

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

• • • WAITING FOR THE SUMMER • • •

1 glass Prosecco Bosco del Merlo / Brut	6,90
Wilde Wiesn with Organics Easy Lemon	9,90
Strawberry Limocello Strawberry purée, Prosecco	9,90
Pink Aperol Spritz Aperol, Prosecco and blood orange juice	9,90
Orange-Porto White Port, Organics Black Orange	9,90
Homemade Ginger lemonade with mint 0,5l	5,90
„Easy Breezy“ Organics Easy Lemon, Basilikum no alcohol	5,90

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

• • • GREEN GREEN GRASS OF STADTWIRT • • •

Sour milk potato cream soup with parsley oil, mushrooms, and shrimp	BGLO	9,90
Gazpacho Andaluz with Mostviertler sheep cheese and croutons	AGL	9,90
Warm vegetable salad with kimchi dressing, apricot, burrata and crispy bread	ADFGLO	25,00
Watermelon salad „greek style“ with feta, romaine lettuce and olives	GLMO	18,00
add on: chicken fillet		6,00
Caramelized croissant with avocado, arugula, pesto, buffalo mozzarella and roasted pistachios	AGH	18,00

SEASONAL DISHES

Lemon-Ravioli with grilled green asparagus, ricotta and pesto	ACG	22,00
Pasta Peperonata with eggplant and mascarpone	ACG	20,00
add on: grilled giant shrimp		5,00
Beef Tatar with toasted sourdough bread	AGLM	15/18
Truffle blood sausage with hash browns, sauerkraut, apple, and horseradish	AFGLO	19,90
Grilled deboned chicken thighs with hummus, arugula, zucchini, mushrooms, peach, and mint yogurt	GLNO	28,00
Braised beef roulades with mashed potatoes and bacon green beans	ACFGLO	28,00
Pike perch fillet on mediterranean vegetables (artichoke, zucchini, tomatoes, broccoli and orange)	AGLO	32,00
Turbot fillet with mushroom risotto and braised tomatoes	ACGLO	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	AFGLMO	35,00
add on: Steak Fries		4,50

CHEF'S FAVORITE DESSERTS

THE banana cake with vanilla ice cream	ACFGH	12,90
Blueberry-Kaiserschmarrn with sour cream ice cream and coconut cream	ACGH	14,80
Walnut ice cream with cassis figs and caramel	ACGH	7,90
Strawberry tiramisu with eggnog	ACG	12,90
Apricot dumpling with sugar crumbs, caramel ice cream and whipped cream	ACG	13,80
Chocolate mousse with cherry ice cream and cherries	ACG	12,90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14,80
Bread		3,00