



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 and from our own Schloss garden
- 4 **Asparagus**
Kammerhof, Family Jäger / St. Andrä, Lavant valley
- 5 **Potatoes**
Potatoes farm Gregor Mischkulnig / St. Egyden, Velden
- 6 **Trout & char**
Fischzucht Pogantsch / Grafenstein
- 7 **Mushrooms & blueberries**
from the meadows 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

Carinthian mushrooms terrines tatar jelly cream (A, G, H, L, M, O)	34
Canadian lobster apricot cucumber purple sorrel buckhorn (A, D, G, H, L, M, O)	53
Lavant valley Wagyu beef tatar lovage stock cauliflower caviar flamed marrow (A, C, D, G, H, L, M, O)	41
Grilled Treviso Carinthian deer blueberries king oyster mushrooms (A, C, G, H, L, M, O)	38

Soups

Gazpacho „Andaluse“ Doreade crudo (A, D, G, H, L, M, O)	18
Lavant valley Wagyu beef consommé Wagyu beef strudel spleen slice vegetable strips (A, C, G, H, L, M, O)	17
Herbal foam soup baked quail egg salmon trout caviar (A, C, D, G, H, L, M, O)	18

Entrees

Smoked sturgeon brandate	39
confit egg yolk Imperial caviar (A, D, G, H, L, M, O)	
Braised Lavant valley Wagyu beef breast „BBQ-Style“	37
smoked mashed potatoes corn garden chilli (A, D, G, H, L, M, O)	
Baked offals	32
primeval carrot (A, C, D, G, H, L, M, O, N)	
Summer vegetable curry	49
coriander carabinero (A, C, G, H, L, M, O, N)	
Lavant valley duck ragout	35
mushroom sour cherries jerusalem artichoke (A, C, G, H, L, M, O)	

Main courses

Carinthian salmon fillet	48
herbs spinach potatoes cauliflower (A, C, G, H, L, M, O)	
Turbot fillet	51
lemon-thyme stock saffron risotto artichokes paprika cream (A, D, G, H, L, M, O)	
Two kinds of calf	48
chickpea tomatoes eggplants (A, D, G, H, L, M, O)	
Carinthian deer	51
mushroom bread slice plums mirabelle plum green beans (A, C, G, H, L, M, O)	
Wiener Schnitzel	35
parsley potatoes cucumber salad hand-stirred cranberries (A, C, G, H, L, O)	

Desserts & Cheese

Curd and apricot dumplings nut crumbs almond ice cream amaretto sabayone (A, C, G, H, O)	(approx. 25 minutes waiting time)	19
Chocolate & strawberries baked chocolate strawberry ice cream chocolate mousse (A, C, F, G, H, O, E)		20
Caramelized Kaiserschmarrn apple compote vanilla icecream (A, C, G, H, O)	(approx. 25 minutes waiting time)	19
Variation of homemade sorbets (C, G, O)		19
Matured cheeses and their companions (A, G, H, L, M, O)		21
Cream from cottage cheese figs hazelnut (A, G, H, M)		19
Cover		5,5

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.