



Restaurant

La Terrasse

SCHLOSS
SEEFELS

consciously regional

The shorter the distances, the fresher the products.

Chef Richard Hessel buys 80% of the food from within 70 kilometers. Fish from the Wörthersee. Wagyu beef from the Lavant valley. Bread from the local bakery. Vegetables from local fields. Everything full of maturity and full of flavor.



Hessl, R.

- 1 **Fruit & vegetables**
Kärnten Tafelberg / Brückl
- 2 **Wagyu beef**
Family Darmann vlg. Grosshinterberger / St. Margarethen, Lavant valley
- 3 **Flowers & herbs**
Herbs manufactory Harald Lakonig / Treffen, Villach
- 4 **Asparagus**
Kammerhof, Family Jäger / St. Andrä, Lavant valley
- 5 **Potatoes**
Potatoes farm Gregor Mischkulnig / St. Egyden, Velden
- 6 **Trout & char**
Fischzucht Pogantsch aus Grafenstein
- 7 **Mushrooms**
from the meadow close to Klagenfurt
- 8 **Duck**
Lindlhof, Family Taferner, St. Andrä, Lavant valley
- 9 **Deer & venison**
from the local hunt in Techelsberg
- 10 **Carinthian beef**
from the long standing butcher Ilgenfritz in Villach
- 11 **Goat cheese**
Goat cheese dairy Fuchs-Zerbst / St. Georgen, Gail valley
- 12 **Curd cheese**
from local farmers in Techelsberg

Starters

Seefels egg 42

Imperial caviar | egg confit |
smoked sturgeon cream
(C, D, G)

Goose liver 45

Terrine | foam roll | apple | chervil bulb
(A, C, G, H, L, M, O)

Gilthead ceviche 38

Cucumber | pumpkin | endives | imperial caviar
(A, D, G, H, L, M, O)

Duet of Carinthian wagyu beef with asian flavours 39

Tatar & Tataki
Miso | soy | potato bread
(A, C, F, D, G, H, L, M, O)

Quinoa 25

Root vegetables | caramelised piccandou |
ginger | lemon leaf oil
(G, H, L, M, O)

Soups

Boiled beef consommé 15

Ravioli | root vegetables | fillet
(A, C, G, H, L, M, O)



Crustacean cream soup 17

Spring roll | coconut | red thai curry
(A, B, C, D, G, H, L, M, O)

Cream soup 16

Chestnuts | celery | truffle
(A, D, G, H, L, M, O)

Intermediate course






 easy eating	Spinach - Egg - Gnocchi (vegetarian option possible)	28
	White truffle leaf spinach Bacon (A, C, G, H, L, M, O)	
	Tagliatelle	28
	White truffle confit egg yolk (A, C, G, H, L, M, O)	
	Confit rib centre cut of pork	22
	Warm coleslaw Grammel dumplings (A, C, D, H, L, M, O)	

Main course

	Wiener Schnitzel of veal saddle	39
	Potato cucumber salad homemade cranberries (A, C, G, H, L, M, O)	
	Duet of venison	45
	<i>Pink roasted & ragout</i> Chervil bulb red cabbage king oyster mushroom (A, G, H, L, M, N, O)	
	Carinthian beef	48
	<i>Fillet roasted pink & breast braised in BBQ smoke</i> Potatoes pumpkin winter truffle (A, C, G, H, L, M, N, O)	
	Fillet of pike perch	48
	Cabbage spring onion marjoram jus (A, D, G, H, L, M, O)	
	Sautéed liver of Techelsberg farmer's lamb	42
	Potatoes apple wild broccoli (A, B, C, D, G, H, L, M, N, O)	
	Whole fried sole for two persons	per person 58
	Risotto vegetables crustacean cream sauce (A, B, C, D, G, H, L, M, O)	
 easy eating	Whole fried sole for two persons	per person 58
	Risotto vegetables olive oil (A, B, C, D, G, H, L, M, O)	
 easy eating	Aubergine	25
	Vegetable noodles white tomato stock fresh goat's cheese (A, C, G, H, L, M, O)	

Dessert & Cheese

for at least two persons

 ,Kaiserschmarrn' (waiting time approx. 15 minutes)	per person	22
Apple vanilla ice cream (A, C, G, H, O)		
 Plum (waiting time approx. 20 minutes)		18
Dumpling roaster white chocolate ice cream (A, C, E, F, G, H, O)		
 Seefels Lemon		22
(A, C, G, E, F, H, O)		
 Chocolate (waiting time approx. 15 minutes)		22
Fondant praliné hazelnut (A, C, E, F, G, H, O)		
 Homemade sorbet variation		18
(A, C, G, H, O)		

Cover 5,5

Tap water

Wonder water

2

The entire amount will be donated to the Ö3 Christmas Wonder .

All prices in EURO including taxes and service charges.

May we kindly ask you to refrain from smoking and from using your mobile phone in the restaurant.

A: Contain gluten; B: Contain shellfish; C: Eggs; D: Fish; E: Peanut; F: Soja; G: Milk & Milk products;
H: Edible nuts and Nuts; L: Celery; M: Mustard; N: Sesame; O: Sulphur dioxide and Sulphites; P: Lupin;
R: Mollusc, Mussel, Calamary and Snails
Our staff is happy to assist.

easy eating meets fine dining

THE ART OF DES EASY EATING

"Losing weight only works with food – best with food that also tastes good," says Ursula Vybiral, best-selling author, nutritionist and weight loss expert. Her "easy eating" method aims to adapt to the diet of the individual's life in order to achieve a personal feel-good weight. Always in pleasure. Because food should always be pleasurable.



**easy
eating**
by ursula vrbiral



in our Gourmet-Restaurant La Terrasse

The dishes marked with easy eating, are consciously prepared after the easy eating method.
Our staff will be happy to advise you.