



Dear guests,

Our restaurant Bauernwirt already bears the concept in the name. We see ourselves as a culinary mirror of the seasons and beautiful Carinthia. The dishes prepared with love by Jan Sterba and his team come from the region.

Our suppliers are the Demeter farm Stradehof and other organic farms in the region. The dairy products come from the Mallhof in Bad Kleinkirchheim, or Carinthian milk, the eggs from the Obereder organic farm in Gnesau. Fish come from the Feld am See fish farm.

Our dishes are always freshly prepared, we do not use any frozen products. The employees work in the Bauernwirt restaurant beyond the season, which may make us a little more expensive than other restaurants, but it means that we, the suppliers and our employees are happier and more motivated!

We are all looking forward to a great time and wish you a lot of fun in the Bauernwirt restaurant! Regional, honest & sociable since 1980 🍷


Jan Sterba & Team

PS: We also offer all dishes to take away, and we are happy to offer children a choice of half dishes or parts of the dishes.



**BAUERN
WIRT**



Starters

Toasted Baguette / garlic & herbs	6
Beetroot tartar / citrus fruits / capers / herb baguette 	10
Carinthian smoked fish / lukewarm lentil salad	
Apple horseradish sour cream	14

Soups & Stews

Terrine strong beef broth / cheese dumplings	7
Terrine beef broth with sliced crepes / fresh chives	7
Goulash soup / crispy farmhouse bread	9
Carinthian bean stew / herbs 	7
Potato goulash / cream/ herbal salt 	8

Salads

Small mixed wintersalad	6
Large mixed wintersalad	9
plus cheese dumplings	3
plus grilled organic potatoes / garlic dip	3

you can choose between yoghurt or vegan herbal dressing 

Main Course

Baked cauliflower / spicy marinade / mustard sauce / yoghurt dip	🌱	10
Mushroom Sausage / sauerkraut / fried potatoes	🌱	14
Variation of homemade dumplings		14
(Beetroot/Spinach/Bacon) with nutbutter and chesse / optional	🌱	
Roast pork / natural sauce / bacon dumplings / sauerkraut		19
Beef goulash / bread dumplings / paprika / shallot		20
Boiled beef / horseradish sauce / boiled potatoes / root vegetables		22
Venison ragout / red cabbage / potato dumplings		23
Original Wienerschnitzel from veal / Homemade fries / cranberries / lemon		29
Grilled fish from „Fischzucht Feld am See“ / Winter vegetables / boiled potatoes		24



DESSERTS

Apple Turnovers / vanilla sauce	6
Kaiserschmarrn / apple sauce or cranberries	9
Warm chocolate cake / vanilla ice cream 🌱	8
St. Oswalder -Schneemilch / winter apple	7

Dishes marked in green are served from 8p.m. to 9 p.m. 😊