



## *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



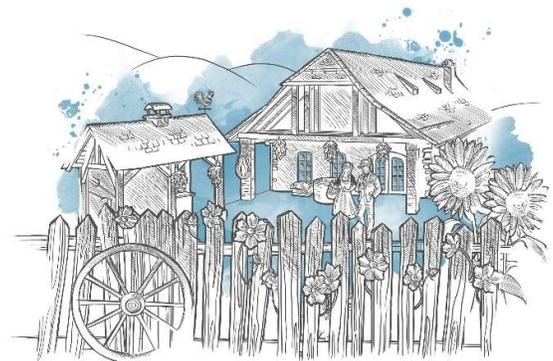
## *Hofladen (farm shop)*

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...

<b>Carpaccio of "Authal" deer</b> with sauce cumberland, pumpkin & rocket salad o	€ 12,90
<b>Leekwarm pumpkin fennel salad with oranges</b> with smoked char from the Fischerei Ausseerland D or with caramelized goat's cheese A, C, O	€ 6,40 € 4,50 € 3,00
<b>Classic beef Tatar</b> Butter toast and butter A, G, M, O, C	€ 14,40

## SALADS

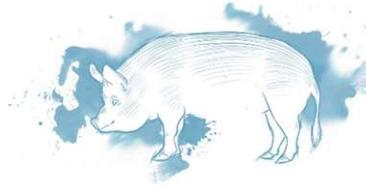
<b>Green leaf salad</b> or <b>Mixed salad</b> M, O, C	€ 4,50 € 4,50
<b>Baked chicken finger (with pumpkin seeds) salad</b> with green leaf salad and pumpkin seed oil A, C, G, O	€ 11,80

## SOUPS

hot, fresh and garnished with our garden herbs

<b>Beef broth</b> with sliced pancakes, liver dumplings or semolina dumplings A, C, G, F, M, L	€ 4,70
<b>Murtal radish cream soup</b> with herbs and our roasted wood oven bread A, O, G, L, M	€ 4,80
<b>Cream soup of potatoes</b> with vegetable chips A, G, L, O or with Frankfurter sausage A, C, G, L, O	€ 4,80 € 5,80





## MAIN COURSES

focusing on the most delicious Styrian dishes...

**Braised beef** € 17,50  
with red cabbage and homemade potato dumplings A, C, G, L, O

**Roasted saddle of "Authal" deer** € 25,90  
with seasonal vegetables and mashed potatoes G, L, O

**Roulade from deer with cabbage** € 16,90  
with winter vegetables and mashed potatoes A, C, G, L, O

**Braised wild boar** € 15,90  
with brussel sprouts and butter spaetzle A, C, G, L, O

**Wiener Schnitzel from pork or chicken** € 15,50  
with parsley potatoes and cranberries A, C, G

**Styrian deep fried chicken** € 14,50  
with potato salad and cranberries A,C,L,O,M

**Salmon trout from the Seckau fish farm** € 21,50  
with parsley potatoes and pumpkin D,C, G

**Grilled pike perch filet** € 19,80  
with lentils and hash brown potatoes D,G,O

**Spinach dumplings** € 12,90  
with Styrian cheese sauce A, C, G, L, O

**With sheep's cheese gratinated vegetables** € 12,50  
(broccoli, cauliflower) with roasted almonds A, G, L, O



## 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 country duck for 2

red cabbage, potato dumplings  
and gravy A,C,G,O,L,M

per Person € 19,90

### Whole chicken for 2

whole stuffed chicken on potatoes  
roasted in the oven A,C,G,L,O,M,F

per Person € 21,90



## AS SWEET

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

### Warm chocolate cake

with ragout of berries A,C,G

€ 9,80

### Crème brûlée of apple must

with poppy ice cream A,C,G

€ 9,80

### Hofwirt Cake

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

€ 4,20

### Homemade apple strudel

with whipped cream  
A, H, G

€ 3,80

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 "Kasermann 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.