

# Herzlich Willkommen



## Büffelmozzarella

Buffalo mozzarella with tomato,  
basil pesto, balsamic dressing and bread rolls € 10,90

## Carpaccio K-Style

Beef tenderloin gratinated with Grana Padano cheese,  
marinated rocket salad,  
served with roasted pine nuts and pomegranate € 15,90



## Kräftige Rindsuppe

Hearty beef broth with choice of  
sliced pancakes or noodles € 5,00  
homemade liver dumplings € 5,50  
or cheese dumplings € 5,50

## Knoblauchcremesuppe

Creamed garlic soup with bread croutons € 6,50

## Tomatencremesuppe (laktosefrei)

Lactose-free tomato soup with cream topping and bread croutons € 6,00

## Mango-Chilicremesuppe

Creamy mango-chili soup with lime topping and tortilla chip € 6,50

## Turracher Suppentopf

Soup terrine with noodles, vegetables and beef € 6,80

## Hausgemachte Gulaschsuppe

Homemade goulash soup served with bread rolls € 6,80



Green or mixed salad € 4,80

Steirischer Hendlsalat

Choice of chicken breast strips, deep-fried in pumpkin seed coating or roasted, on selection of green salads with pumpkin-seed oil dressing € 13,90

Gegrillter Schafskäse

Grilled ewe's cheese wrapped in bacon on selection of green salads with pumpkin-seed oil dressing € 13,90

Kichererbsen – Gemüse Curry (VEGAN)

Chickpea and vegetable curry with basmati rice and grilled tofu € 14,90

Meeres 3erlei Salat

*....totally fish*

Ocean trilogy with grilled king prawns, calamari and salmon fillet on a selection of green salads with balsamic marinade and garlic bread € 16,90

Zweierlei vom heimischen Fisch

Local trout and char served with rocket risotto on Riesling mousse € 19,90



Steirer Pasta

Spaghetti with garlic, pumpkin seeds, chili and pumpkin seed oil, served with Grana Padano cheese € 11,50

Kornock Pasta

With strips of roasted filet from local organic beef, leek, cherry tomatoes and mountain cheese € 16,90

Tagliatelle

Pasta with creamy broccoli sauce, salmon and Grana Padano cheese € 15,50

Grandelte Kärntner Kasnudeln

Carinthian-style cheese ravioli with brown butter and mixed green salad € 13,00



Chili-Tofu-Teigtaschen (vegan)

Vegan chili-tofu ravioli on olive oil and mixed green salad € 14,00



### K – Burger

From local organic beef  
with salad, tomato, cucumber and cheese  
served with crispy potato wedges and two dip sauces € 14,80

### Gekochtes BIO-Rind

Boiled organic beef  
served with root vegetables, roast potatoes and apple-horseradish € 16,50

### Kornock Hauspfandl

Sirloin tips of beef and pork,  
with bacon-mushroom sauce,  
served with almond balls and wild broccoli € 17,50

### Kornock Hausschnitzel

Deep-fried sirloin from local organic beef,  
filled with boiled cheese and bacon from the humidior,  
served with mixed greens and cranberries € 23,50

### Filetsteak

Tenderloin from local organic cattle,  
served with herb butter or creamy pepper sauce  
and side dishes of choice

Ladies Cut 180 g (6 oz) € 29,00  
Men Cut 250 g (9 oz) € 38,00

### Ribeye Steak

from organic beef (350 g/12 oz),  
served with selection of vegetables and steak fries € 35,00





## Culinary Classics

### Hausgemachte Käsespätzle

Homemade creamy 'Spätzle' dumplings with cheese,  
roasted onions and green salad

€ 14,50

### Ragout vom Hirsch

Venison ragout from local hunting grounds,  
served with buttered 'Spätzle' dumplings,  
red apple cabbage and cranberries

€ 17,50

### Kornock Grillteller

Grill platter with medallions of pork, beef and chicken  
served with herb butter, seasonal vegetables and French fries

€ 21,50

### Wiener Schnitzel vom Kalb

Breaded and pan-fried veal escalope  
with parsley potatoes and cranberries

€ 23,00



## Kornock for all ages

### Pinocchio

Grilled sausage  
served with French fries and ketchup

€ 7,00 / € 12,00

### Pumukel

Spaghetti  
with meat sauce

€ 7,00 / € 12,00

### Road Runner

Chicken wings with potato wedges

€ 7,00 / € 12,00

### Donald Duck

Small pork escalope  
with French fries and ketchup

€ 8,00 / € 15,00

This Kitchen is  
Seasoned  
with Love



### Apfel – oder Topfenstrudel

Apple or curd cheese strudel	€	5,00
served with whipped cream	€	6,00
or vanilla sauce	€	7,00

### Schokoladesoufflé

Chocolate soufflé served with vanilla ice cream, chocolate sauce and whipped cream	€	8,50
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### Mandelsoufflé

Almond soufflé served with walnut ice cream, caramel sauce and whipped cream	€	9,00
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### Germknödel

Giant yeast dumpling with butter and poppy seeds	€	9,00
or with vanilla sauce	€	9,90

### Kaiserschmarren

Legendary pancake scramble with choice of raisins served with plum chutney		
or apple sauce	€	12,50

Guten Appetit!