

SÜSSES SWEETS

Limoncello Tiramisu mit eingelegten Feigen <i>Limoncello tiramisu with figs</i> A,C,G	€ 6,50
Seehofs Wolke 7 Cheesekace, Erdbeer Espuma, Zuckerwatte <i>Cheese cake with strawberry cream and cotton cake</i> A,C,G	€ 7,50
Sachertorte a la Seehof Vanillecreme, Passionsfruchtsauce <i>Chocolate tart with vanilla cream and passion fruit</i> A,C,G	€ 7,50
Käseteller mit Senfmarmeladen <i>Cheese platter with mustard jam</i> G,M	€ 8,20

FÜR UNSERE KLEINEN KIDS MENU

Chicken Drumstick mit Pommes <i>Chicken drumstick with french fries</i> A,C,G	€ 6,90
Pasta mit Tomatensauce <i>Noodles with tomato sauce</i> A,C,G,L	€ 6,50
Süßkartoffelpommes <i>Sweet potato chips</i>	€ 4,50

Allergene / contains:
A Gluten, B Schalentiere (shellfish), C Eier (eggs), D Fisch (fish), E Erdnüsse (peanuts), F Soya (soy), G Milch (lactose), H Nüsse (nuts), L Sellerie (celery), M Senf (mustard), N Sesam (sesame), O Sulfur & Schwefeldioxide, P Lupinen, R Weichtiere (molluscs – snails, mussels, octopus...)

SEEBAR

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www.seehof.at

Free WIFI: see12345

Designed by Marlene Kirnbauer
www.move-mountains.at



VORSPEISEN STARTERS

Crème Brûlée vom Ziegenfrischkäse Wildkräutersalat, Mango Vinaigrette, Weichselchutney <i>Goat cheese crème brûlée, salad, mango vinaigrette and Morello cherries chutney</i> A,C,G	€ 9,80
Seehof Tapas Serrano Schinken, Manchego Käse, Oliven, getrocknete Tomaten, Aioli und hausgebackenes Kartoffelbrot <i>Serrano ham, Manchego cheese, olives, dried tomatoes, aioli, Seehof bread</i> A,C,G	€ 9,90
Jakobsmuschel und Garnele gratiniert Champagner – Safransauce, Avocado, Sliwowitz Joghurt <i>Scallop and prawn au gratin with champagne – saffron sauce, avocado and sliwowitz (plum schnaps) yoghurt</i> B,G,R	€ 11,50
Burrata rote Beete sous-vide, Waldbeeren, Wallnüsse <i>Burrata with sous vide beetroot, forest berries and wallnuts</i> G, H	€ 9,90
Rindercarpaccio Ginmarinade, Waldfrucht-Glace, Brombeeren, Parmesan, Rucola, Pinienkerne und hausgebackenes Brot <i>Beef carpaccio, gin marinade, blackberries, parmesan cheese, rocket salad, pine nuts and home made bread</i> A, H, O	€ 11,50

SALAT SALAD BOWLS

Frische Salate der Saison, wahlweise: <i>fresh salads bowl with choice of topping:</i>	
Chicken Drumsticks	€ 13,90
Rinderfiletstreifen <i>beef</i>	€ 15,90
Riesengarnelen <i>king prawns</i> A,B,C,G	€ 15,50

SUPPEN SOUPS

Klare Consommé von der Strauchtomate hausgemachte Ravioli mit saisonaler Füllung <i>Clear tomato consommé, home made ravioli with seasonal filling</i> A,C	€ 5,90
Apfel-Sellerie Cremesuppe Kalbstartar, gebackenes Wachtelei <i>Cream of apple and celery, veal tartar, quail egg</i> A,C,G,L	€ 6,50

HAUSGEMACHTE PASTA HOME MADE PASTA

Steinpilz Panzerotti Gorgonzola Sauce, Birne, Rohzucker <i>Porcino stuffed pasta, gorgonzola sauce, pear, raw sugar</i> A,C,G	€ 12,50
Stroh und Heu Safran und Rucola Tagliatelle, Feuerschwanzgarnele, Zitrusöl <i>Saffron and rocket salad tagliatelle, king prawns and lemon oil</i> A,B,C,G	€ 17,50
Rinderfiletspitzen in Sesam – Tandoori Marinade Fettuccine, Jungzwiebel <i>Fettuccine pasta with beef, sesame tandoori sauce and spring onions</i> A,C,N	€ 17,80
Zucchini Pasta getrocknete Tomaten, Wakame Salat, Pinienkerne, Rucolapesto (vegan) <i>Zucchini noodles with dried tomatoes, seaweed salad, pine nuts and rocket pesto</i> H,F	€ 11,50
alle Nudeln sind handgemacht <i>all noodles are hand made</i>	

Sorry....

for what I said

when I was hungry...

HAUPTSPEISEN MAIN COURSES

Rindstagliata Rumpsteak, Parmesan, Rucola, Balsamico – Tomaten Vinaigrette, hausgebackenes Brot <i>Beef tagliata, rump steak with parmesan cheese, rocket salad, balsamic – tomato vinaigrette amd home made bread</i> G	€ 18,50
200g Mädls girls	€ 23,00
250g Buben boys	
Bacci al Roma Schweinefiletmedaillons, Büffelmozzarella, Paradaiser – Oberssauce, hausgemachte Tagliatelle <i>Fillet of pork medallions with buffalo mozzarella, creamy tomato sauce and tagliatelle noodles</i> A,C,G	€ 16,00
Lammhaxe (48h sous-vide gegart) Cremepolenta, Pinzgauer Frühlingsrolle, Schoko – Portweinsauce <i>Knuckle of lamb (48 hrs. sous-vide cooked) with creamy polenta, red cabbage spring role and chocolate – port wine sauce</i> A,C,G,L,M,O	€ 16,50
Chicken Drumsticks Avocado – Kokospüree, Kartoffel – Spirale Chicken drumsticks with avocado coconut mash and potato chrisp A,C,G	€ 14,50
Rinderfilet Sauce Choron, Grillgemüse, Cranberry – Kartoffelpüree <i>Fillet of beef with sauce choron, grilled vegetables and cranberry meshed potatoes</i> B,C,G	€ 27,50
200g Mädls girls	€ 34,00
250g Buben boys	
Wok mit Erdnuss – Kokosreis , wahlweise mit: Wok with peanut – coconut rice and choice of topping:	
Hühnerfilet <i>chicken fillet</i>	€ 14,50
Garnelen <i>prawns</i>	€ 18,00
Vegetarisch, vegan <i>vegetarian, vegan</i> B,D,E,N	€ 10,50