



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 Frierss & sons in Villach
- 11 **Goat cheese**
Goat cheese dairy Fuchs-Zerbst / St. Georgen, Gail valley
- 12 **Curd cheese & veal**
from local farmers in Techelsberg

Starters

Crisp salad hearts	38
Raw marinated mountain prawns poached egg croutons (A, B, G, H, L, M, O) vegetarian possible	
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	
White asparagus	28
Hollandaise sauce or vinaigrette cooked ham parsley potatoes (A, C, G, H, O) vegetarian possible	

Soups

Boiled beef consommé	15
Semolina dumplings, pancakes or liver dumplings root vegetables (A, C, G, H, O)	
 Cream soup of white asparagus	15
Spring roll ginger miso (A, C, G, H, L, M, O)	
Spring herb foam soup	15
Black pudding (A, C, G, H, O) vegetarian possible	
Seefels fish soup	25
Crustaceans saffron fennel garlic baguette (A, B, G, H, L, M, O)	

Main dishes

Spaghettini	25
Bolognese from Lavanttal Wagyu Grana (A, C, G, H, L, M, O)	
 Carinthian cheese noodles	19
Salad hearts summer truffle chive oil (A, C, G, H, L, M, O)	
 Wild garlic egg dumplings	28
Crisp spring salads onion jus (A, C, G, H, L, M, O)	
 Lemon bulgur	33
Pickled vegetables salt lemon nettle Nuart's sheep's cheese (A, G, H, O)	
Fillet of char	39
Wild garlic risotto asparagus (A, D, G, H, L, M, O)	
Minced veal butter schnitzel	29
Mashed potatoes green asparagus black truffle sauce (A, C, G, H, L, M, O)	
Szeged goulash from Carinthian beef	28
Fried butter dumpling peppers (A, C, G, H, L, M, O)	
Wiener Schnitzel from the saddle of veal	41
Parsley potatoes cranberries Potato and lamb's lettuce salad (A, C, G, H, L, M, O)	

Dessert

Creme Brûlée		16
Marinated berries Ice cream		
(A, C, G, H, O)		
Mascarpone & blueberry		16
Mascarpone cream crumble blueberry		
(A, C, G, 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		4,5

Carafe

Carinthian whater 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.