

# **Welcome to the HAJSZAN winery!**

## **Winemenu**

Marinated scallop  
served with thyme biscuit and tomatoe froth

*1/8l Grüner Veltliner 2009*

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Lake char in tomatoe stock  
served with crispy olive bread

or

Medium rare lamb crowns  
served with Green Zebra tomatoes and garlick polenta

*1/8l Gemischter Satz Weissleiten 2008  
from the Magnum bottle*

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Brie cheese filled with herbs served with tomatoe chutney

1/8l BIGA  
Zweigelt, Blaufränkisch Cuvée

€ 35,00 with accompanying wines  
€ 28,00 without accompanying wines

***For events from 25 persons on, it is a pleasure for us to open our  
restaurant also outside the regular opening times.***

## Specialties

Marinated porcinos served with rocket and walnut oil	€	10,80
Carpaccio of organic beef served with a salad of porcini and burnet	€	11,80
Iced watermelon soup served with goat cheese and ham	€	5,20
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Medium rare beef tenderloin gratinated with herbs served with sautéed porcini and thyme jus	€	28,80
Two kinds of rabbit served with broad beans and parmesan potatoes	€	19,80
<b>Rumpsteak for 2 persons</b> - roasted on the bone served with creaming chanterelle mushroom risotto and red wine shallots	p.P. €	25,00

## Wines from our vineyards

Rosè 2009	1/8l	€ 3,20
Gemischter Satz 2008	1/8l	€ 3,20
Chardonnay Wildgrub 2008	1/8l	€ 3,20
Grüner Veltliner Haarlocke 2009	1/8l	€ 3,20
Riesling Steinberg 2009	1/8l	€ 3,90
Grüner Veltliner Nussberg 2009	1/8l	€ 3,90
Gemischter Satz Weissleiten 2009	1/8l	€ 3,90
Zweigelt 2007	1/8l	€ 3,20
BIGA 2008	1/8l	€ 3,90

**Every Sunday from 12:00 am on we serve an  
oven-fresh roast - € 10,80 per portion.**



## The Wine Host's Menu

### Snacks

Summer salad with tomatoes and cucumbers served with pine nuts, wild herbs and „Pecaros“ balsamico	€	8,20
Salad with slices of deep fried chicken breast served with fire beans and pumpkin seed oil	€	8,20
Terrine of sheep cheese with tarragon jelly served with radish lamb's lettuce salad and pumpkin seed oil	€	8,80
„Vulcano“ ham from south east styria served with pickled chanterelle mushrooms	€	9,80
Cheese from the „Vorarlberger“ Alps served with organic butter and „Rebstöckl“ bread	€	7,20
„Hajszan's Brett'l Jause“ - variation of cold snacks	€	9,80

### Starters and Soups

Clear bouillon of beef served with stinging nettle semolina dumplings and pancake strips	€	3,80
Creamsoup of herbs from our own herb garden served with potatoe chips	€	4,50
Beef Tartar of organic beef with toasted herb baguette	€	11,80
Variation of starters „Vorspeisen – Brett'l“ for 2 or more persons      a piece	€	14,00

### For our younger Guests

Portion of french fries with ketchup	€	3,50
Pasta with tomato sauce	€	4,80
„Frankfurter“ sausages with french fries	€	4,80
Deep fried fishsticks with parsley potatoes	€	5,80
Fried escalope of beef with french fries and ketchup	€	6,80
Ben & Jerry's icecream Strawberry cheesecake, double chocolate fudge	€	3,00



## Main Dishes

Roasted trout served with chanterelle mushrooms and potatoes	€	14,20
Creamy chanterelle mushrooms served with curd dumplings	€	11,80
Fried escalope of veal served with parsley potatoes and green salad	€	18,80
Organic deep fried chicken served with lamb's lettuce and potatoe salad	€	13,80
Chicken roasted in lemon and thyme served with green salad and yogurt – garlic dressing	€	14,20
Chanterelle mushrooms roast beef served with casserole of rolls	€	17,20
Chopped calf's lights and heart with grapes and roll dumplings		
	small serving	€ 8,40
	large serving	€ 11,40

## Desserts

Apricots and marzipan in a batter crispy deep fried served with vanilla cream	€	6,80
Grilled ananas served with pina colada ice cream	€	6,20
Vanilla cream served with raspberry granitée	€	6,20
Flowing chocolate cake served with sour cherries	€	7,80
Variation of desserts „Dessert – Brett'l" for 2 or more persons	apiece	€ 13,00
Selection of Austrian and international Cheese small serving	€	12,80
	€	7,80

Cover charge for bread and spread € 1,50 apiece.  
All prices are in EURO and inclusive of all taxes.

