

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	19,90
Roast liver with majoram, apple parsley potatoes	AFGLO	19,90
Fried liver with potato-mayonnaise salad	ACFGLMO	19,90
Meatballs with potato-lettuce salad	AFGLMO	19,90
Sarma - Serbian stuffed cabbage with parsley potatoes	AFGLM	19,90

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
Frozen Limoncello Spritz Limoncello, sorbet, Prosecco	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	7,90
Beef broth with meat strudel, semolina dumplings, plenty of vegetables, and chives	ACFGL	7,90
Burgenland cabbage soup with sour cream	AFGLM	7,90

ASPARAGUS TIME AT STADTWIRT

Asparagus orange soup with brioche croutons	ACGO	8,90
Green asparagus with Mostviertler sheep cheese and mango vinaigrette	CGLMO	25,00
White asparagus with hollandaise sauce and either ham <u>or</u> schnitzel add on: parsley potatoes	ACGLO	28/30 4,00
Pan-fried salmon fillet with green and white asparagus, lemon hollandaise sauce, and watercress	ACGLO	32,00

SEASONAL DISHES

Superfood salad - red beet, artichoke, asparagus, leaf spinach, apple, nuts with grilled goat cheese <u>or</u> chicken	GHLMO	22,00
Caprese with a twist - arugula, tomatoes, avocado, artichoke, mozzarella	GLMO	20,00
Beetroot gnocchi with mango, spinach, beets and ricotta	ACG	22,00
Fried mashed potatoes with guacamole , portobello mushroom and spinach	GMO	19,90
Beef Tatar with toasted sourdough bread	AGLM	15/18
Truffle blood sausage with hash browns, sauerkraut, apple, and horseradish	AFGLO	19,90
Grilled Chicken on fried eggplant, lime-mint yogurt, mango and pomegranate	G	28,00
Braised beef roulades with mashed potatoes and bacon green beans	ACFGLO	28,00
Pike perch on mediterranean vegetables (artichoke, zucchini, tomatoes, and broccoli)	AGLO	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	28,00
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

THE banana cake with vanilla ice cream	ACFGH	12,90
Rice pudding with coconut and Amarena cherries	G	12,90
Walnut ice cream with cassis figs and caramel	ACGH	7,90
Strawberry tiramisu with eggnog	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