

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 date 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,

Team Hofwirt

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.

BEEF, PORK, AND LAMB

The Seetal pasture-raised lamb grazes in St. Wolfgang, the Angus cattle are cared for in Authal, as well as at the Wiesengelter Hof in St. Georgen ob Judenburg, where our own pig breeding is located.

FISH

The stars of the show are local fish species – from char to trout to lake char from our own Ausseerland fishery.

GAME DEER OR RED DEER MEAT

comes from our own hunting grounds in Forst Authal, where they have feasted on the best nature has to offer.

EGGS

Family Herk give their chickens plenty of free range all year round and feed them only the finest grains.

OUR MILK AND YOGURT

are sourced from the Madl family in Seckau, who process the milk on the same day it is milked.

SPIRITS

(alias "the schnapps") are delivered by the monks of Seckau Abbey.

TIP: be sure to try "the Sheep's Nose"!

STARTERS



COLD STARTERS

HOME-SMOKED TROUT FROM THE FISHERY AUSSEERLAND ^{CDLMN} Summer vegetables parsley mayonnaise chips	€ 15,40
BEEF CARPACCIO ^{ACMO} Pesto of rocket asmonte cheese	€ 15,40
BREAD BASKET WITH BUTTER ^{AG}	€ 3,90

SALADS

GREEN LEAF SALAD ^{CMO}	€ 4,60
MIXED SALAD ^{CO}	€ 5,20
LARGE MIXED SALAD ^G with grilled cheese ^{CO}	€ 15,20
with falafel ^G vegan	€ 15,20
with fried chicken strips ^N	€ 16,20
with grilled chicken strips ^{ACE}	€ 16,20

SOUPS

BEEF BROTH ^{ACFGLM} Sliced pancakes liver dumpling or cheese dumpling	€ 5,10
CREAM OF TOMATO SOUP ^{AGL} Sour cream buckwheat	€ 5,20

MAIN COURSES



MEAT

ESCALOPE "VIENNESE STYLE" ^{ACG} Parsley potatoes cranberries	€ 16,90
WIENER SCHNITZEL ^{ACG} Parsley potatoes cranberries	€ 27,90
STYRIAN DEEP FRIED CHICKEN ^{ACLMO} Parsley potatoes cranberries	€ 18,50
ESCALOPE OF PORK ^{ACG} Pumkin seed breadcrumbs filled with smoked ham and cheese rice	€ 18,40
LAMB STEW ^{AG} Dumplings	€ 13,80
RAVIOLI FILLED WITH VENISON ^{ACGLMO} Brown butter tomato rocket	€ 19,80
AUSTRIAN STEWED ANGUS ^{AGMO} Fried potatoes roast onion	€ 24,90
HOFWIRT-PAN - FOR 2 PERSONS ^{ACDEFG} Grilled and fried meat and fish various side dishes	each Person € 18,90

FISH

GRILLED CHAR FILET FROM AUSSEE ^G Pea-cabbage-ragout herb-semolina baby spinach	€ 24,90
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VEGETARIAN

POLENTA SLICES ^{FL} Tomato sauce celeriac gratin rocket	€ 14,50
CURRY "TAVERN STYLE" ^{FN} vegan Rice falafel	€ 14,50

AT THE END



DESSERTS

CRISPY - WHITE CHOCOLATE MOUSSE ^{ACG} Summer berries	€ 8,20
AUSTRIAN "KAISERSCHMARRN" ^{ACEGO} Plum ragout apple sauce	€ 12,00
SORBET SELECTION ^A Our team will be happy to advise you about our daily changing sorbets.	€ 11,60

CAKE

HOMEMADE APPLE STRUDEL ^{ACGH}	€ 5,40
with whipped cream ^G	+ € 0,80
with vanilla ice cream or vanilla sauce ^{ACGH}	+ € 1,50
HOMEMADE CURD STRUDEL ^{ACEG}	€ 5,40
with whipped cream ^G	+ € 0,80
with vanilla ice cream or vanilla sauce ^{ACEG}	+ € 1,50
CHOCOLATE CAKE ^{ACEG}	€ 5,90
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FOR OUR LITTLE GUESTS



SOUP

BEEF BROTH ^{ACFGLM} € 3,90
Sliced pancakes or cheese dumpling

MAIN COURSES

ESCALOPE "VIENNESE STYLE" ^{ACG} € 7,90
Parsley potatoes

WIENER SCHNITZEL ^{ACG} € 11,50
Parsley potatoes

PASTA ^{ACLM} € 7,50
Meat ragout

DESSERT

ICE "DWARF" ^{ACG} € 5,20
2 scoops of kids choice | whipped cream | smarties

Allergens:

A = Gluten | B = Shellfishes | C = Eggs | D = Fish | E = Peanuts | F = Soy | G = Milk / Milk products
H = Nuts / Pulse | L = Celery | M = Mustard | N = Sesame seeds | O = Sulfites | P = Lupine | R = Molluscs

All prices includes VAT.