



## Seefelds menu

### Tristan langoustine

with melon, fine green beans & black garlic

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

28

∞

### Dashi-fond

with cauliflower, tuna, mushrooms,  
coriander & Udon noodles

(A, C, D, F, G, H, L, M, N, O, R)

25

∞

### Pot-au-feu of lobster & broad beans

with pumpkin, passion fruit & coconut

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

28

∞

### Sorbet of peach & ‚Bärmuth‘

(O)

7

∞

### Fillet of ‚Pörtschach‘ char

with grilled cabbage, pickled Duroc belly,  
wood sorrel & paprika jam

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

41

∞

### Mango, raspberry & white chocolate

(A, C, F, G, H, O)

16

Cover charge 5.5

4 courses 80 | 5 courses 98 | 6 courses 115



## Food 4 change menu

**Cold smoked ‚Pörtschach‘ trout**  
with root vegetable, ‚Lavanttal‘ buckwheat & mushroom cabbage

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

25

∞

**Creamy garden herb soup**  
with tatar of ‚Lavanttal‘ Wagyu beef

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

10

∞

**Pumpkin ravioli**  
with ‚Istrian‘ white truffel

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

22

∞

**Duet of ‚Techelsberg‘ venison**  
with chervil pulp, mushroom & red cabbage

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

45

∞

**Warm Carinthian goat cheese from cheese dairy ‚Fuchs-Zerbst‘**  
with Carinthian plum

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

16

∞

**Dessert of pear, walnut & dark chocolate**

(A, C, G, H, O)

16

Cover charge 5.5

4 courses 80 | 5 courses 98 | 6 courses 115

Chef  
Richard Hessel and team



Maitre d'Hôtel  
Johannes Doujak and team

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