

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
The Gardener - Winter Energy Gin „Brad Pitt“ & Red Bull Winter Edition	9,90
Pink Aperol Spritz Aperol, Prosecco and blood orange juice	9,90
Homemade Ginger lemonade with mint 0,5l	5,90
Leitners Juices from Urtal 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
Polenta cream soup with basil pesto and truffle chips	GHLO	7,90

VEGGIE VEGGIE VEGGIE

Winter salad - red beet, artichoke, carrot, leaf spinach, apple, nuts with grilled goat cheese <u>or</u> chicken	GHLMO	22,00
White raddichio with avocado , dried tomatoes and fried eggplant	LMO	20,00
Beetroot gnocchi with mango, spinach, beets and ricotta	ACG	22,00
Tagliolini with shrimps , tomatoes, olives and Parmesan	ABCDG	25,00
Fried mashed potatoes with guacamole , portobello mushroom and spinach	GMO	19,90

SEASONAL DISHES

Beef Tatar with toasted bread from Joseph Bakery	AGLM	15/18
Mini Chili Käsekrainer sausage with sauerkraut and crispy blood sausage ravioli	ACFGLO	13,90
Grilled Chicken on fried eggplant, lime-mint yogurt, mango and pomegranate	G	28,00
Braised veal sirloin with potato gratin and bacon-wrapped green beans	ACFGLO	28,00
Pike perch with Ratatouille and crispy salsicce	AGLO	32,00
Halibut fillet with basil butter and fennel-orange vegetables	AGO	32,00
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
Deer loin fillet with vegetable-balsamic lentils	AFGLMO	35,00
Lamb loin fillet with broccoli, Polenta and pomegranate	ACGL	35,00
Filetsteak from Black Angus with onion butter and beets creme add on: Steak Fries	AFGLMO	35,00 4,50

CHEF'S FAVORITE DESSERTS

Campari Orange Mousse with orange salad	ACGO	12,90
Cream cheese souffle with Malaga ice cream and elderflower ragout	ACG	12,90
Walnut ice cream with cassis figs and caramel	ACGH	7,90
Tiramisu with Amarena cherries, egg liquor and ice cream	ACG	12,90
Brownie-Caramel Cake with chocolate mousse and Amarena cherries	ACFGH	12,90
Vegan speciality: Cherry-Cookie-Vanilla Ice cream with cake crumbles	AF	7,90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14,80
Bread		3,00