



SCHLOSS
SEEFELS

Schloss Breakfast

60

The Schloss breakfast is included in the room rate. You choose à la carte from 100 & more delicacies. If your favorite dish is not on the breakfast menu, we will do our utmost to fulfill your wish.

Short supply chain - Fresh products

Chef Richard Hessel acquires 80% of the products within 70 kilometers. Fully ripe and full of flavor – the **fresh** products are turned **à la minute** into delicious breakfast specialties.

**The Hotel Schloss Seefels team
wishes you a good morning**

Amann's Breakfast coffee

The Vorarlberg family business has a special sense for coffee. How do you say so beautifully? A good blend makes the taste.

Julius Meinl 1862 Coffee & Chocolate

Espresso small

Espresso double

White Coffee

Americano

Cappuccino

Latte Macchiato

Hot chocolate

Teahouse Ronnefeldt Tea selection

Assam Bari

Darjeeling

English Breakfast

Green Leaf

Green Dragon Lung Ching

Jasmine Gold Leaf

Morgentau

Rooibos Cream Orange

Sweet Berries

Fruity Camomile herbal tea

Mint & Fresh

Refreshing Sparkling

Freshly squeezed
orange or vegetable juice

Austrian
sparkling wine brut or rosé (O)

Breakfast ,light'

pure lightness

Natural yogurt or sour milk

Berries & fresh cut fruit

Cottage cheese, Glundnerkäse & semi-hard cheese

Healthy **vegetable sticks** with dip (A, E, F, G, H, O)

Whole wheat bread in a basket

Fine **ham**
from the Villach generation
company Frierss

Smoked trout fillet
with curd spread & radishes

The perfect **boiled** breakfast **egg** (C)

Egg in a glass ,the classic'
with chives (C)

Egg Benedict ,light'
on whole wheat bread
with curd spread,
fried zucchini,
avocado & cherry tomato
(A, C, G, H)

Breakfast 'luxurious' the best of the best

Carinthian **butter** or on request salted(A)

Homemade **marmelade & jams**

Carinthian **honey** (O)

Natural yoghurt

Hand-stirred **berry yogurt**

Bircher muesli (A, G, H, O)

Homemade **granola**

Mueslis & cereals

from Getreide Gutscher
with Carinthian milk or yoghurt of your choice (A, G)

Homemade fruit salad

Coldmeat and ham specialities

from Frierss - family business
in the 4th generatation, located in Villach

Cheese specialities,

freshly made **curd-herbs-spread,**

Liptauer & cottage cheese (A, G, H, O)

Healthy **vegetable sticks** with dip (A, E, F, G, H, O)

Bread & bakery

At close range

Choose from the sumptuously bread display:

**Natural sourdough bread, wholemeal bread,
handmade rolls, small bakeries, brioche & croissants** (A, C, G)

The bakeries Wienerroither in Pörschach, Saliterer in Feldkirchen as well as small country bakeries from the Gurk valley supply the best of the best every day. Produced with excellent quality. Handmade with love.

The ‚Kamut‘ handmade roll

What is ‚Kamut‘? The so-called **original grain** provided daily bread about 6,000 years ago. In addition to emmer and einkorn wheat, it is **one of the oldest cultivated grains**. With a particularly high protein content and essential trace elements are bakeries from Kamut more digestible than commercial wheat varieties.

Egg dishes

Egg Benedict ,light'

on whole wheat bread

with curd spread,

fried zucchini,

avocado & cherry tomato

On request hollandaise sauce

(A, C, G, H)

Egg Florentine

with toast,

crispy bacon, spinach

& hollandaise sauce

(A, C, G, M, O)

Egg Royale

with buckwheat bread,

smoked salmon, spinach

& hollandaise sauce

(A, C, G, M, O)

Egg in the glass ,the classic'

with chives

Scrambled or fried eggs

plain or savory

with ham, bacon, vegetables,

herbs, prawns, mushrooms,

onion, diced tomatoes or cheese

Got the chicken

Family Krenn's egg farm

A family business like in a book of fairy tales from Magdalensberg (also a worthwhile destination for an excursion). 4 generation live on the egg farm Krenn. ,Urli' grandpa Krenn watches over the business - Senior boss Magdalena delivers eggs to regular customers herself. The chicken feeding works is like at a ,Running Sushi" - on a feeding circle with corn, wheat, soybeans from our their own cultivation.

Specialities

From the Schloss kitchen

Clear consommé with chives (C)

Roast beef with tartar sauce (C, G, O)

Tomatoes & buffalo mozzarella with pesto (A, G, H, O)

Smoked **Salmon** from Mattersdorfer in Wernberg (D)

Cold and warm **smoked trout**
from the Poganitsch fish farm in Grafenstein
with dill-mustard sauce (D)

„Reindling“ from the Gurk valley

Fresh cut **fruit** (O)



Hearty

Breakfast side dishes

Grilled tomatoes, fried vegetables, mushrooms,
mini sausages, frankfurters,
cheese krainer, fried bacon or ham

Sweet Finale

Pancakes

- classic with apricot jam
- traditional with grandma's sweet curd cheese filling
- tempting with Richard Hessel's handmade chocolate-nut cream

French toast

with maple sirup, cinnamon & sugar

Almond waffles

with maple sirup and fresh berries

American Pancakes

with maple sirup and fresh berries

Lactose free **Alternatives**

Coconut, soy, rice, almond or lactofreemilk

Organic sheep & goat yoghurt
and cheese from the Skofitsch cheese dairy and Nuart

Diet margarine

Valuable Partners

Rudolf Frieress & Sons

Meat and sausage specialities
Villach

Wienerroither bakery

Pörschach

Fish farm Poganitsch

Grafenstein

Carinthian milk

Spittal/Drau

Kaslab'n

A piece of cheese
Radenthein

Organic farm & cheese dairy Skofitsch

Völkermarkt

Nuart vulgo Hafner, Sheep milk specialities

Egg farm Krenn

Magdalensberg

Egg farm Obereder

Gnesau

Robitsch vegetables

Brückl

Harald Lakonig's herb manufactory

Treffen/ Villach

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