



COVER € 5
 sourdough baguette-wheat & multigrain,
 farmer's butter & vegetarian spread,
 marinated organic veggies
 ABDFGN

Starters

SUMMER SALAD (V) € 18
 cucumber, potato, linseed, buttermilk, citrus G

BEEF TARTAR 100 g € 25
 handcut, lovage mayo, onions, joseph bread ADMO
 + **french fries** CM € 7

ORGANIC BEEF BROTH € 10
 shredded pancakes, semolina dumpling, meat raviolo
 ALFG

WÖRTHERSEE FISH SOUP € 14
 prawn dim sum, fennel ABDG

GRILLED BONE MARROW € 18
 capers-parsley-salad, joseph bread, horseradish A

slow food menu

4 courses € 85

Oxheart Tomato (V) G

nuart's mozzarella cheese, melons, brown butter dressing
 € 18

Chantarelle Mushrooms AG

tagliolini, summer truffle
 € 22 / € 32

Seabass from Piran ADGL

fregola sarda, parsley, meyer lemon beurre blanc
 € 36

Organic Sheepsmilk Yoghurt ACGH

red beets, lemon infused honey, pistachios
 € 14

Classics

Kärntner Kasnudeln (V)

traditional potato & curd cheese stuffed ravioli
 chives butter, radishes ACG
 € 18 | 25
 + **small organic salad** € 9

Vitalgarten Zucchini (V)

sweet potato, tomato escabeche, almont, baharat CG
 € 25

Minced Organic Pork Schnitzel

carrot variety, buckwheat, mashed potatoes ACGLM
 € 28

Wiener Schnitzel

local veal, parsley potatoes, red currants ACG
 € 33
 + **small organic salad** € 9

Grill

Carinthian Lake Char

whole grilled, lemon beurre blanc DEG
 to fillet yourself
 300 g € 34

Filet of Beef ,CDP'

medium rare, café de paris butter, port wine jam DGM
 200 g € 55 | 300 g € 75

Whey Fed Pork Cotelette

bbq, fried onions, paprika butter ACG
 € 34

BRAISED BEETS | PISTACHIOS G € 6

BABY CARROTS | MISO GFN € 6

ORGANIC POTATOES | PARSLEY CG € 6

FRENCH FRIES | MAYO CM € 7

Courgette Roll (V)

grilled zucchini, sweet potato, avocado, chimichurri,
 truffle mayo ACFN € 20

Dana Roll

organic salmon trout, avocado, teriyaki, daikon, truffle-
 mayo
 ACDFM €28

Tan Tan Salad

mochi style pork bolognese,
 fried onions, lettuce, truffle mayo
 ACDFM € 20

Seabass Ceviche

leche de tigre, asparagus, rhuarb, radishes
 ACDFM € 24



Crispy Prawns

prawn tempura, lettuce, yuzu truffle, chili mayo
 ABCFM € 26

Wild Broccoli (V)

lemongras-ginger, peanut AFNR € 19

Mochi Style Rib Eye Steak

chives, spicy teriyaki, rice FN 300 g € 42

Sweets & Cheese

CHOCOLATE CREME € 14
 cocoafruit butter carmel, crispy buckwheat & hazelnut CGH

SESAME PANNA COTTA € 14
 muscovado syrup, strawberry sorbet FHN

CHILLED CURD CHEESE DUMPLING € 14
 nuart's sheep curd cheese, blueberries, ginger ACGH

PASSION & FRUIT (V) € 12
 mango-, maracuja-, dark chocolate ice cream, coconut foam
 F

BLACK SHEEP € 16
 shepsmilk cheese in ashes from nuart,
 rhubarb & macadamia GH

TETE DE MOINE G € 16
 rhubarb & macadamia GH

CAFÉ SEESPITZ € 12
 stirred frozen coffee, almonds, cardamom CFGH

CLASSIC ICED COFFEE € 10
 vanilla ice cream, coffee, whipped cream
 ACG

PECHE MELBA € 12
 curd cheese & raspberry ice cream, peach compote,
 whipped cream ACG

CHOCOLATE COUPE € 12
 dark chokolate & caramel ice cream, whisky-caramel sauce,
 cerials, whipped cream ACG

DAILY SPECIAL - CHEF'S CHOICE

market price

homemade Pralines

per piece € 3 | box of 4 € 11 | box of 9 € 26

Vat Included.