



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.




- 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  
Caviar | egg confit | smoked sturgeon cream  
(C, D, G)
- Nuart's sheep cheese from Carinthia**  32  
Chicory | radicchio | olive oil  
(A, C, G, H, L, M, O)
- Lobster** 48  
Pumpkin | fennel | curry  
(A, B, D, G, H, L, M, O)
- Wagyu beef tartar** 45  
Chanterelle | artichoke | pearl onion  
(A, C, G, H, L, M, O)
- Seefels vegetable garden**  32  
Pickled vegetables | mushrooms | quinoa | herbs  
(A, D, G, H, L, M, O)

# Soups

- Beef consommé** 15  
Roll of pancakes | pea  
(A, C, G, H, L, M, O)
- Tristan crayfish** 25  
Egg yolk confit | pak choi | udon noodles  
(A, C, D, G, H, L, M, O)
- Cream soup**  16  
Red bell Pepper | coconut | red curry | falafel  
(A, G, H, L, M, O)

# Intermediate Course

<b>Stewed Wagyu breast</b>	25
Buckwheat   wild broccoli   parsnip (A, G, H, L, M, O)	
<b>Ravioli</b> 	28
Carinthian mushrooms   spinach   onion (A, C, G, H, L, M, O)	
<b>Lamb</b>	26
Ragout   okinawa spinach   potatoes (A, C, G, H, L, M, O)	

# Main course

<b>Wiener Schnitzel</b>	41
Potato & cucumber salad   homemade cranberries (A, C, G, H, L, M, O)	
<b>Deer from Techelsberg</b>	49
Savoy   greaves   carrot   cranberries (A, G, H, L, M, N, O)	
<b>Poussin</b>	41
Ragu of pumpkin   nuart's goat curd   dill   chanterelle (A, C, G, H, L, M, O)	
<b>Carinthia trout filet</b>	48
Cucumber   own caviar   potatoes   lemon (A, D, G, H, L, M, O)	
<b>Turbot filet</b>	49
Mussels   artichocke   spinach (A, B, C, D, G, H, L, M, N, O)	
<b>Carinthia chanterelle</b> 	38
Red pepper   wild cauliflower   nuart's cheese   egg (A, C, G, H, L, M, O)	

# Dessert & Cheese

<b>Blueberry</b>	22
Pancake   ragout   ice cream (A, C, G, H, O)	
<b>Apricot</b>	18
Dumpling   ragout   ice cream (A, C, G, H, O)	
<b>Caribbean</b>	21
Coconut   citrus   tonkabean (A, C, E, F, G, H, O)	
<b>Seefels Peach</b>	22
Vanilla   peach   almond (A, C, E, F, G, H, O)	
<b>Dark chocolate</b>	22
Raspberry   bisquit   ganache (A, C, E, F, G, H, O)	
<b>Homemade sorbet variation</b>	18
(A, G, O)	
<b>Reblochon</b>	22
Caraway   potatoes   salt butter (A, C, E, F, G, H, O)	
<b>Cover</b>	5,5

## Jug of 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.