WELCOME!

DEAR GUESTS ...

... welcome to the Seerestaurant Rosé
in the Villa Bulfon.

BON APPETIT ...

... wish our chef Daniel Schenk, our Restaurant manager
Domenique Unterweger and the entire team.

ARRIVAL WITH ROSÉ

Enjoy a leisurely boat trip with our in-house boat shuttle –
the Dreamliner. Please feel free to contact our empoyess
for further information.

Every year in April the Seerestaurant Rosé opens
its doors and welcomes guests to a season full
of culinary delights until autumn.

On the same wavelength as us

Discover the culinary delights of our
partner restaurant Hubertushof

HUBERTUSHOF

OPEN UNTIL JANUARY

Scan and learn more:
www.seehotelhubertushof.com

15 YEARS ROSÉ!

rose@villabulfon.at
www.seerestaurantrose.at

@ seerestaurant_rose

Allergens

A Cereals containing gluten | B Crustaceans | C Poultry eggs | D Fish - except fish gelatin | E peanuts | F soybeans | G milk from mammals and milk products (incl. Lactose) | H Nuts | L Celery | M Mustard | N Sesame seeds | O Sulphur dioxide and sulphites | PLupins | R Molluscs such as snails, mussels, squid

All prices are in Euro and include VAT. Subject totypesetting and printing errors. We ask for your understanding that a bill split (division of the bill per person) is not possible for reservations of 5 or more people due to time constraints.

ROSÉ

VILLA BULFON

MENU

First we serve our place setting:

Bread | Butter | Olive oil
Garden vegetables | Dip | Drink

Lunch 3.8
Evening 6.8

KITCHEN BREAK
Mon. – Fri.: 3:30 pm – 17:00 pm | Sat. – Sun.: 4:00 pm – 5:00 pm

SALADS

Pumpkin salad 14,8
Pesto | Ricotta | Haselnusszelnut

Caesar Salad (vegan upon request) AILIGIMIO 15,8
Lettuce hearts | Capers | Crôutons
- Organic chicken breast + 12,6
- Shrimp B + 12,6

WARM APPETIZERS

Soup of the day 12,6

The new „classic“ Grammelknödel 19,8
bell peppercabbage | Jus | Chives AICIFIGILIMIO

APPETIZERS

Beef Tatare AICIDIGILIMIO 21,8
Local beef | Onions | Capers | Salted butter | Mustard mayo | Black bread
- Smoke my Tatare AICIDIGILIMIO 25,4

Casanova-cuts 94,8
Rösti | Beef Tatare | Crème fraîche | Onions | Alpine caviar (30g) AICIDIGILIMIO

Anchovies “Limited series” 21,8
Grilled black bread | Butter | Chives AIDIGIO

Goat Cheese „Pferdeapfel“ 21,8
Beetroot | Plum | Pine nuts AIFIGIHILIO

CAVIAR

Alpine caviar „Osietra“ AICIDIGIO	50g	130
	125g	325
	1.000g	upon request

To all types of caviar we serve
Egg | Sour cream | Chives | Black Bread | Blini

ALPINE CAVIAR

The finest sturgeon caviar from the Limestone Alps. Siberian sturgeons swim in their own crystal-clear spring water from the mountains. Genuine Alpine caviar is one of the finest and most valuable delicacies. It captivates the palate with its nuanced, nutty flavor.

ROSÉ
VILLA BULFON

CLASSICS

Boneless fried chicken from organic chicken 31,8
Organic Chicken | Creamed cucumber | Wasabi AICIGIO

Pasta Busara 31,8
Lobster butter | Wild-caught red shrimp | Tomato AIBICIGILIOIR

NEW DAILY
Enjoy our daily changing offers and discover the variety of seasonal delicacies, including vegetarian options!
Our staff will be happy to inform you about our daily specials.

FISH & SEAFOOD

Organic char fillet 37,8
Risotto | Beetroot | Mushrooms DIFIGILIO

Calamari „alla Griglia“ 31,8
Garlic | Tomato | Lemon | Pita bread AIGIR

From our display case, depending on availability
Fish from Winfried Süßenbacher or Istra-Gourme

Fried whole DIFIGIO

Seabrass	from 800g	89
Organic char	350g	34,6

Side dishes
Hasselback-potatoes | Seasonal vegetables | Mediterranean butter

GOOD TO KNOW.

Enjoy the difference with our local organic fish, raised by **WINNI SÜSSENBACHER** – where species-appropriate husbandry and ample space for swimming and selfsufficiency are a priority. On its natural grounds of over 10,000 m², there are an average of no more than two fish per m³ of water. That‘s wild-caught quality!

VEGAN vegan | vegetarisch

JOSPER GRILL

Local beef fillet C|G|L|O
- Steak 250g 56,8
- Chateaubriand 500g 113,6

Atterox Rib-Eye C|G|L|O
- Steak 350g 68

Side dishes
French fries | Seasonal vegetables | Bernaise sauce | Jus

SELECTED CUTS FROM THE MEAT CABINET

In our meat ripening cabinet we always store perfect pieces depending on the because we cooperate exclusively with hand-picked producers Our staff will be happy to inform you about our daily specials.

GOOD TO KNOW.

ATTEROX *kate & kon*
ATTEROX at KON‘S BEEF CLUB stands for perfectly matured meat from free-range cattle from Upper Austria – raised in a natural environment, with an intense flavor.

OKAMIWAGYU *itadakimasu*
The OKAMI RANCH is a pioneer of Wagyu breeding in Carinthia and, with OKAMI BEEF, stands for speciesappropriate husbandry, the highest quality and meat as an emotional delicacy.

BÖKERS ORGANIC FARMING *Lamb*
Occasionally, the chef himself offers a delicious leg of lamb prepared in the Big Green Egg.

SWEETS

Lukewarm chocolate cake 12,6
Sour cream ice cream | Raspberry | Mango AICIGIO

Crème Brûlée 12,6
Strawberry | Coconut CIGIHIO

Mini Tarteletts according to daily offer AICIGIHIO 10,8

VEGAN **Organic ice cream in a cup** 5,4
Chocolate | Strawberry | Lemon | Vanilla | Hazelnut

BAR SNACKS

Cheese Krainer from Böker‘s organic farming 12,8
Dijon mustard | Black bread AIGIMIOIN

Wagyu Slider “Okami St. Veit” 14,8
Cheddar | Boss-Sauce | Red onions | Pickle | Salad AICIFIGILIMIO

Wagyu Burger “Okami St. Veit” 26,8
Cheddar | Boss-Sauce | Red onions | Pickle | Salad AICIFIGILIMIO

Truffle fries 12,8
Parmesan | Parsley | Truffle mayo CIGIO