

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	16,90

FOR AN APERITIF OR ANYTIME

1 glass Prosecco Bosco del Merlo / Brut	7,90
Pink Aperol Spritz Aperol, Prosecco, 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

Cauliflower soup with parsley oil and brioche croutons	ACG	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

APPETIZERS ... AND MORE

Beef Tatar with toasted sourdough bread	AGLM	16/18
Lamb's lettuce with red beets, apple, nuts, and curry balsamic dressing add-on: grilled goat cheese or chicken fillet	HLMO	18/24
Crispy vegetables with hummus, lettuce hearts, lime yogurt and pomegranate seeds	AG	18
Ravioli with forest mushrooms, truffle cream, wild broccoli, and Parmesan	ACG	18/25
Medaglioni with Salsiccia-potato filling, burrata, and olive oil	ACG	18/25

SEASONAL DISHES

Skrei cod fillet with lemon-caper butter and bacon lentils	AGM	36,00
Baked pike-perch with potato salad and tartar sauce	ACDG	32,00
Braised beef roulades with mashed potatoes and green beans	AFGLMD	27,00
Cumin roast from Mostviertel with Sauerkraut and bread dumplings	ACG	26,00
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
Grilled veal loin Steak with beetroot risotto and port wine jus	AGO	38,00
Filetsteak from Black Angus with green pepper sauce on arugula and bacon green beans add on: Steak Fries	AFGLMO	38,00 4,90

CHEF'S FAVORITE DESSERTS

Chocolate mousse with amaretto berry compote	ACFG	12,90
Walnut ice cream with cassis figs and caramel	ACFGH	7,90
Viennese semolina flammeri with raspberry compote and amarettini cookies	ACG	12,90
Cardinal meringue soufflé with sour cherries	ACG	12,90
Brioche casserole with apples and vanillesauce	ACG	12,90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14,80

Fresh Bread	3,00
Viennese water 0,7l carafe (as a drink on its own)	2,50