



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 & Co.

- 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 & artichokes**  
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, morels & wild garlic**  
from the meadow close to Klagenfurt
- 8 **Duck & goose**  
Lindlhof, Family Taferner, St. Andrä, Lavant valley
- 9 **Deer & venison**  
from the local hunt in Techelsberg
- 10 **Carinthian beef**  
from the long standing butcher Friess & sons in Villach
- 11 **Goat cheese**  
Goat cheese dairy Fuchs-Zerbst / St. Georgen, Gail valley
- 12 **Veal & curd cheese**  
from local farmers in Techelsberg

# Dinner „light“

Enjoyment with ease thanks to the calorie-conscious preparation of dishes by award-winning chef Richard Hessel and his team. The use of the best olive oil, good carbohydrates and light sources of protein make “light dining” a healthy pleasure with a good conscience.

## Appetizers & soups

### **Salmon marinated** 25

Fennel | avocado | pink grapefruit

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

### **Crisp spring salads with dandelions** 25

Potatoes | guanciale | quail egg | pecorino

(A, C, G, H, L, M, O) | vegetarian possible

### **Artichokes & white asparagus** 38

Mountain shrimp | champignon | freekeh | lemon

(A, C, G, H, L, M, O) | vegetarian possible

### **Lemon bulgur** 33

Pickled vegetables | salt lemon

nettles | Nuart's sheep's cheese

(A, G, H, O)

### **Cream soup of white asparagus** 15

Spring roll | ginger | miso

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

# Main dishes

## Techelsberger Lamb

49

Broad bean | artichoke  
onion | potato  
(A, C, G, H, L, M, O)



## Wild garlic dumplings

33

White tomato foam | mushrooms  
wild garlic spinach | pine nuts  
(A, C, G, H, L, M, O)

# Dessert

## Variation of homemade sorbets

15

(A, O)

# Dinner „luxurious“

Enjoyment to perfection. Through the use of full-bodied ingredients in the award-winning dishes. Richard Hessel and his team show the art of culinary diversity from the Alps-Adriatic region in a sublime art.

## Appetizers & soups

### **Tatar from Lavanttaler Wagyu** 25

Sheep stuffing mousse | pickled smoked beetroot  
homemade focaccia  
(A, C, G, H, L, M, O)

### **Wild garlic foam soup** 15

Baked spring fawn | pickled sour beetroot  
(A, C, G, H, L, M, O)

### **Boiled beef consomme** 15

Semolina dumplings | root vegetables | meat  
(A, C, G, H, L, M, O)

## Intermediate dishes

### **The Seefels egg** 48

Sturgeon cream | potato | confit egg yolk  
(A, G, H, L, M, N, O)

### **Ravioli from Techelsberg milk calf** 25

White asparagus | morel  
(A, C, G, H, L, M, O)

# Main dishes

## Fillet of turbot 52

Crustacean | green asparagus  
Buddha's hand | pistachio  
(A, C, G, H, O)

## Duet of veal 49

Pink roasted & braised  
white asparagus | parsnip | red onion  
(A, C, G, H, L, M, O)

## Wiener schnitzel from the saddle of veal 41

Parsley potatoes | cranberries  
potato & lamb's lettuce salad  
(A, C, G, H, L, M, O)

For 2 people

## Branzino in a salt crust per person 58

Saffron risotto | Asian vegetables  
lime | Belice olive oil  
(A, B, C, D, G, H, L, M, O)

# Dessert

## Seefels fruits 22

Mango & coconut  
(A, C, G, E, F, H, O)

## The garden of sweet seduction Seefels fruits 22

Chocolate | strawberris | rhubarb  
(A, C, E, F, G, H, O)

## Mozart dumplings (waiting time about 15 minues) 22

Chocolate | Baileys  
(A, C, F, G, H, O)

For 2 people

## Kaiserschmarrn (waiting time about 15 minues) per person 22

Apple | ice cream  
(A, C, G, H, O)

Cover

5,5

## 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.