



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 7.30 am to 10.00 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 (lit. 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...

Hofwirt house aspic

with red onion vinaigrette and our farm shop bread

€ 9,50

Pickled Char from the Ausseer fish farm

with cucumber-dill salad, parsnip and butter toast

€ 12,50

Marinated sheep cheese

with pumpkin seed oil and herbs

€ 9,50

Classic beef Tatar

Butter toast and butter

€ 13,80

SALADS

Green leaf salad

or Mixed salad

€ 4,00

€ 4,50

Styrian lambs lattice salad

with bacon, fried potatoes and pumpkinseed oil

€ 5,40

Boneless fried chicken

with potatoes, lambs lattice served and pumpkin seed oil

€ 11,80

SOUPS

hot, fresh and garnished with our garden herbs

Beef broth

with sliced pancakes, liver dumplings or semolina dumplings

€ 3,50

Celery cream soup

with walnut ravioli and herbs

€ 4,50

Murtal radish cream soup

with herbs and our roasted wood oven bread

€ 4,50





MAIN COURSES

focusing on the most delicious Styrian dishes...

Wiener Schnitzel from pork or chicken with parsley potatoes and cranberries	€ 14,90
Styrian deep fried chicken with potato salad and cranberries	€ 13,90
Ragout from Aauthal venison with sliced dumplings and vegetables	€ 16,80
Braised beef cheek with Temnitz potatoes and roots	€ 15,90
Beef filet (200g) with fried potato dumplings and grilled vegetables	€ 33,90
Seckau salmon trout with parsley potatoes and almond butter	€ 18,50
Juicy pork belly with Thalheim Beer, broad beans and barley	€ 13,90
Spinach dumpling with alpine cheese and braised tomatoes	€ 12,50

MAY WE OFFER SOME HOMEMADE BREAD...

Breadbasket with butter	€ 2,00
Bread with 3 types of spread	per person € 2,80





OUR SIGNATURE DISHES TO SHARE

minimum 2 people, pre order 24 h in advance

Whole country duck

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

per Person € 17,90

Whole chicken

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

Chocolate mousse

with chocolate ice cream and orange ragout

€ 9,40

Curd dumpling

with chocolate and nut stuffing an cherry compote

€ 8,50

Yoghurt & berry cream

with fresh fruits served in a glass

€ 7,50

Hofwirt Cake

chocolate and walnut combined with plum compote and buttercream

€ 3,20

Homemade apple strudel

with whipped cream

€ 3,20

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

**Thank you for your visit, we are looking forward
to your next stay with us!
Sincerely, The 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 "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 "Kasermadl 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.