



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 & vegetable**
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 Poganitsch 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

< 70 km

All around pumpkin	28
Erzberg herb mushrooms pumpkin seed oil (A, C, G, H, L, M, O)	
Stuffed carpaccio & tartar of Carinthian beef	28
Crispy parmesan pine nuts buckweat (A, C, G, H, O)	
Salads from the herb manufactory Lakonig	28
Pear mushrooms red cabbage chervil bulb truffle (A, C, G, H, L, M, O)	
Veal lights	25
Apple casserole egg yolk confit (A, C, G, H, L, M, O)	
Sauteed liver of Techelsberg lamb	28
Bacon apple onion mashed potatoes (A, C, G, H, L, M, O)	

Soups

Consommé of boiled beef	14
Sliced pancakes <i>or</i> semolina dumpling <i>or</i> liver dumpling root vegetables (A, C, G, H, L, M, O)	
Truffled mashed potato soup	18
Goose liver praline white truffle Per gram extra truffle (A, G, H, L, M, O)	6,5
Jerusalem artichoke cream soup with chestnut	16
Spiced tramezzini venison ravioli (A, C, G, H, L, M, O)	
Lobster cream soup	18
Coconut mango crustacean strudel (A, B, C, D, G, H, L, M, O)	

Classics

Minced veal butter escalope	35
Truffled mashed potatoes vegetables Per gram extra truffle (A, C, G, H, L, M, O)	6,5
Viennese escalope	37
Parsley potatoes potato endive salad hand-stirred cranberries (A, C, G, H, L, M, O)	

Pasta & tarte flambée

Homemade pasta with white truffle	35
Leek egg yolk confit pecorino	
Per gram extra truffle	6,5
(A, C, G, H, L, M, O)	
Homemade tagliatelle in lobster cream sauce	54
Roasted wild broccoli shellfish	
(A, B, C, G, H, L, M, O)	
Spaghettini Bolognese	25
Made of lavant valley wagyu beef	
(A, C, G, H, L, M, O)	
Spinach dumplings in white truffle cream	41
White truffle young spinach pecorino	
Per gram extra truffle	6,5
(A, C, G, H, L, M, O)	
Homemade gnocchi	28
Spinach cold smoked trout tomatoes crème fraîche	
(A, C, D, G, H, L, M, O)	
Egg dumplings	38
Bacon onion white truffle	
Per gram extra truffle	6,5
(A, C, G, H, L, M, O)	
Truffle tarte flambée	38
Bacon onion crème fraîche braised pear raw ham	
Per gram extra truffle	6,5
(A, C, G, H, L, M, O)	

Main courses

Fried calamari	32
Pulpo risotto saffron paprika pesto	
(A, D, G, H, L, M, O, R)	
Char fillet	38
Saffron risotto roasted vegetables	
(A, C, G, D, H, L, M, O)	
Tagliata of Carinthian beef	28
Rocket salad roasted potatoes red onion tomatoes	
(A, C, G, H, L, M, O)	

Puddings & cheese

Caramelised Kaiserschmarren Plum compote vanilla ice cream (A, C, G, H, L, M, O)	from 2 persons per person 19
Bourbon vanilla crème brûlée Marinated berries ice cream (A, C, G, H, O)	18
Apple dumpling Cinnamon walnut mascarpone (A, C, G, H, O)	19
Flamed lemon tart Raspberry sorbet (A, C, G, F, H, O)	16
Variation of homemade sorbets (A, C, G, F, H, O)	19
Aged cheese with its companions (A, G, H, L, M, O)	21
Tarte of Vacherin Mont'dor Quince nut (A, G, H, L, M, O)	21
Cover	4,5

Jug of tap water

Carinthian water

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The entire amount will be donated to the ‚Kärntner in Not‘ aid.

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.