

# FOOD

# STADTWIRT

café · bar · restaurant

## TRADITIONAL PUB SNACKS

<b>Bologna sausage sandwich</b> with Gouda and gherkin	AGMO	6,00
<b>Sacher Frankfurter</b> with mustard and horseradish	AMO	9,90
<b>Stadtwirt's spicy bacon</b> with horseradish, onions and chili peppers	MO	14,50
<b>Beef goulash</b> - from my Hungarian mothers' recipe	AFGL	18,90

## GREETINGS FROM VIENNA

<b>Fried escalope</b> with mixed salad	ACFGLO	19,90
<b>Cordon Bleu</b> with potato-lettuce salad	ACFGLO	22,90
<b>Baked farm-raised chicken</b> with mixed salad and pumpkin seed oil	ACFGLO	21,90
<b>Viennese roast beef</b> with onion sauce and roast potatoes	AGLO	24,00
<b>Roast kidneys</b> with onion sauce and hash browns	AGLO	19,90
<b>Roast liver</b> with majoram, apple parsley potatoes	AFGLO	19,90
<b>Fried liver</b> with potato-mayonnaise salad	ACFGLMO	19,90
<b>Meatballs</b> with potato-lettuce salad	AFGLMO	19,90
<b>Sarma</b> - Serbian stuffed cabbage with parsley potatoes	AFGLM	19,90

## VIENNESE DESSERTS

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

## SUMMER IS FINALLY HERE

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

## SOUPS

<b>Beef broth</b> with liver dumpling or pancake strips	ACFGL	8,90
<b>Beef broth</b> with meat strudel, semolina dumplings, plenty of vegetables, and chives	ACFGL	8,90
<b>Burgenland cabbage soup</b> with sour cream	AFGLM	8,90

## GREEN GREEN GRASS OF STADTWIRT

<b>Gazpacho Andaluz</b> with Mostviertler sheep cheese and croutons	AGL	12,90
<b>Warm vegetable salad</b> with kimchi dressing, apricot, burrata and crispy bread	ADFGL	25,00
<b>Watermelon salad „greek style“</b> with feta, romaine lettuce and olives <b>add on:</b> chicken fillet	GLMO	19,00 6,00
<b>Caramelized croissant</b> with avocado, arugula, pesto, buffalo mozzarella and roasted pistachios	AGH	18,00

## SEASONAL DISHES

<b>Pasta Peperonata</b> with eggplant and mascarpone <b>add on:</b> grilled giant shrimp	ACG	20,00 6,00
<b>Beef Tatar</b> with toasted sourdough bread	AGLM	15/18
<b>Truffle blood sausage</b> with hash browns, sauerkraut, apple, and horseradish	AFGLO	19,90
<b>Grilled deboned chicken thighs</b> with hummus, arugula, zucchini, mushrooms, peach, and mint yogurt	GLNO	28,00
<b>Braised beef roulades</b> with mashed potatoes and bacon green beans	ACFGLO	28,00
<b>Pike perch fillet</b> on mediterranean vegetables (artichoke, zucchini, tomatoes, broccoli and orange)	AGLO	32,00
<b>Turbot fillet</b> with mushroom risotto and braised tomatoes	ACGLO	32,00
<b>Wiener Schnitzel from veal</b> - the original - with parsley potatoes and green salad	ACGLO	28,00
<b>Tafelspitz</b> - boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACFGLMO	28,00
<b>Filetsteak from Black Angus</b> with onion butter and beets creme <b>add on:</b> Steak Fries	AFGLMO	35,00 4,50

## CHEF'S FAVORITE DESSERTS

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