

Dear visitors and friends,  
all our dishes are freshly prepared therefore it may take  
a little extra time.

A close contact with nature is very important to us.  
We use only regional products from the Vulkanland.

Our regional partners are carefully selected.  
All our products are self produced from regional  
partners.

## ENJOY YOUR MEAL

### Our appetizer recommendations

Smoked and air dried ham plate

Blue whitefish in aspic with vegetable

Smoked trout and salmon in aspic on salad with  
Balsamic vinegar and pumpkin-seed-oil

Gravedlachs from Kulmer

served with side salad and mustard dressing

Milchmädchen-Trio with herbes

Goat cheese “Bällchen” from milkgirl with dark country bread

Natural spread-trio

Homemade spreads with dark country bread

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## Warm styrian specialties

Soup of the day from grand-mas recipe

Pork roast with “Sauerkraut” and bread dumplings  
-sliced bread stuffing-

Styrian Vulkanland sausage with mustard and horseradish

Farmers Toast

Country-bread with ham, onions, wine-cheese, bacon and fried egg

Scrambled eggs

with bacon bits, aged light cheese with caraway and ground pepper and  
a sprinkle of pumpkin-seed-oil on top.

Scrambled eggs

with pumpkin-seed-oil

You can add smoked ham to

Homemade “Sweets” are prepared fresh daily.

Please ask us about it.

## For Kids

KUHLIMUH

bread and butter with fresh vegetables

FLIPP

thinly sliced country-bread with pork sausage, gherkin and hard -  
boiled egg

PETZIBÄR- bread and butter with honey or jam

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## **Real-styrian**

Brettljause

Cold cuts on a wooden cutting board

Große Brettljause

Cold cuts variations served on a large wooden cutting board

Traditional- eine Mischung rot oder weiß

A styrian vine fiz red or white

## **Our favourite recommendation**

Bunter Räucherfischteller – colorful kipper dish

specialties from smoked fish:

Canape from smoked salmon, trout, carp with red pepper gelee

Steirisches Forellenfilet

Styrian trout filet with horseradish

Gebratene Ripperl – Barbecue-ripps

Keuschlerjause

A special white ham, smoked sausage in aspik, chopped pork spread

Hauswürstl-smoked house sausages

Jausenbrote mit...

Open-faced sandwich with country-bread and

Kümmelbraten – cold roasted pork breast stripes

Moasterbratl und Bauernkäse

with butter, smoked pork loin and farmers-cheese

Moasterbratl- smoked pork loin and butter

Presswurst – sausage in aspik

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Aufstrichteller

Spread-variation-meat and cheese spread

Aufstrichbrote

Spread and bread with...

Liverwurst, cream cheese, pork baken bits, chopped pork spread

Unsere Rohschinkenspezialitäten

House specialties of smoked and air dried ham

Bioteller vom Sonnenschwein

Natural organic-plate from the sun-pig with the finest air dried sausage, pumpkin chopped pork, nettle-ginger-spread, farmer-cheese, sweet nut-carrot.

Through specific keeping and feeding the meat from the pig is especially high quality. The animals are produced via ethical husbandry.

Saure´s mit Zwiebel, Gemüse und Kernöl

Sours with fresh vegetables, onions and pumpkin-seed-oil

Rindfleisch- beef, Zunge-tongue, Presswurst-sausage in aspik

Wurstsalat

Salad made of strips of sausages, onions, gherkins and pumpkin-seed-oil

Käferbohnsalat- styrian large beans salad

Eiersalat - egg salad with pumpkin-seed-oil

Bunter Hausteller - Colorful house-plate

Sour beef, pork tongue, sausage in aspik and styrian large beans

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## STYRIA-the green heart of Austria

Styria is Austria's second largest province. Its capital city is Graz. Because of its extensive forests Styria is also called the "Green Province", the green heart of Austria. 56% of the province's territory is forested. Three-quarters of Styria is mountain terrain. Styria offers an inexhaustible diversity in landscapes, ranging from rolling hills in the East and South, to alpine areas with flower-covered meadows, pastures, crystal clear streams and picturesque valleys in the north. Tourists are attracted to Styria because of its varied landscape, its culture and traditions as well as its culinary specialties.

Many small vine-islands shape the vine-region of south-east-styria, 3800 acres vine-region are around Klöch, St. Anna am Aigen and Straden.

### Our self-produced quality wines from Rosenberg:

Welschriesling dry

This typical styrian grape is fresh and fruity, very aromatic, nice apple flavor and animatedly acid as final note.

Weißburgunder dry

This wine has an elegant and typical burgunder-character, nice walnut flavours, full bodied. An ideal wine for food.

Sämling dry

Elegant bouquet of white vineyard peach, very fresh, fruity and harmonic taste. An ideal summer wine!

You can enjoy our wines at home as well.

Please ask about our wine price list!

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