

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

FOR AN APERITIF OR ANYTIME

1 glass Prosecco Bosco del Merlo / Brut	6,90
Strawberry Limocello Strawberry purée, Prosecco	9,90
Pink Aperol Spritz Aperol, Prosecco and blood orange juice	9,90
Hot Stuff Hot ginger lemonade with mint On request with honey	5,90
Homemade Ginger lemonade with mint 0,5l	5,90

SOUPS

Pumpkin-orange cream soup with coconut milk, chili and brioche croutons	ACL	8,90
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

GOOSE AT STADTWIRT - SIMPLY GOOD

Goose stew soup with lots of vegetables	ALG	8,90
Goose liver pâté with cranberry jelly and baguette	ACGLD	12,00
The goose - fresh from the oven with apple-cranberry red cabbage and Waldviertler dumplings	ACFGLD	36,00

APPETIZERS ... AND MORE

Beef Tatar with toasted sourdough bread	AGLM	16/18
Autumn salad - beets, artichokes, carrots, spinach, apples, and nuts add-on: grilled goat cheese or chicken fillet	GHLMO	16/24
Potato pancakes with Hokkaido pumpkin and lime-mint yogurt	GL	15/20
Penne Melanzane - all'arrabbiata with Parmesan	A	15/20

SEASONAL DISHES

Braised beef roulades with mashed potatoes and green beans	AFGLMD	27,00
Pan-fried zander fillet with herb tarhonya and paprika espuma	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	30,00
Filetsteak from Black Angus with green pepper sauce on arugula and bacon green beans add on: Steak Fries	AFGLMO	38,00 4,90
Venison loin steak with port wine jus, cranberry red cabbage and truffle croquettes	ACFGLD	35,00

CHEF'S FAVORITE DESSERTS

"Hot Love" from Stadtwirt - Chef's favorite	ACB	12,90
Chocolate mousse with amaretto berry compote	ACG	12,90
Walnut ice cream with cassis figs and caramel	ACGH	7,90
Quark soufflé with amarena cherries and sour cream ice cream	ACG	12,90
Tiramisu with chestnut rice, brittle, and apricot compote	ACG	13,90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14,80
Fresh Bread		3,00
Viennese water 0,7l carafe (Drink on its own)		2,50