

A warm welcome

at the



#authentic way of life.

The art of creating a perfect combination
of traditional and modern lifestyle,
with gifts of nature as ingredients,
that's what we are offering you.

Good food, comfort and warmth,
all the things what we „modern“ people
are sometimes missing in this time.

We wish you an enjoyable and relaxing time.

ja, des pfeift!

Appetizer

#johann Styrian style veal aspic

veal | potato | herb | multiflora bean | pumpkin seed oil vinaigrette [a, g, l, m, o] € 21,00

Goat cream cheese

melon | elderflower | berries | verbena [o, g, c, a] € 21,00

STEAK tartar

egg yolk | vegetable | relish mustard mayo
homemade bread [a, c, g, l, m, o] € 23,00

Samlet [marinated]

buttermilk | cucumber | sorrel | mustard seed | granny smith [d, c, l, m, o] € 22,00

Salads and more

#johann styrian fried chicken salad

field salad | potato | corn | bacon | mayo | pumpkin seed [a, c, m, o, l] € 21,00

Lettuce summer time

currant | wild cauliflower | hazelnut | chanterelle [l, m, o, h] € 19,00

Green salad

balsamic vinaigrette [l, m, o] € 8,00

Bread cover in the evening € 5,50

Creams and *soups*

#johann favourite oxtail consommé [3 ways]

sliced pancake | semolina dumpling | cheese dumpling [a, c, g, l, m] € 9,00

Cream of apricot

pumpkin seed oil [o, l, m] € 10,00

Clear FISH soup

smoked trout | fennel | asparagus | datterino tomato | root vegetables [d, b, l, m, o] € 13,00

Fish from our fresh waters

#johann pan fried samlet

tomato | wild brokkoli | beurre blanc | risotto [d, g, l, m, o] € 33,00

Vegetarian dishes

Open RAVIOLI

spinach | cream cheese | tomato | celery | king oyster mushroom
zucchini | hard cheese [a, c, g, l, m, o] € 27,00

Chanterelle mushroom goulash

bread dumpling | sour cream [a, c, g, l, m, o] € 25,00

Bread cover in the evening € 5,50

Main courses

#johann LAMB hip

cray fish butter | bean | bell pepper | wheat | amaranth [a, b, g, o, l, m] € 37,00

Corn CHICKEN [pan fried]

polenta | apricot | chanterelle mushrooms [g, l, m, o] € 32,00

Fillet STEAK OR

€ 49,50

RIBeYE

€ 46,00

asparagus | potato | tomato [g, l, m, o]

Traditional dishes

#johann Styrian style roast PORK [sous-vide]

pork belly | mushroom | cabbage | bacon | herb [a, g, l, m, o, c] € 33,00

VEAL patties

celery | vegetable | mushroom [a, c, g, l, m, o] € 32,00

Austrian BEEF ravioli [boiled]

spinach | bread | horse radish | root vegetables [a, g, l, m, o, c] € 31,00

Wiener Schnitzel of pork

potato | parsley | lingonberry [a, c, g] € 23,00

Wiener Schnitzel of veal

potato | cucumber | cream | lingonberry [a, c, g, l, m,] € 32,00

Bread cover in the evening € 5,50

Desserts and cheese

#johann sweet seduction of „Zotter“ chocolate

chocolate | brownie | raspberry | ice cream [a, c, g, h]

€ 17,00

Summer dream

sour cream | curd cheese | strawberry | rhubarb [a, c, g,]

€ 17,00

Alpine cheese variation from Styrian organic farmers

nut | quince | stone pine honey [g, h, m]

€ 21,00

Ice cream and sorbets

#johann signature ice cream

vanilla pumpkin seed ice cream | balsamic | strawberry | nut cookie [c, a, g, o, h]

€ 13,00

Wood berry – herb ice cream

swiss stone pine | chocolate | crumbles | pine foam [a, g, o, c]

€ 12,00

Your choice of SORBETS

sour cherry | apricot | green apple | lemon

€ 4,00

with Prosecco di Valdobbiadene

€ 6,00

with Vodka Zarskaja or Quince Gin

€ 9,00

SORBET variation | dried fruits

€ 10,00

Our service staff will inform you about allergens in our dishes.