



Dinner at

*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 & Co

- 1 Fruits & vegetables**  
Kärnten Taufrisch, Brückl, Hafner nursery
- 2 Wagyu beef from Lavant valley**  
Family Darmann vlg. Grosshinterberger, St. Margarethen
- 3 Flowers & spring salads**  
Herb manufactory Harald Lakonig, Treffen, Villach
- 4 Potatoes**  
Potato farm Gregor Mischkulnig, St. Egyden, Velden
- 5 Trout & char**  
Fish farm Poganitsch from Grafenstein
- 6 Wild garlic, morels & mushrooms**  
from the meadow close to Klagenfurt
- 7 Duck & goose**  
Lindlhof, Family Taferner, St. Andrä, Lavant valley
- 8 Deer & venison**  
from the local hunt in Techelsberg
- 9 Carinthian beef**  
from the long standing butcher Frierss & Söhne in Villach
- 10 Lamb & veal**  
Farmers from Techelsberg

# Appetizers

-  **Couscous** 33  
Beetroot | Sheep's Mozzarella by Nuart | Citrus | Asparagus  
(A, C, G, H, L, M, O)
- Rainbow trout** 35  
Green apple | Cucumber | Sesame | Yuzu  
(A, D, G, H, L, M, N, O)
- Lobster** 45  
Sweet Potato | Jaipur Curry | Green Asparagus  
(A, B, D, G, E, F, H, L, M, O)

# Soups

- Consommé of Tafelspitz** 15  
*Fine additions of choice*  
Semolina dumplings, sliced pancake strips or liver dumplings  
Root vegetables  
(A, C, E, F, G, H, L, M, N, O)
- Wild garlic cream soup** 15  
Spring roll with SNAILS FROM KRUMPENDORF  
Vegetable pearls  
(A, C, E, F, G, H, L, M, N, O)
- Asparagus cream soup** 15  
Miso | Fermented asparagus | Baked duck praline  
(A, C, E, F, G, H, L, M, N, O)

# Delicacies from Caviar

**The Seefels Egg** 48

KATE & KON GOLD SELECTION CAVIAR

Smoked sturgeon | Confit egg | Potatoes

(A, C, D, G, H, L, M, O)

**Jelly of Borscht** 48

ARJA IMPERIAL CAVIAR

Crème Fraîche | Chive oil | Crispy buckwheat

(A, C, D, G, H, L, M, O)

**Buckwheat pancake** 48

ARJA IMPERIAL CAVIAR

Crème Fraîche | Chive

(A, C, D, G, H, L, M, O)

**Potato cream** 38

TROUT CAVIAR FROM THE POGANITSCH FISH FARM

REFINED BY CHEF RICHARD HESSL

Crème Fraîche | Scallions

(A, D, G, H, L, M, O)

**Tagliolini à la caviar** 38

TROUT CAVIAR FROM THE POGANITSCH FISH FARM

REFINED BY CHEF RICHARD HESSL

Tagliolini | Cream sauce | Chive

(A, C, D, G, H, L, M, O)

*For more indulgence*

KATE & KON GOLD SELECTION CAVIAR

ARJA IMPERIAL CAVIAR

on request, per extra gram

3.5

## Intermediate dishes

### **Wild garlic dumplings** 33

Spring truffle | Crispy guanciale | Lamb's lettuce

(A, C, G, H, L, M, O)

### **Spinach dumplings** 33

Morel mushrooms | Herb spinach | Parmesan cheese

(A, C, G, H, L, M, O)

## Main dishes

### **White asparagus from LAVANT VALLEY** 33

Parsley potatoes

San Daniele ham or farmers ham

Hollandaise sauce or breadcrumb butter

(A, C, G, H, L, M, O)

### **Veal fillet** 52

Morel mushrooms | Fine noodles | Green asparagus

(A, C, G, H, L, M, O)

### **Lamb rack „Wellington“** 52

Pea | Paprika jam | Tomatoes | Mushrooms from Brückl

(A, C, G, H, L, M, O)

### **Cod** 51

Potatoes | Nettle | Spinach | Heirloom carrot | Mustard seeds

(A, C, D, G, H, L, M, O)

### **Wiener Schnitzel from the saddle of veal** 41

Parsley potatoes | Cold-stirred cranberries

(A, C, G, H, L, M, O)

For 2 persons

### **Branzino in salt crust** per person 68

Wild garlic risotto | Spring vegetables

(A, C, D, G, H, L, M, N, O)

# Cheese & Dessert

<b>Nuart's Reblochon from Carinthian sheep</b>	25
Filo pastry   Pickled cucumber   Aged balsamic vinegar (A, C, G, H, L, M, O)	
<b>Seefels fruit</b>	25
Mango   Coconut   Dark chocolate (A, C, E, F, G, H, O)	
<b>Raspberry</b>	25
Pistachio   Vanilla (A, C, E, F, G, H, O)	
<b>Strawberry quark dumplings</b>	25
Rhubarb   Strawberry sorbet   Champagne (A, C, G, H, O)	
For 2 persons	
<b>Seefels cut up pancake</b> (Please allow about 15 minutes for preparation.) per person	22
Plums   Port wine   Quark rum ice cream (A, C, G, H, O)	
<b>Variation of homemade sorbets</b>	20
(A, O)	

Cover

6.5

## Carafe

*Carinthian water*

2

The entire amount will be donated to „Kärntner in Not“.

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.