

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	18,90

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	22,90
Viennese roast beef with onion sauce and roast potatoes	AGLO	24,00
Roast kidneys with onion sauce and hash browns	AGLO	20,90
Roast liver with majoram, apple parsley potatoes	AFGLO	20,90
Fried liver with potato-mayonnaise salad	ACFGLMO	20,90
Meatballs with potato-lettuce salad	AFGLMO	20,90
Sarma - Serbian stuffed cabbage with parsley potatoes	AFGLM	20,90

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

FIZZY DELIGHTS

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
Most 4tler Bellini	9,90
Pink Bitter Sweet Grapefruit	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	8,90
Beef broth with meat strudel, semolina dumplings, plenty of vegetables, and chives	ACFGL	8,90
Burgenland cabbage soup with sour cream	AFGLM	8,90

GREEN GREEN GRASS OF STADTWIRT

Pea cream soup with mint and crispy shrimp	ABCGL	12,90
Tomato salad with organic sardines, arugula pesto, and crispy croutons	ADGLMO	19,00
Colorful melon salad with arugula, feta cheese, and pomegranate seeds	GLMO	20,00
Mixed greens with avocado, artichoke, pear and cranberries	LMO	20,00
add on: grilled chicken strips		4,00
Chanterelles in herb cream sauce with bread dumplings	ACGLO	27,00
Homemade pasta with porcini mushrooms, chili peppers and Parmesan	ACG	28,00
Risotto Peperonata with crispy eggplant and arugula	AGLO	20,00
add on: grilled jumbo shrimps		6,00

SEASONAL DISHES

Beef Tatar with toasted sourdough bread	AGLM	16/19
Truffle blood sausage with hash browns, sauerkraut, apple, and horseradish	AFGLO	19,90
Grilled deboned chicken thighs with hummus, avocado, peach and mint yogurt	GLNO	28,00
Braised veal shoulder with roasted vegetables, mashed potatoes, and red wine jus	AGLMO	28,00
Fjord trout fillet on Viennese cucumber cream vegetables with peas and dill	AGLO	32,00
Pike perch fillet on red beets risotto and porcini mushrooms	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
Filetsteak from Black Angus with green pepper sauce on arugula and bacon green beans	AFGLMO	38,00
add on: Steak Fries		4,90

CHEF'S FAVORITE DESSERTS

Croissant with vanilla ice cream, banana salad and chocolate sauce	ACFG	9,90
Caramelized apple tart "fresh from the oven" with vanilla ice cream	AGH	13,90
Walnut ice cream with cassis figs and caramel	ACGH	7,90
Tiramisu with amaretto berry compote and brittle	ACGH	12,90
Plum dumplings with sugared breadcrumbs and brown butter	ACGH	10,00
Chocolate mousse with cherry ice cream and cherries	ACG	12,90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14,80
Fresh Bread		3,00