

FOOD

STADTWIRT

café · bar · restaurant

TRADITIONAL PUB SNACKS

Bologna sausage sandwich with Gouda and gherkin	AGMO	4,90
Sacher Frankfurter with mustard and horseradish	AMO	7,90
Stadtwirt's spicy bacon with horseradish, onions and chili peppers	MO	11,50
Beef goulash - from my Hungarian mothers' recipe	AFGL	16,90

GREETINGS FROM VIENNA

Fried escalope with mixed salad	ACFGLO	17,90
Cordon Bleu with potato-lettuce salad	ACFGLO	20,50
Baked farm-raised chicken with mixed salad and pumpkin seed oil	ACFGLO	18,90
Viennese roast beef with onion sauce and roast potatoes	AGLO	24,00
Roast kidneys with onion sauce and hash browns	AGLO	17,90
Roast liver with majoram, apple parsley potatoes	AFGLO	17,90
Fried liver with potato-mayonnaise salad	ACFGLMO	17,90
Meatballs with potato-lettuce salad	AFGLMO	17,90
Sarma - Serbian stuffed cabbage with parsley potatoes	FGLM	17,90

VIENNESE DESSERTS

Pancake filled with apricot jam	ACG	4,50
Pancake filled curd cheese	ACG	6,90
Viennese apple strudel with whipped cream	ACG	6,90
Cheese curd dumplings with sweet breadcrumbs and strawberry purée	ACG	10,90
Kaiserschmarrn - chunky pancake with raisins and stewed plums	ACFGHO	13,90

HAPPINESS PER GLASS

1 glass Prosecco DOC	6,00
Homemade Ginger-Lemonade with mint 0,5l	5,90
Leitners Juices from Urtal Apple-elderflower, Apple-carrot, Apfel-rhubarb 0,25l	4,50
Winter Aperol Sprizz with blood orange juice	7,90
Organic Limoncello Sprizz with Pet Nat	7,90

SOUPS

Beef broth with liver dumpling or pancake strips	ACFGL	6,50
Beef broth with meat strudel, semolina dumplings and vegetables	ACFGL	7,90
Burgenland cabbage soup with sour cream	AFGLM	7,50
Tomatosoup with chili, nuts and dried apricots	ALO	7,90

WILD STADTWIRT

Homemade pasta with deer sauce, Parmesan and pistachios	ACFGLMO	18,00
Filet of deer with balsamic vinegar lentils and potato dumpling	ACFGLMO	30,00
Ragoût from deer with cranberry jam and bread dumpling	ACFGLMO	20,00

SEASONAL DISHES

Beef Tatar with toasted bread from Joseph Bakery	AGLM	15/18
Cesar's Salad with grilled shrimps	ABGL	18,00
Grilled Hokkaido pumpkin roast potatoes, lime and dilljoghurt	AGLO	16,50
Homemade pasta with vegetable sauce , pine kernel and Parmesan	AGLO	16,50
Mixed leaf salad with avocado, pears and cranberries with grilled chicken	GLO	18,00
Filet of halibut with fennel, orange and chili	ABDFGLO	30,00
Filet of pike perch grilled with lemon butter and ratatouille add on: parsley potatoes	ADGL G	30,00 4,90
Wiener Schnitzel from veal - the original - with parsley potatoes and green salad	ACGLO	26,00
Kümmelbraten - Caraway roast with sauerkraut and dumpling	ACFGLO	20,90
Braised beef roll with mashed potatoes and leaf spinach	AFGLMO	22,00
Tafelspitz - boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACFGLMO	25,00
Filetsteak 250 gr. with peppersauce and green beans in bacon	AFGLMO	35,00

CHEF'S FAVORITE DESSERTS

Stadtwirt's Vanilla cream cake with berries	ACG	10,90
Fried Appleslices with berry jam and vanilla ice cream	ACG	10,90
Schwarzwälder cherry cake	ACG	10,90
Pancakes „poire belle Hélène“ with chocolate sauce, salted caramel and vanilla ice cream	ACGHO	10,90

Bread		3,00
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