

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

Warm Chocolate Cake sour cream ice cream raspberry A C G O	12
Crème Brûlée banana strawberry C G O	12
Scroppino Rosé lemon sorbet black currant prosecco D	8
Cake of the Day A C G H O	8
Organic Ice Cream in a Cup chocolate strawberry lemon vanilla yogurt	5

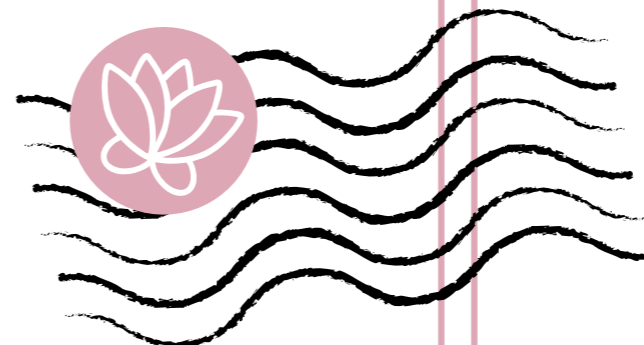
BAR SNACKS

Cheese Krainer from Böker's Organic Farm mustard black bread A G M O N	10
Curry Sausage from Böker's Organic Farm french fries O	12
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Club Sandwich organic chicken breast bacon egg boss sauce french fries A C G M O	26
Truffle Fries truffle mayo C G O	10
.....	

Rosy Times.

rose@villabulфон.at
www.seerestaurantrose.at

@ seerestaurant_rose



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.

ROSÉ

VILLA BULFON

MENU

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
potato cream | asparagus | tomato G | L | O | R

Spring Roll 18
chickpea | cilantro | boss sauce A | E | H | L | N | O | P

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
wild herbs | tomato | pine nuts 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

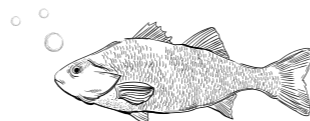
Grilled Calamari „alla Griglia“ 30
pita bread | tomato | garlic A | G | R

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

Whole roasted D | G | O from 800g 104
• Fonda sea bass
• Organic char

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 m2 of water surface, there are on average no more than two fish per m3 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

Ćevapčići
tzatziki | josper rice | ajvar G | L | O
• Classic 24
• Bökers organic lamb 26

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

Atterox C | G | L | O 68
• Rib Eye 350g

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.

ATTEROX *kate & kon* **ATTEROX** - Perfectly aged meat is our credo at **KON'S BEEF CLUB**, sourced from selected butcheries and farms in Upper Austria. Our free-range animals spend at least 2.5 years on wild meadows, which is reflected in the flavor.

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.