

# WELCOME



## DEAR GUESTS ...

... welcome to Seerestaurant Rosé  
at Villa Bulfon.

## ENJOY YOUR MEAL ...

... wishes our head chef Daniel Schenk, our restaurant manager  
Domenique Unterweger, and the entire team.

## ARRIVAL À LA ROSÉ

Enjoy a cozy boat ride with our house-owned  
boat shuttle – the Dreamliner. Please inquire with  
our staff for more information.

## PROVISIONS À LA ROSÉ

Get your supplies for a dreamy day at the lake.  
An ice-cold bottle of Rosé wine including glasses.  
Our staff will be happy to inform you about our offers.

## OPENING HOURS


Daily from 12:00 PM - 11:00 PM

(Kitchen break 4:00 PM - 5:00 PM)\*

\*Continuous Raw Bar – and selected dishes available

Every year in April, Seerestaurant Rosé opens its doors  
and welcomes guests to a season full of culinary delights, which  
culminates in the special highlight of the Gans am See  
event in November.

## DESSERTS

<b>Warm Chocolate Cake</b> sour cream ice cream   raspberry A C G O	12
<b>Crème Brûlée</b> plum   cinnamon C G O	12
<b>Scroppino Rosé</b> lemon sorbet   black currant   prosecco O	8
<b>Cake of the Day</b> A C G H O	8
 <b>Organic Ice Cream in a Cup</b> chocolate   strawberry   vanilla   yogurt	5
<b>Tiramisu Shot</b> eminente reserva 7y cuba rum   osmanthus honey   espresso   mascarpone   milk   cocoa powder	6

## BAR SNACKS

<b>Cheese Krainer from Böker's Organic Farm</b> mustard   black bread A G M O N	10
<b>Curry Sausage from Böker's Organic Farm</b> french fries O	12
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<b>Cheesburger Okami Wagyu</b> beef   cheese   french fries   chili mayo A C G M O	26
<b>Truffle Fries</b> truffle mayo C G O	10
.....	

# Rosy Times.

rose@villabulfon.at  
www.seerestaurantrose.at

 @seerestaurant\_rose



## MENU

### Allergens

A Gluten-containing Grains | B Crustaceans | C Poultry Eggs | D Fish - except Fish Gelatine | E  
Peanuts | F Soybeans | G Mammalian Milk and Dairy Products (including Lactose) | H Nuts | L Celery  
| M Mustard | N Sesame Seeds | O Sulphur Dioxide and Sulphites | P Lupins | R Molluscs like Snails,  
Mussels, Squid

All prices are in euros, including VAT. Subject to printing errors.

Please understand that splitting the bill (per person) is not possible for reservations of 5 or more  
people due to time constraints.

To begin we serve bread – olives – spread

per person 4

VEGAN vegan vegetarisch

## RAW BAR

### CALIFORNIA ROLLS

**Veggi** 24  
asparagus | sesame | leek | avocado

**Serie Limitata** 24  
anchovy fillets | tempura pepper | spicy mango

**Surf & Turf** 32  
beef tenderloin gyu beef | shrimp tempura | truffle mayo | spring onion

**Organic Char** 28  
spicy char | avocado | kimchi | togarashi

### HOSO MAKI

**Veggi** 21  
cucumber | carrot | radish

### RAWS

**Sea Bass Ceviche** 20  
aji amarillo | red onion | coriander organic

**Char Tartare** 24  
garden cucumber | sour cream | char caviar

**Carabinero** 28  
avocado | lime | asparagus

**„Cash of the Day“** (for 4 people) 390  
fish tartare | alpine caviar (125g) | crème fraîche

For all RAW BAR dishes, the following allergens are used:  
B | C | D | E | F | G | H | M | N

Please understand that there may be deviations in service times as our RAW dishes are prepared in a separate kitchen. Thank you.

## SALADS

**House Salad** 12  
garden vegetables | leafy greens | house dressing C | L | M | N | O

**Caesar Salad** (vegan option available) 15  
romaine hearts | capers | croutons  
• organic chicken breast +12  
• octopus R +12  
• shrimp B +12

## WARM APPETIZERS

**Soup of the Day** 12  
\*Our staff will be happy to inform you about our daily special

**Scallops „alla Griglia“** 24  
celery puree | mushrooms G | L | O | R

## APPETIZERS

**Beef Tartare** 21  
local beef | onion | capers | salted butter | black bread A | C | G | L | M | O

• Smoke my Tartare A | C | D | G | L | M | O 24

**Beef Tatara Casanova Style** 89  
rösti | beef tartare | crème fraîche | onion  
• Alpine Caviar 30g

**Carpaccio alla Cipriani** 21  
local beef | original Harry's Bar recipe – Venice C | G | M | O

**Anchovies “Serie Limitada”** 21  
grilled black bread | butter | chives A | D | G | O

**Goat Cheese “Pferdeapfel”** 21  
pumpkin | fig A | G | L | O

**Crayfish** 24  
curry | avocado | snow peas B | C | L | M | O

## CAVIAR

**Alpine Caviar “Osietra”** A | C | D | G  
50g 125  
125g 350  
1.000g on request

With all types of caviar, we serve egg |  
sour cream | chives | black bread



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 most exquisite and valuable delicacies. It impresses the palate with its nuanced, nutty flavor

## FISH & SEAFOOD

**Organic Char Fillet** 36  
risotto | seasonal vegetables D | G | L | O

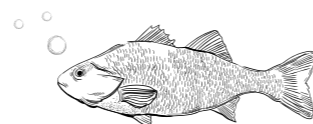
**Grilled Calamari „alla Griglia“** 30  
pita bread | tomato | garlic A | G | R

From our display, subject to availability  
Fish from Winfried Süßenbacher or Istra-Gourmet

**Whole roasted** D | G | O  
• Organic char from 100g 13.50

**Sides**  
hasselback potato | josper 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 self-sufficiency are top priorities. On his natural grounds with over 10,000 m<sup>2</sup> of water surface, there are on average no more than two fish per m<sup>3</sup> of water. That's equivalent to wild-caught quality!

## CLASSICS

**Deboned Fried Organic Chicken** 30  
organic chicken | creamy cucumber salad | wasabi A | C | G | O

**Pasta Busara** 30  
lobster butter | shrimp | tomato A | B | C | G | L | O | R

**DAILY SPECIALS**  
Enjoy our daily changing offers and discover the variety of seasonal vegetarian delights! Our staff will be happy to inform you about our daily specials.

## JOSPER GRILL

**Cauliflower | Maitake Mushroom** 24  
miso | sesame | pomegranate F | H | N | O

**Local Beef Fillet** C | G | L | O  
• Steak 250g 54  
• Chateaubriand 400g 108

**Rib Eye Ultra Tender** C | G | L | O  
• ox ireland 400g 58

**Sides** C | G | L | O  
fries | josper vegetables | béarnaise sauce | red wine jus

## FROM THE DRY-AGING CABINET

In our dry-aging cabinet, we always store perfect cuts depending on availability, as we exclusively cooperate with handpicked producers. Our staff will be happy to inform you about our daily specials.

### GOOD TO KNOW.

**OKAMIWAGYU** *itadakimasu*  
The OKAMI RANCH is a pioneer in breeding Japanese Black cattle in Carinthia. With enthusiasm and passion, it strives for animal welfare and the highest quality of this exclusive beef cattle breed under the label OKAMI BEEF.

**OKAMI WAGYU** is a philosophy - the meat a delicacy, as precious as emotion.

**DIERENDONCK** *very special*  
Since 1942, the name Dierendonck has stood for high-quality meat, characterized by craftsmanship and passion. The family carefully selects exclusive cattle breeds from all over Europe. Only the „Old Cow“ of the Flemish Red, Holstein, and Hereford breeds is used. Every piece of meat is accompanied from pasture to delivery and carefully selected to ensure its distinctive character.

**BÖKERS BIO LAND-WIRTSCHAFT** *Lamb*  
Occasionally, the chef personally offers a **delicious leg** from the Big Green Egg.