



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.



Herblich 2010

- 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

-  **easy eating** **Tomato variation** 23
Buffalo mozzarella | basil | aubergine
(A, C, G, H, L, M, O)
- Lavanttal wagyu beef with asian flavours** 39
Tatar & Tataki
Miso | soya | potato bread
(A, C, F, D, G, H, L, M, O)
-  **easy eating** **Crunchy hearts of lettuce** 18
Yogurt parmesan dressing | poached egg | roasted seeds | bulbous celery
(A, C, D, G, H, L, M, O)
- Roasted chicken stripes 10
Roasted prawns per piece (B) 5

Soups

-  **easy eating** **Boiled beef consommé** 15
Ravioli | root vegetables
(A, C, G, H, L, M, O)
- Crustacean foam soup** 17
Spring roll | coconut | curry cabbage
(A, B, C, D, G, H, L, M, O)
-  **easy eating** **Cream soup** 16
Sweet chestnut | celery | truffle
(A, D, G, H, L, M, O)

Pasta

-  **easy eating** **Stuffed Carinthian cheese ravioli** 19
Sautéed lettuce hearts | brown butter | autumn truffle
(A, C, G, H, L, M, O)
- Spaghetti** 25
Homemade Wagyu Bolognese | parmesan cheese
(A, C, G, H, L, M, O)

Main courses

Minced veal butter escalope 29

Mashed potatoes | broccoli | fried onions

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

Stewed veal cheeks 27

Polenta | king oyster mushrooms | pumpkin

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

Gammel dumplings 25

Pickled cabbage | caraway seed gravy

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



Spinach - egg dumplings (vegetarian option possible) 28

White truffle | spinach leaves | bacon

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

Lavant valley Wagyu beef Szegediner goulash 29

Roasted butter dumplings | chives | sour cream

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

Viennese escalope of milk-fed veal saddle 39

Potato-cucumber salat | parsley potatoes

homemade cranberries

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

Sautéed liver from Techelsberg farmer's lamb 42

Potatoes | apple | wild broccoli

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



Fillet of zander 48

Spinach | roasted semonial dumplings | red onion

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

Dessert

	Crème Brûlée of vanilla Marinated berries ice cream (A, C, F, G, H, O)	18
	Dark chocolate (waiting time approx. 15 minutes) Raspberry biscuit ganache (A, C, E, F, G, H, O)	22
	Variation of homemade sorbets (A, C, G, H, O)	18
	for at least two persons	
	„Kaiserschmarrn“ (waiting time approx. 20 minutes) Stewed apples ice cream (A, C, G, H, O)	per person 22

Cover 4,5

Tap water

Wonder water

2

The entire amount will be donated to the „Ö3 Weihnachtswunder“.

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 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 with pleasure. Because food should always be pleasurable.



**easy
eating**
by ursula vybiral



in our **Gourmet-Restaurant La Terrasse**

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