

# 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

<b>Summer Rose Spritz</b> Rosé/elderflower syrup/ cucumber/ strawberries	9,90
<b>White Energy</b> Red Bull White Peach/lemon/mint/peach puree	9,90
<b>Mojito Lillet</b> Lillet/mint/lime/brown sugar/soda	9,90
<b>Homemade</b> Ginger lemonade with mint 0,5l	5,90
1 glass <b>Prosecco</b> Bosco del Merlo / Brut	7,90

## SOUPS

<b>Asparagus and Orange Cream Soup</b> with Roasted Nuts and Croutons	ACGO	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>Organic Sardines from Portugal</b> with chive bread	ADG	14,90
<b>Home-Cured Salmon</b> with avocado and lime-mint yogurt on potato rösti	ACG	20,00

## ASPARAGUS IS IN SEASON

<b>Green asparagus</b> with sheep cheese from Mostviertel and mango vinaigrette	CGLMO	26,00
<b>White asparagus</b> with hollandaise sauce		26,00
with bone-in ham	ACGLO	28,00
with Wiener Schnitzel	ACGLO	30,00
<b>add on:</b> parsley potatoes		4,00

## BRING ON THE MAIN COURSE

<b>Turbot Fillet</b> with prosecco-orange Risotto and Lemon Butter	ADG	38,00
<b>Baked pike-perch</b> with potato salad and tartar sauce	ACDG	32,00
<b>Salad</b> – romaine hearts, avocado, orange segments, beets and artichokes	AFGLMD	27,00
<b>add-on:</b> chicken strips or grilled shrimp		
<b>Topfenhaluska</b> with wild broccoli and leaf spinach, with or without crispy bacon	ACG	20,00
<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>Grilled rack of lamb</b> on stirred polenta with lime-mint-yogurt and crispy eggplant	ACGL	38,00
<b>Filetsteak from Black Angus</b> „Chili con Carne“ with roasted onion butter	AFGLMO	38,00
<b>add on:</b> Steak Fries		4,90

## CHEF'S FAVORITE DESSERTS

<b>Black forest cherry cake</b> "stadtwirt" – chef's favorite	ACG	12,90
<b>The famous apple tart</b> with vanilla ice cream	ACG	12,90
<b>Walnut ice cream</b> with cassis figs and caramel	ACFGH	7,90
<b>Vanilla ice cream</b> with marinated strawberries and hazelnut brittle	ACG	9,90
<b>Chocolate mousse</b> with orange salad		12,90
<b>Quark strudel</b> with vanilla sauce and strawberries		12,90
<b>Cheese plate</b> 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