

FOOD

STADTWIRT

café · bar · restaurant

TRADITIONAL PUB SNACKS

Bologna sausage sandwich with Gouda and gherkin	AGMO	6,00
Sacher Frankfurter with mustard and horseradish	AMO	9,90
Stadtwirt's spicy bacon with horseradish, onions and chili peppers	MO	14,50
Beef goulash - from my Hungarian mothers' recipe	AFGL	17,90

GREETINGS FROM VIENNA

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

VIENNESE DESSERTS

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

HAPPINESS PER GLASS

1 glass Prosecco DOC	6,00
Stormy Spritz Schilchersturm with Frizzante and lime	9,90
O Sole mio Malfy Grapefruit Gin with Organics Easy Lemon	9,90
Homemade Ginger lemonade with mint 0,5l	5,90
Leitners Juices from Urtaal Apple-elderflower, Apple-carrot, Apfel-rhubarb 0,25l	4,50

SOUPS

Beef broth with liver dumpling or pancake strips	ACFGL	6,90
Burgenland cabbage soup with sour cream	AFGLM	7,90
Pumpkin-Orange soup with pumpkin seeds and croutons	AGLO	7,90

TRADITIONAL MARTINI GOOSE

Goosesoup with spinach dumpling and vegetables	ACFGLO	8,90
Liver pâté with with cranberry jam and Baguette	AGLO	10,90
Martini Goose - from the oven - with red cabbage and potato dumpling	ACFGLO	36,00

SEASONAL DISHES

Beef Tatar with toasted bread from Joseph Bakery	AGLM	15/18
Autumn salad - red beet, artichoke, carrot, spinach, apple, nuts with grilled goat cheese <u>or</u> chicken	GHLMO	22,00
Fried mashed potatoes with Hokkaido pumpkin and lime-mintyoghurt	GL	19,90
Truffle ravioli with leaf spinach, grilled shrimps and crispy salsicce	ABCGO	22,00
Pike perch with red beet-lemon risotto and horseradish	AGLO	32,00
Kümmelbraten - caraway roast with sauerkraut and dumpling	ACFGLO	24,00
Braised beef rolls with mashed potatoes and green beans	AFGLMO	25,00
Wiener Schnitzel from veal - the original - with parsley potatoes and green salad	ACGLO	28,00
Tafelspitz - boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACFGLMO	25,00
Ragout from deer with cranberries, red cabbage and dumpling	ACFGMO	25,00
Filetsteak from Black Angus with onion butter and beets creme add on: Steak Fries	AFGLMO	35,00 4,50

CHEF'S FAVORITE DESSERTS

Stadtwirt's vanilla cream cake with raspberry ragout and fresh berries	ACG	12,90
Mousse au chocolat with berry ragout and cassis sorbet	ACGH	12,90
Viennese Grießschmarr'n with sour cherry ragout and ice cream	ACG	14,80
Walnut ice cream with cassis figs and caramel	ACGH	7,90
Chestnut Tiramisu with Amarena cherries, egg liquor and ice cream	ACG	12,90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14,80

Bread	3,00
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