

WELCOME

to Hofwirt, an "inspiring place" of TAUROA.
Thank you for being with us.

Our Hofwirt is a Baroque gem, a place where Archduke Johann himself was known to frequent. The earliest records of the house go as far back to the 13th century and as legend has it, the monks from the nearby abbey opened the first inn here in 1603.

Since then, the Hofwirt has delighted guests not only with warm hospitality but also with excellent Styrian cuisine grounded in tradition. Here at Hofwirt, dishes are prepared almost exclusively with regional products. Our culinary repertoire includes a variety of Styrian delicacies based on time-honored recipes, as well as innovative creations. Paired with a characterful glass of beer or fine wines from our well-stocked cellar, every meal becomes a culinary experience.

Hofwirt is a place for life's good things - whether to "eat out at home" or to stay longer.

We invite you to explore our "inspiring place" after your meal. Feel the history in the suites with their unique stucco ceilings that speak of love and celestial powers, bringing the magic of the past to life, or get inspired to celebrate with us. In the small or grand Hofwirt halls, we provide the perfect setting for intimate and lavish celebrations, both private and corporate.

Because – life is a feast!

Yours,

Hofwirt Team

GOOD TO KNOW WHERE IT'S FROM



This is essential for us in all areas.

Indispensable for the precious ingredients that our kitchen processes with utmost care and respect. The regional origin and consideration of the seasons are at the forefront, as much as the ethical animal husbandry and meeting the highest quality standards. Thus, we source the majority of our ingredients from our own farms.



Fish from Fischerei Ausseerland



Game from Forst Authal



Seetaler pasture-raised lamb



Pasture-raised Angus beef



Pasture-raised free-range pork



Authal alpine pasture-raised beef



Eggs from the Pickl-Herk family



Milk and yogurt from the Madl family



High-proof spirits from the monks of Seckau Abbey

TO GET STARTED



COLD APPETIZERS

BEETROOT CARPACCIO ^{AGO} Flame-seared grilling cheese · apple · cashews · honey vinaigrette	€ 14.00
BEEF TARTARE ^{ACMO} Sourdough bread crisp · onion marmelade · toasted white bread	€ 18.50
BREAD BASKET WITH BUTTER ^{AG}	€ 4.50

SALADS

MIXED LEAF SALAD ^O	€ 5.50
MIXED SALAD ^{GLMNO}	€ 6.50
LARGE MIXED SALAD House dressing ^{GLMNO}	€ 18.00
with homemade falafel	
with fried chicken breast strips	
with grilled chicken breast strips	

SOUPS

STRONG BEEF BROTH ^{ACGLO} with sliced pancakes with liver dumplings with cheese dumplings	€ 5.80
CREAMY FIELD PUMPKIN SOUP with ricotta-apple-walnut-ravioli ^{ACG} with herbal croutons and roasted pumpkin seeds ^A	€ 8.00

THE MAIN COURSE



MEAT

VIENNESE-STYLE PORK SCHNITZEL ^{ACG} Parsley potatoes · cranberries	€ 17.00
SECKAU CORDON BLEU IN PUMPKIN SEED BREADING ^{ACGM} Smoked meat · gouda · potato salad · cranberries	€ 18.00
STYRIAN FRIED CHICKEN ^{ACLM} Potato salad · cranberries	€ 18.60
BRAISED BEEF WITH ONIONS ^{AFMOG} Crispy potato rösti · vegetables · crispy fried onions · gravy	€ 25.00
PINK-ROASTED PORK FILLET ^{CGLMO} Field vegetables · croquettes · creamy pepper sauce	€ 22.50
WILD GAME RAGOUT FROM OUR OWN HUNTING GROUNDS ^{AFGO} Creamy potato noodles	€ 29.00
AUTHALER BEEF BEUSCHEL ^{ACGMO} Traditional Austrian creamy offal ragout · bread dumplings	€ 15.50

FISH

PAN-FRIED TROUT FILLET ^{DGO} Beetroot risotto · saffron foam	€ 24.50
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VEGGIE

CREAMY POTATO NOODLES ^{AO} King oyster mushrooms · braised beetroot · sage velouté	€ 17.00
BEETROOT RISOTTO ^{GO} Braised beetroot · rocket · saffron foam	€ 19.50

IN THE END



DESSERTS

CREAM OF ROASTED APPLE ^{ACGO} € 9.50
Nut crumble · vanilla · crunch

CHOCOLATE MOUSSE ^{CFGO} € 9.50
Plum · almond · caramel · sour cream

CAKE

HOMEMADE APPLE STRUDEL ^{ACGH}
with whipped cream ^G € 6.50
with vanilla sauce ^{ACG} € 8.00

HOMEMADE CURD CHEESE STRUDEL ^{ACEG}
with whipped cream ^G € 6.50
with vanilla sauce ^{ACG} € 8.00

SACHER-STYLE CHOCOLATE CAKE ^{ACEG} € 6.50

FOR OUR YOUNGER GUESTS



SOUP

BEEF BROTH ^{ACGLO}	€ 5.00
with slices pancakes	
with cheese dumplings	

MAIN COURSES

KIDS PORK SCHNITZEL "VIENNESE STYLE" ^{ACG}	€ 10.00
Parsley potatoes · ketchup	
PASTA ^{ACLM}	€ 9.00
Tomato sauce · parmesan	

DESSERT

KIDS ICE CREAM ^{ACG}	€ 5.50
2 scoops of ice cream of your choice · whipped cream · smarties	

Allergens:

A = Cereals containing gluten | B = Crustaceans | C = Egg | D = Fish | E = Peanut | F = Soy | G = Milk or lactose
H = Tree nuts | L = Celery | M = Mustard | N = Sesame | O = Sulfites | P = Lupins | R = Mollusks.

All prices include the applicable sales tax.