
À LA CARTE



TRADITIONAL HOUSE-MADE HERBERSTEIN SPECIALTIES

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Chicken liver pâté with truffles, fresh pear, truffle honey 6,80 €

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Grilled spicy snails 7,50 €

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Tagliata with porcini, rocket, roasted potatoes and gorgonzola sauce 20,50 €

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Veal steak Herberstein, sautéed potatoes with onions, glazed vegetables 13,50 €

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Prekmurje layer pastry 4,80 €



VEGETARIAN MENU

—
Slightly spicy salad with yoghurt and walnut oil

Vegetable consommé

Ratatouille with curry couscous

Saffron sauce with herbs

Hazelnut panna cotta, pear cooked in red wine, dark chocolate, pumpkin seeds croquant

—
21,50 €



TASTING MENU

—
The tasting menu is varied and seasonal, made of entirely fresh ingredients.

43,00 €

—
Vegan dishes available upon request.

Service charge 0,00 €

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COLD AND WARM APPETIZERS

Beef carpaccio, Caribbean chocolate, horseradish, raspberry	8,00 €
Beef steak tartare à la Villa Herberstein for two persons (200 g)	22,00 €
Octopus carpaccio, avocado cream, pancetta crisps, orange sorbet	8,50 €
Marinated Scottish salmon, apple confit, honey mustard	7,00 €
Grilled prawn with salad bouquet, pineapple and mango salsa	9,50 €
Goose liver, porcini ragout, fried onions	12,00 €
Risotto with veal and fresh vegetables from nearby farms	13,50 €

SOUPS

Beef concasse soup	3,80 €
Young peas soup with octopus	4,00 €
Slightly spicy leek soup with pears, hemp oil and pine nuts	3,50 €

MAIN DISHES

Zander fillet, leek puree, roasted Belgian endives, paprika sauce, charred onions	16,50 €
Wild bass fillet on champagne sauce, shrimp tails, creamy risotto with parmesan and basil, parsley oil	22,00 €
Roasted octopus tentacles, house-made cuttlefish ink tagliatelle, cherry tomato ragout	15,50 €
Beef steak with horseradish and tomato crust, rosemary polenta, baby spinach	21,00 €
Fillet of foal in pepper sauce, bread pudding, young vegetables, rolled dumpling with cottage cheese and dry tepka pears	17,00 €
Crown roast of lamb, hasselback potato, tzatziki, roasted tomato	17,00 €
Bone-in deer back strap, buckwheat dumpling with cottage cheese, chestnut tempura, parsley root, hazelnuts	21,50 €

DESSERTS

Hazelnut panna cotta, pear, cooked in red wine, dark chocolate, pumpkin seed croquant	4,80 €
Warm chocolate lava cake, raspberry sauce, mango puree, Greek yoghurt ice cream	4,80 €
Apple strudel parfait, caramel sauce with chestnut	4,20 €
Chef's sorbet trio: cucumber-ginger, polenta, juniper	4,50 €
Crème brûlée with a tonka nut and coconut ice cream	4,50 €

Should you have any special wishes, please let us know. We will do everything we can to fulfil them.
