

# FOOD

# STADTWIRT

café · bar · restaurant

## TRADITIONAL PUB SNACKS

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

## GREETINGS FROM VIENNA

<b>Fried escalope</b> with mixed salad	ACFGLO	18,90
<b>Cordon Bleu</b> with potato-lettuce salad	ACFGLO	21,50
<b>Baked farm-raised chicken</b> with mixed salad and pumpkin seed oil	ACFGLO	19,90
<b>Viennese roast beef</b> with onion sauce and roast potatoes	AGLO	24,00
<b>Roast kidneys</b> with onion sauce and hash browns	AGLO	18,90
<b>Roast liver</b> with majoram, apple parsley potatoes	AFGLO	18,90
<b>Fried liver</b> with potato-mayonnaise salad	ACFGLMO	18,90
<b>Meatballs</b> with potato-lettuce salad	AFGLMO	18,90
<b>Sarma</b> - Serbian stuffed cabbage with parsley potatoes	AFGLM	18,90

## VIENNESE DESSERTS

<b>Pancake filled</b> with apricot jam	ACG	4,50
<b>Pancake filled</b> curd cheese	ACG	6,90
<b>Viennese apple strudel</b> with whipped cream	ACG	6,90
<b>Cheese curd dumplings</b> with sweet breadcrumbs and strawberry purée	ACG	10,90
<b>Kaiserschmarrn</b> - chunky pancake with raisins and stewed plums	ACFGHO	15,90

## HAPPINESS PER GLASS

1 glass <b>Prosecco</b> DOC	6,00
<b>On the Beach</b> Frizzante with Wildberry Tonic and Lime	9,90
<b>O Sole mio</b> Mali Grapefruit Gin with Organics Easy lemon	9,90
<b>Homemade</b> Ginger-Lemonade with mint 0,5l	5,90
<b>Leitners Juices from Urtal</b> Apple-elderflower, Apple-carrot, Apfel-rhubarb 0,25l	4,50

## SOUPS

<b>Beef broth</b> with liver dumpling or pancake strips	ACFGL	6,50
<b>Burgenland cabbage soup</b> with sour cream	AFGLM	7,50
<b>Tomato soup</b> with Cashews and dried apricots	EL	7,90

## SUMMER TIME

<b>Gazpacho</b> with green salad julienne and sheep milk cheese and chanterelles	GLMO	12,90
<b>Warm vegetable salad</b> with kimchi-yuzu marinade and grilled chicken breast	ADHL	26,00
<b>Mixed leaf salad with avocado</b> , pears, cranberries and grilled chicken		22,00
- or grilled shrimps	BLO	22,00
<b>Watermelon, rucola and mozzarella di bufala</b>	GLC	18,90

## SEASONAL DISHES

<b>Bio Sardines from Portugal</b> with fried mashed potatoes, cream cucumber and dill	ADGLHR	16,90
<b>Beef Tatar</b> with toasted bread from Joseph Bakery	AGLM	15/18
<b>Chanterelles-Sauce</b> with bread dumpling	GA	26,00
<b>Homemade pasta</b> with porcini, zucchini, pepperoncini and parmesan	AG	28,00
	AD	28,00
<b>Roasted Pike perch filet</b> with grilled vegetables and roasted onion butter	AGD	32,00
<b>Grilled char filet</b> with capers and lemon risotto	ADGLO	35,00
<b>Wiener Schnitzel from veal</b> - the original - with parsley potatoes and green salad	ACGLO	28,00
<b>Braised beef rolls</b> with mashed potatoes and green string beans	AFGLMO	25,00
<b>Tafelspitz</b> - boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACFGLMO	25,00
<b>Grilled veal cutlet</b> with ratatouille		35,00
<b>Filetsteak from Black Angus</b> with porcini-butter and beets creme	AFGLMO	35,00
<b>add on:</b> Steak Fries		4,90

## CHEF'S FAVORITE DESSERTS

<b>Plum dumpling</b> with cinnamon bread crumbs, walnut ice-cream	AGC	12,90
<b>White curd nougat dumplings</b> with coco-lime breadcrumbs and mango ragout	ACG	12,90
<b>Chunky pancake</b> with blueberries and sour cream ice cream	ACG	14,80
<b>Chocolate dessert:</b> chocolate mousse cake, with mixed berries and sorbet	ACGH	12,90
<b>Amarena ice cream</b> with egg liqueur, amarena cherries, amaretto biscuits	ACG	7,90
<b>Walnut ice cream</b> with cassis figues and caramel	ACGL	7,90
<b>Cheese plate</b> with orange mustard, chili-honey nuts and apples	GHM	14,80
<b>Bread</b>		3,00