



# STADTWIRT

café • bar • restaurant

## TRADITIONAL PUB SNACKS

<b>Bologna sausage sandwich</b> with Gouda and gherkin	AGMO	6, <sup>00</sup>
<b>Sacher Frankfurter</b> with mustard and horseradish	AMO	9, <sup>90</sup>
<b>Stadtwirt's spicy bacon</b> with horseradish, onions and chili peppers	MO	14, <sup>90</sup>
<b>Beef goulash</b> - from my Hungarian mothers' recipe	AFGL	17, <sup>90</sup>

## GREETINGS FROM VIENNA

<b>Fried escalope</b> with mixed salad	ACFGLO	19, <sup>90</sup>
<b>Cordon Bleu</b> with potato-lettuce salad	ACFGLO	22, <sup>90</sup>
<b>Baked farm-raised chicken</b> with mixed salad and pumpkin seed oil	ACFGLO	20, <sup>90</sup>
<b>Viennese roast beef</b> with onion sauce and roast potatoes	AGLO	24, <sup>00</sup>
<b>Roast kidneys</b> with onion sauce and hash browns	AGLO	18, <sup>90</sup>
<b>Roast liver</b> with majoram, apple parsley potatoes	AFGLO	18, <sup>90</sup>
<b>Fried liver</b> with potato-mayonnaise salad	ACFGLMO	18, <sup>90</sup>
<b>Meatballs</b> with potato-lettuce salad	AFGLMO	18, <sup>90</sup>
<b>Sarma</b> - Serbian stuffed cabbage with parsley potatoes	AFGLM	18, <sup>90</sup>

## VIENNESE DESSERTS

<b>Pancake filled</b> with apricot jam	ACG	4, <sup>50</sup>
<b>Pancake filled</b> curd cheese	ACG	7, <sup>90</sup>
<b>Viennese apple strudel</b> with whipped cream	ACG	7, <sup>90</sup>
<b>Cheese curd dumplings</b> with sweet breadcrumbs and strawberry purée	ACG	12, <sup>90</sup>
<b>Kaiserschmarrn</b> - chunky pancake with raisins and stewed plums	ACFGHO	15, <sup>90</sup>

## HAPPINESS PER GLASS

1 glass <b>Prosecco</b> DOC	6, <sup>00</sup>
<b>Stormy sprizz</b> Schilchersturm with Frizzante and lime	9, <sup>90</sup>
<b>O Sole mio</b> Mali Grapefruit Gin with Organics Easy lemon	9, <sup>90</sup>
<b>Homemade</b> Ginger-Lemonande with mint 0,5l	5, <sup>90</sup>
<b>Leitners Juices from Urtal</b> Apple-elderflower, Apple-carrot, Apfel-rhubarb 0,25l	4, <sup>50</sup>

## SOUPS

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

## LATE SUMMER

<b>Green Salade Niçoise</b> with organic Tuna from Portugal	BLO	22, <sup>00</sup>
<b>Watermelon</b> with Rocket and Mozzarella di Bufala	GLC	18, <sup>90</sup>
<b>Grilled Aubergine</b> with BBQ chicken, leaf salad and pomegranate	ADHL	23, <sup>00</sup>
<b>Mixed Salat with avocado, pears and cranberries</b> with grilled shrimps or grilled chicken	BLO	22, <sup>00</sup>

## CLASSICS

<b>Beef Tatar</b> with toasted bread from Joseph Bakery	AGLM	15/18
<b>Fried mashed potatoes with Hokkaido pumpkin</b> and lime-mintyoghurt	GL	19, <sup>90</sup>
<b>Trufferavioli with figs</b> , leaf spinach, plums, Pecorino	ADG	22, <sup>00</sup>
<b>Homemade pasta</b> all'arrabbiata with Parmesan with Sardines	AG AGD	18, <sup>90</sup> 22, <sup>00</sup>
<b>Grilled pike perch</b> with artichokes, zucchini, beetroot and butter	AGD	32, <sup>00</sup>
<b>Coalfish with green breadcrumbs</b> with vegetable fond	ACFGLMO	28, <sup>00</sup>

<b>Wiener Schnitzel from veal - the original</b> - with parsley potatoes and green salad	ACGLO	28, <sup>00</sup>
<b>Braised beef roll</b> with mashed potatoes and green beans	AFGLMO	25, <sup>00</sup>
<b>Tafelspitz</b> - boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACFGLMO	25, <sup>00</sup>
<b>Braised lamb</b> with redwine jus and homemade pasta	AFGLO	35, <sup>00</sup>
<b>Filetsteak vom Black Angus</b> with porcini-butter and beetroot creme <u>add on:</u> Steak Fries	AFGLMO	35, <sup>00</sup> 4, <sup>90</sup>

## CHEF'S FAVORITE DESSERTS

<b>Plum dumpling</b> with cinnamon bread crumbs, walnut ice-cream	AGC	12, <sup>90</sup>
<b>Mousse au chocolate</b> with berries and cassissorbet	ACG	12, <sup>90</sup>
<b>Wiener Grießschmarr'n</b> with sour cherries and ice-cream	ACG	14, <sup>90</sup>
<b>Amarena ice cream</b> with egg liqueur, amarena cherries, amaretto biscuits	ACG	7, <sup>90</sup>
<b>Walnut ice cream</b> with cassis figues and caramel	ACGL	7, <sup>90</sup>
<b>Cheese plate</b> with orange mustard, chili-honey nuts and apples	GHM	14, <sup>80</sup>

Bread	3, <sup>00</sup>
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