, G, D,B,O

€ 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



## MAIN COURSES

focusing on the most delicious Styrian dishes...

### **Braised veal cheek and fried sweetbread**

with braised vegetables and potato mash A,C,G,L,O

€ 24,50

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

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

€ 15,60

### **Wiener Schnitzel from pork or veal**

with parsley potatoes and cranberries A, C, G

€ 15,50

€ 24,90

### **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 roasted potatoes, apple-horse radish and chive sauce. G,L,M,O

€ 19,50

### **Roasted filet of salmon-trout from our “Fischerei Ausseerland”**

with herbs salad and tomato-lemon risotto G,D,O

€ 21,50

### **Home made pumpkin ravioli**

with fried pumpkin and black nuts A,C,G,O

€ 15,50

### **Chanterelle stew**

with sour cream and sliced dumpling A,H,L,O

€ 16,50

## 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 € 3,80



## 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

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,... A,C,G,L,M,O

€ 9,80



## AS SWEET

as a farewell can be,..

### Plum dumpling

With sour cream and ice cream of braised plums A,C,G,O

€ 7,50

### 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 or vanilla sauce A,H,G  
or with vanilla ice cream A,H,G,

€ 3,80

€ 4,80

€ 5,30

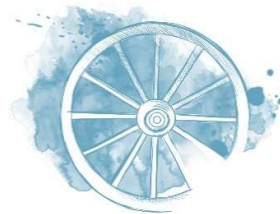
## Daily special cake

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

€ 9,50

### **Pasta**

with tomato sauce A,C,L,M

€ 7,50

### **Chicken escalope with sauce**

and pea rice A,G,L

€ 7,90

### **Home made fish fingers**

with potato puree G,D,O,C

€ 8,10

## Desserts

### **Mini chocolate Guglhupf (cake)**

with white chocolate sauce A,C,G

€ 3,50

### **Ice cream**

2 balls of kids choice with whipped cream

€ 3,50



## ICE CREAM

### „Hofwirt“ cup

Chocolate ice cream, joghurt ice cream, nut brittle, joghurt foam and plum pure A, C, G, H, O

€ 7,50

### „Joghurt“ cup

joghurt ice cream, apricot ice cream, strawberry ice cream  
Madl fruit joghurt, seasonal fresh fruits A, C, G, H, O

€ 7,50

### Hofwirt stirred iced coffee

Vanilla ice cream, fresh Affro coffee, whipped cream A, C, G

€ 6,90

### Mixed ice cream

3 ice cream balls with whipped cream A, C, G

€ 5,40



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 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.