

# 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	22,90
<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	20,90
<b>Roast liver</b> with majoram, apple parsley potatoes	AFGLO	20,90
<b>Fried liver</b> with potato-mayonnaise salad	ACFGLMO	20,90
<b>Meatballs</b> with potato-lettuce salad	AFGLMO	20,90
<b>Sarma</b> - Serbian stuffed cabbage with parsley potatoes	AFGLM	20,90

## 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	16,90

## FOR AN APERITIF OR ANYTIME

1 glass <b>Prosecco</b> Bosco del Merlo / Brut	7,90
<b>Pink Aperol Spritz</b> Aperol, Prosecco, blood orange juice	9,90
<b>Hot Stuff</b> Hot ginger lemonade with mint On request with honey	5,90
<b>Homemade</b> Ginger lemonade with mint 0,5l	5,90

## SOUPS

<b>Tomato soup</b> with chili, basil and baguette croutons	AG	8,90
<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

## APPETIZERS ... AND MORE

<b>Beef Tatar</b> with toasted sourdough bread	AGLM	16/18
<b>Lamb's lettuce</b> with red beets, apple, nuts, and curry balsamic dressing <b>add-on:</b> grilled goat cheese or chicken fillet	HLMO	18/24
<b>Romaine hearts</b> with avocado shrimp salad	BGLMO	18/24
<b>Ravioli</b> with forest mushrooms, truffle cream, wild broccoli, and Parmesan	ACG	18/25
<b>Medaglioni</b> with Salsiccia-potato filling, burrata, and olive oil	ACG	18/25

## SEASONAL DISHES

<b>Braised beef roulades</b> with mashed potatoes and green beans	AFGLMD	27,00
<b>Pan-fried zander fillet</b> with colorful ratatouille	ADG	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	30,00
<b>Filetsteak from Black Angus</b> with green pepper sauce on arugula and bacon green beans <b>add on:</b> Steak Fries	AFGLMO	38,00 4,90
<b>Venison ragout</b> with lingonberries, mushrooms, vegetables and homemade noodles	ACFGLO	28,90

## CHEF'S FAVORITE DESSERTS

<b>Every year again - Stadtwirts Christmas dessert</b> "Surprise yourself"	ACFGHO	17,00
<b>Chocolate mousse</b> with amaretto berry compote	ACFG	12,90
<b>Walnut ice cream</b> with cassis figs and caramel	ACFGH	7,90
<b>Quark soufflé</b> with amarena cherries and sour cream ice cream	ACG	12,90
<b>Tiramisu</b> with chestnut rice, brittle, and apricot compote	ACGH	13,90
<b>Cheese plate</b> with orange mustard, chili-honey nuts and apples	GHM	14,80
<b>Fresh Bread</b>		3,00
<b>Viennese water</b> 0,7l carafe (Drink on its own)		2,50