

FOOD

STADTWIRT

café • bar • restaurant

APERITIFS

Haus Bruckbach sparkling wine from Mostviertel pears	0,1 l	5, ⁰⁰
Prosecco	0,1 l	5, ⁰⁰
Small glass of unfiltered Ottakringer beer	0,2 l	3, ²⁰
Grape juice with lime and mint	0,25 l	4, ²⁰

TRADITIONAL PUB SNACKS

Bologna sausage sandwich with gouda and gherkin	A. G. M. O.	4, ⁹⁰
Red and white pickled herring with boiled egg	C. D. O.	7, ⁹⁰
Bread and butter with chives and Nuri sardines	A. D. G.	6, ⁹⁰
Stadtwirt's spicy bacon with horseradish, onion and chili peppers	M. O.	9, ⁵⁰
Sacher frankfurter with mustard and horseradish	A. M. O.	6, ⁹⁰
Spicy frankfurter with mustard and horseradish	A. M. O.	6, ⁹⁰
Frankfurter with goulash sauce	A. F. G. L.	9, ⁹⁰
Beef goulash – from my Hungarian mother's recipe	A. F. G. L.	14, ⁹⁰

NATURALLY NATURAL

LEITNER'S BEST JUICES

Apple-carrot,
Apple-elderflower,
Apple-rhubarb

0,25 l / 3,⁹⁰

HOMEMADE LEMONADE

Ginger and lemon with mint,
Green tea with lemon balm

0,5 l / 5,²⁰

FROM THE MOSTVIERTEL REGION

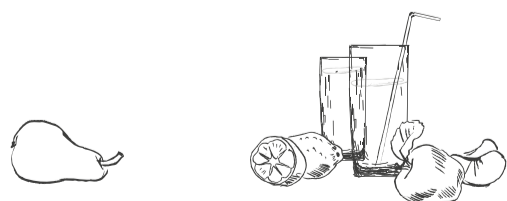
Jonagold apple cider from Urtal,
Speckbirne pear cider from Urtal

0,25 l / 3,⁹⁰

ORGANICS

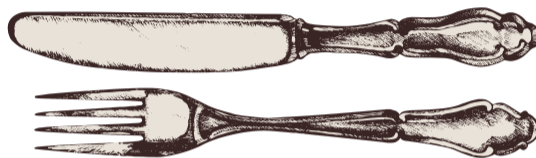
Simply Cola, Bitter Lemon,
Ginger Ale, Tonic Water

0,25 l / 4,⁵⁰



SOUPS

Beef broth with liver dumpling	A. C. F. G. L.	5, ⁹⁰
Beef broth with pancake strips	A. C. F. G. L.	5, ⁹⁰
Cream of garlic soup with greaves dumpling	A. C. F. G. L. O.	7, ⁵⁰
Burgenland cabbage soup with sour cream	A. F. G. L. M.	7, ⁵⁰



TRADITIONAL DISHES

Fried Escalope, "Viennese style" with mixed salad	A. C. F. G. L. O.	16, ⁵⁰
Cordon bleu with potato and lamb's lettuce salad	A. C. F. G. L. O.	18, ⁵⁰
Baked farm-raised chicken with Styrian salad and pumpkin seed oil	A. C. F. G. L. O.	17, ⁹⁰
Viennese roast beef with onions and roast potatoes	A. G. L. O.	22, ⁰⁰
Viennese roast beef with garlic and potato casserole	A. C. F. G. H. L. O.	22, ⁰⁰
Tafelspitz – boiled beef with spinach, roast potatoes, apple horseradish and chive sauce	A. C. F. G. L. M. O.	24, ⁰⁰
Filet Steak from Austrian beef with a large green salad	A. G. O.	30, ⁰⁰

STADTWIRT SPECIALS

Roast kidneys with onion sauce and hash browns	A. G. L. O.	14, ⁹⁰
Roast liver with marjoram, apple and parsley potatoes	A. F. G. L. O.	14, ⁹⁰
Fried liver with potato-mayonnaise salad	A. C. F. G. L. M. O.	14, ⁹⁰
Meatballs with potato and lamb's lettuce salad (3/5)	A. F. G. L. M. O.	10, ⁹⁰ /13, ⁹⁰
Sarma – Serbian stuffed cabbage with parsley potatoes (1/2)	F. G. L. M.	10, ⁹⁰ /14, ⁹⁰

FROM AUSTRIAN WATERS

Roasted pike-perch with saffron butter, mixed vegetables and rosemary potatoes	A. D. G. L.	25, ⁸⁰
Fried carp with pumpkin seed brittle, potato and lamb's lettuce salad and pumpkin seed oil	A. C. D. G. L. O.	25, ⁸⁰

VIENNESE DESSERTS

Pancake filled with apricot jam	A. C. G.	4, ⁵⁰
Pancake filled with chocolate and whipped cream	A. C. G. F.	6, ⁹⁰
Pancake filled with curd cheese	A. C. G.	6, ⁹⁰
Pancake filled with mountain cranberries and cream	A. C. G.	6, ⁹⁰
Viennese apple strudel with whipped cream	A. C. G.	6, ⁹⁰
Cheese curd dumplings with sweet breadcrumbs and strawberry purée	A. C. G.	8, ⁹⁰
Kaiserschmarrn – chunky pancake with raisins and stewed plums	A. C. F. G. H. O.	13, ⁹⁰
Bread	A. F. G. N.	2, ⁵⁰

SALADS

Tuna salad	D. O.	13, ⁹⁰
Greek salad with feta cheese, grape leaves and olives	F. G. O.	13, ⁹⁰
Grilled chicken salad with avocados, pears and cranberries	G. L. O.	15, ⁹⁰
Green salad with oranges and grilled red mullet	D. L. O.	15, ⁹⁰
Spinach strudel with greek feta cheese, yoghurt, rocket and olive oil	A. C. G.	13, ⁹⁰



Our elegant salons provide the ideal surroundings for celebrations of every kind.

We would be delighted to tell you more personally.

Large salon: seats 38
Small salon: seats 12
Fireside lounge: seats 16



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DRINK

DRAUGHT BEER

Ottakringer		
Zwickl, Wiener Original	Pfiff	3,20
	0,33 l	4,50
	0,5 l	5,50
Gösser		
Märzen Hell	Pfiff	3,20
	0,33 l	4,50
	0,5 l	5,50
...and bottled beer		
Ottakringer dark beer	0,5 l	5,50
Ottakringer Pils	0,33 l	4,50
Schneider wheat beer	0,5 l	5,70
Gösser Naturradler	0,5 l	5,20
Gösser Naturgold, non-alcoholic	0,5 l	5,20

WINE

Grüner Veltliner from the cask, Daschütz, Mitterstockstall, Lower Austria	1/8	4,90
Stadtwirt Cuvée white, Daschütz Mitterstockstall, Lower Austria	1/8	4,90
Stadtwirt Cuvée red, Mad Oggau, Burgenland	1/8	4,90
Dessert wine	1/16	5,50

SPRITZERS

White wine spritzer	0,25 l	4,50
Aperol spritzer	0,25 l	6,00
Hugo	0,25 l	6,00
Lillet spritzer	0,25 l	6,00

URLTALER JUICES / NON-ALCOHOLIC

Unfiltered apple juice, directly pressed	0,25 l	4,20
Currant	0,25 l	4,20
Orange juice, 100%	0,25 l	4,20
Cherry	0,25 l	4,20
Peach	0,25 l	4,20
Apricot	0,25 l	4,20
White grape	0,25 l	4,20
Unfiltered apple juice, sparkling	0,25 l / 0,5 l	3,20 / 5,20
Lemon soda	0,25 l / 0,5 l	3,20 / 5,20
Vöslauer mineral water	0,33 l / 0,75 l	3,90 / 6,90
Pepsi Cola/light	0,33 l	4,50
Almdudler	0,33 l	4,50
Red Bull/sugar free	0,25 l	4,90
Cola from Red Bull	0,25 l	4,90

NABER COFFEE MANUFACTORY

Viennese tradition since 1908

Espresso	3,80
Espresso with milk	3,80
Double espresso	5,30
Double espresso with milk	5,30
Melange	5,30
Large cappuccino	5,30
Caffè latte	5,90
Hot chocolate	5,90

AFRO TEA

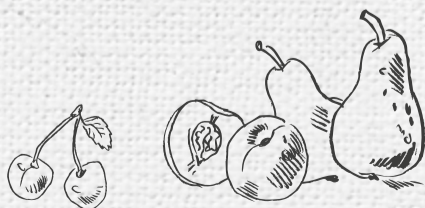


Organic, sustainable & FAIR TRADE

Minty Breeze	4,90
Golden Chamomile	4,90
Lemon Herbs	4,90
Herbal Amber	4,90
Classic Black	4,90
Spicy Chai	4,90
Chai Latte	4,90
Green Leaves	4,90
Fruit Fields	4,90

SCHNAPPS

Reisetbauer		
Apricot	2cl	5,90
Williams pear	2cl	5,90
Plum	2cl	5,90
Raspberry	2cl	7,90
Cherry	2cl	7,90
Carrot	2cl	6,90
Rowanberry	2cl	10,90
Wild service tree	2cl	19,90
Gölles		
Apricot	2cl	5,90
Old plum	2cl	5,90
Raspberry	2cl	7,90
Heart cherry	2cl	7,90
Wild damson	2cl	5,50
Peach	2cl	5,50
Blackberry	2cl	7,90



STADTWIRT

Apricot, Williams pear, Mixed fruit
2cl / 4,90

Guglhof

Apricot	2cl	5,90
Old plum	2cl	5,90
Old apple	2cl	5,90
Old apple and pear	2cl	5,90
Wild raspberry reserve	2cl	6,90
Wild raspberry liqueur	2cl	5,90
Sour cherry liqueur	2cl	5,90
Herbs bitters	2cl	5,90
Kriecherl	2cl	5,90

GRAPPE

Grappa Tradizione Nonino	2cl	5,90
Storico bianca e nero	2cl	6,90
Prosecco Alexander	2cl	6,90
Prunotto Barolo Bussia	2cl	7,90
Sarpa barrique di Poli	2cl	6,90

Please also ask to see our wine list!

Nebbiolo Costa Russi Gaja	2cl	7,90
Tignanello Antinori	2cl	7,90
Vuisinar Friuli	2cl	5,90

APERITIF – BITTERS

Stadtwirt sparkling pear wine	0,1 l	5,00
Prosecco	0,1 l	5,00
Campari soda		5,90
Campari orange		5,90
Martini bianco/dry	0,1 l	4,90
Averna	2cl	4,50
Fernet	2cl	4,50

WHISKY AND WHISKEY

Four Roses	4cl	6,90
Red Label	4cl	7,00
Black Label	4cl	9,00
Dimple 12 years	4cl	9,00
Southern Comfort	4cl	6,90
Cragganmore 12 years	4cl	10,90
Dalwhinnie 15 years	4cl	10,90
Talisker 10 years	4cl	10,90
Oban Highland 14 years	4cl	10,90