„autumn delights“

with venison out of our own hunting ground

CHAMOIS Carpaccio
orange caviar | lamb's lettuce

Roasted **PUMPKIN** Soup
sweet cream | pumpkin seed oil

Creamy Risotto of **MUSCAT** Pumpkin
*with **pan-fried fillet of trout***

LINGUINI Pasta
beurre blanc | winter truffle
as starter
as main course

From October, the Törggelen season begins again!
Enjoy convivial hours, delicious dishes, and the full spirit of autumn.
From November, it gets really cozy:
Our traditional roast goose feast awaits at Auracher Löchl. Reserve your table now!

Grilled **TOMAHAWK-STEAK**
from Duroc pork (approx. 350g raw weight)
baked potato | sour cream | assorted grilled vegetables

Pink-roasted Saddle of **VENISON**
red cabbage | fried potato dumplings | broccoli | hunter's sauce

Löchl **POACHER** Burger 100% Venison
caramelized onions | king oyster mushroom | brie | truffle mayo
perfectly complemented with: rustic fries

Ragout of venison **„KOASAMANDL“**
sliced dumpling | red cabbage with apple | baked apple

Tonk Bean **CRÈME BRÛLÉE**
forest berries

CHOCOLATE Mousse
finely garnished

autumn menu

Roasted **PUMPKIN** Soup
sweet cream | pumpkin seed oil

Ragout of venison **„KOASAMANDL“**
sliced dumplings | red cabbage with apple | baked apple

Tonk Bean **CRÈME BRÛLÉE**
forest berries

3-COURSE menu
or as **2-COURSE** menu*
*choice of starter or dessert

Seasonal Aperitif

GOLDEN Autumn
dark gin | cloudy apple juice | lemon | cinnamon

GENTLE Autumn (non-alcoholic)
non-alcoholic dark spirit | cloudy apple juice | lemon | cinnamon

Autumn Companion

Cabernet Sauvignon GUTSWEIN
Winery Domäne Müller
Groß St. Florian, South Styria
bright fruit | balanced acidity | fine tannin structure