

STADTWIRT café · bar · restaurant

			COURC		
TRADITIONAL PUB SNACKS			SOUPS		
Bologna sausage sandwich with Gouda and gherkin	AGMO	4,90	Beef broth with liver dumpling or pancake strips	ACFGL	6,50
Sacher Frankfurter with mustard	AGWO	٦,	Beef broth with meat strudel, semolina dumplings and vegetables	ACFGL	7,90
and horseradish	AMO	7,90	Burgenland cabbage soup with sour cream	AFGLM	7,50
Stadtwirt's spicy bacon with horseradish, onions and chili peppers	МО	11,50	Curry-coconut soup with oranges and chili pepper	AG	8,90
Beef goulash - from my Hungarian mothers' recipe		,	Fishsoup with pikeperch, skrei, halibut and crispy leaf spinach	ABDFGLO	18,00
	AFGL	16,90	.···· FISH FISH FISH ·····	• • • • • •	• • • •
GREETINGS FROM VIENNA			Skrei with black pudding, apple and mascarpone polenta	ADFGLMO	30,00
Fried escalope with mixed salad	ACFGLO	17,90	Turbot grilled with lemon butter served on saffron risotto	ADFGLO	30,00
Cordon Bleu with potato-lettuce salad	ACFGLO	20,50	1 kg mussel served in curry-coconut-broth		OF 00
Baked farm-raised chicken with mixed salad and pumpkin seed oil	ACFGLO	18,90	• Tag inusted served in ourly-coconditional	FLNO	25,00
Viennese roast beef with onion sauce and roast potatoes	AGLO	24,00	SEASONAL DISHES		
Roast kidneys with onion sauce and hash browns	AGLO	17, ⁹⁰	Beef Tatar with toasted bread from Joseph Bakery	AGLM	15/18
Roast liver with majoram, apple parsley potatoes	AFGLO	17,90	Roast beetroot sausage with sauerkraut and mustard	AFGLMO	15/18
Fried liver with potato-mayonnaise			Grilled Hokkaido pumpkin roast potatoes, lime and dilljoghurt	AGLO	16,50
salad	ACFGLMO	17,90	Homemade pasta with tomatoes, chili and sheep milk cheese	ACG	16,50
Meatballs with potato-lettuce salad Sarma - Serbian stuffed cabbage with	AFGLMO	17,90	Ceasar's Salad "Caribbean Style" with grilled chicken	ACDGLMO	16, ⁹⁰ 18, ⁰⁰
parsley potatoes	FGLM	17,90	Mixed leaf salad with avocado, pears and cranberries with grilled chicken	GLO	16, ⁹⁰
VIENNESE DESSERTS			Wiener Schnitzel from veal - the original - with parsley potatoes		10,
Pancake filled with apricot jam	ACG	4,50	and green salad	ACGLO	26,00
Pancake filled curd cheese	ACG	6, ⁹⁰	Braised veal shoulder cut with mashed potatoes, carrots and leaf spinach	AFGLO	25,00
Viennese apple strudel with whipped cream	ACG	6, ⁹⁰	Tafelspitz - boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACFGLMO	25,00
Cheese curd dumplings with sweet breadcrumbs and strawberry purée		,	Salonbeuschel from deer with dumpling	ACDFGLM	25,00
	ACG	10,90	Filet from deer with balsamic black lentils and potato dumpling	ACFGLMO	30,00
Kaiserschmarrn - chunky pancake with raisins and stewed plums	ACFGHO	15,90	Rib Eye from Argentinian Black Angus ca. 300 g. with Cole Slaw and green pepper sauce <u>add on:</u> Steak Fries	ACFGLO	35, ⁰⁰ 4, ⁵⁰
• • · HAPPINESS PER G	LASS	• • •			
1 glass Prosecco DOC		6,00	CHEF'S FAVORITE DESSERTS		
Homemade		0,55	Viennese semolina pudding with caramel sauce and fresh fruits	AG	10,90
Ginger-Lemonande with mint 0,51		5,90	Mousse "chocolate banana" with strawberry-banana salad	ACGH	10,90
Leitners Juices from Urltal Apple-elderflower, Apple-carrot,		•	Our famous apple tarte - out of the oven - with vanilla ice cream	ACGH	10,90
Apfel-rhubarb 0,25l		4,50	Kaiserschmarrn - chunky pancake with mango, coconut, cinnamon and mango sorbet	ACG	14,80
The City SprizzVodka, Lime, Elderflower, soda wate	er	7,90	G . v . v		
Organic Limoncello Sprizz with Pet Nat		7,90	Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14,80
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