



Welcome to Hofwirt Seckau

Welcome to our beautiful styrian tavern!

We are proud of a nearly 750-year-old history and that we were able to host the first guests more than 400 years ago.

What we have taken from the past is the wonderful scenery of a baroque building, which is proud of its proximity to the Seckau Abbey. Which honours with great care, tradition and history - with one goal: to attract you, with styrian delicacies and products from regional producers.

After a good meal, we invite you on a short tour. The long, exciting history of our house has left impressive marks. The large wooden staircase leads you to the suites, which we have restored to new heights. Take your time to marvel at the stucco ceilings, as each one tells its own story...

Perhaps the exciting tour of our house will also give you the idea of staying longer and celebrating with your family and friends. The charming Hofwirt buildings are the perfect locations for unforgettable, private celebrations and inspiring business events! Because - life is a festivity...





Without our regional partners, we would not be the Hofwirt...

That is why we like to introduce you to our producers, without whom our menu would not be as long established and typically styrian as it is.

MEAT...

... we are very proud that we get some of our meat from the in-house agriculture & butchery St. Wolfgang. These are our own fields and farms where the Seetaler pasture lamb and our pigs are at home and enjoy the beautiful view to Mount Zirbitz.

"Wiesengelter" VEGETABLES

"Wiesengelter" is the area in and around St. Georgen ob Judenburg, where our farms are located. Not only some of our cattle and pigs are grown up there, also a variety of seasonal vegetables and our bees are located there.

OUR FISH ...

... comes from the Ausseerland region from pure spring water. Because only if the fish have lived properly and in harmony with nature, they can taste as good!

OUR GAME ...

... deer or chamois, come from our own Authal game preserve area, where it has spent its entire life between natural forests and meadows.

HAPPY CHICKEN ...

... deliver organic eggs. Burgi and Herbert Herk, farmers by conviction, give their chicken a lot of space all year round and feed them with the finest grains.

THE "Schnaps"...

... is delivered by the monks of the nearby Seckau Abbey. They have been distilling spirits since 1994 and have already received several awards.

CIDER ...

...produced by the Kühbreinhof. The Kargl family relies on the organic cultivation of traditional apple varieties, which are cultivated and processed with the utmost care - CHEERS!

Starters



STARTERS

from our partners and homemade...

Slice of goat cheese ^{A | G | O}
pumpkin | pear | thyme honey

€ 12,80

Beef carpaccio ^{A | C | M | O}
pesto of rocket | asmonte

€ 15,40

SALADS

Green leaf salad ^{C | M | O}

€ 4,60

Mixed salad ^{C | O}

€ 5,20

Bread salad
courgette | tomatoes | red wine dressing - VEGAN ^{A | L | M | O}
extra mozzarella
extra chicken thigh ^G
extra short fried slices of beef

€ 7,80

€ 15,20

€ 18,10

€ 20,50

SOUPS

hot, fresh and garnished with our garden herbs

Beef broth ^{A | C | F | G | L | M}
with sliced pancakes, liver dumpling or cheese dumpling

€ 5,10

Chicken soup ^{A | C | G | L}
noodles | peas | vegetables | chicken thigh

€ 8,80

Soup of onions ^{A | C | L}

€ 5,60

HOMEMADE BREAD

Bread basket with butter ^{A | G}

€ 3,90

Tavern speciality

Pulled beef burger ^{A | G | M}
french fries | sour cream dip

€ 15,40

Main Courses



MEAT

Wiener Schnitzel A | C | G

from pork

€ 16,90

from veal

€ 27,90

parsley potatoes | cranberries

Styrian deep fried chicken A | C | L | M | O

€ 18,50

parsley potatoes | cranberries

“Seckauer Schnitzel” escalope of pork A | C | G

€ 18,40

pumkin seed breadcrumbs | filled with smoked ham

and cheese | parsley potatoes

In egg-cheese breaded escalope of turkey A | C | G | O

€ 17,50

tomatoe sauce | pasta

Ravioli filled with venison A | C | G | L | M | O

€ 19,80

brown butter | tomatoes | arugula

Braised beef E | F | L | N | O

€ 27,90

sweet mashed potatoes | filled pepper

Traditionell austrian stewed cattle A | M | O

€ 24,90

fried potatoes | roasted onions

Hofwirt-Pan - for 2 persons A | C | D | E | F | G | L

per person

€ 18,90

grilled beef | “Seckauer Schnitzel” | fried sausage | filet of fish

various side dishes

FISH

Fried trout filet “Styrian Art” from Aussee A | C | D | F | L | M | N

€ 24,90

vegetable ragout | tagliatelle | spinach

VEGETARIAN

Cheese spaetzle A | C | G

€ 16,00

roasted onions

Filled pepper E | F | L | N

€ 14,50

sweet mashed potatoes - VEGAN

In egg-cheese breaded escalope of zucchini A | C | L | O

€ 15,50

tomatoe sauce | pasta

At the end



DESSERTS

Tiramisu ^{A | C | E | G}

€ 9,00

Austrian "Kaiserschmarrn" ^{A | C | E | G | O}
plum ragout | apple sauce

€ 12,00

Hofwirt Dessert variation ^{A | C | G | H}

€ 15,90

CAKE

Homemade apple strudel ^{A | C | G | H}
with whipped cream
with vanilla ice cream or vanilla sauce

€ 5,40
+ € 0,80
+ € 1,50

Homemade curd strudel ^{A | C | G | H}
with whipped cream
with vanilla ice cream or vanilla sauce

€ 5,40
+ € 0,80
+ € 1,50

Hofwirt Cake ^{A | C | G | H | O}

€ 5,90

Portion whipped cream

€ 0,80

Our staff is happy to inform you about any allergic ingredients in our dishes.

For our little guests

prepared with love



SOUPS

Beef broth A | C | F | G | M | L

with sliced pancakes or cheese dumpling

€ 3,90

MAIN COURSES

Wiener Schnitzel from pork A | C | G

with parsley potatoes

€ 7,90

Wiener Schnitzel from veal A | C | G

with parsley potatoes

€ 11,50

Roasted escalope of pork A | C | G

with parsley potatoes

€ 7,90

DESSERT

Ice "dwarf" A | C | G

2 balls of kids choice with whipped cream and smarties

€ 4,20

Enjoy your meal!

