

1 glass **Prosecco** Bosco del Merlo / Brut

7,90

STADTWIRT café · bar · restaurant

TRADITIONAL PUB SNACKS			SOUPS		
Bologna sausage sandwich with			Pumpkin-paprika soup with roasted pumpkin seeds and pumpkin seed oil	AG	8,90
Gouda and gherkin	AGMO	6,00	Beef broth with liver dumpling or pancake strips	ACFGL	8,90
Sacher Frankfurter with mustard and horseradish	АМО	9,90	Beef broth with meat strudel, semolina dumplings, plenty of vegetables, and chives	ACFGL	8,90
Stadtwirt's spicy bacon with horseradish, onions and chili peppers	МО	14, 50	Burgenland cabbage soup with sour cream	AFGLM	8,90
Beef goulash - from my Hungarian mothers' recipe		10.00	APPETIZERS AND MORE		
	AFGL	18, ⁹⁰	Beef Tatar with toasted sourdough bread	AGLM	16/18
GREETINGS FROM VIENNA			Organic sardines from Portugal with potatoes	ADG	14,90
Fried escalope with mixed salad	ACFGLO	19,90	"Saure Wust" sausage with vinegar from Kranzlextra with cheese strips and red onion	ACG	15, ⁹⁰
Cordon Bleu with potato-lettuce salad	ACFGLO	22,90	VEGGIE		
Baked farm-raised chicken with mixed salad and pumpkin seed oil	ACFGLO	22,90	Warm vegetable salad with olive & lemon-chili dressing and buffalo mozzarella	G	20,00
Viennese roast beef with onion sauce and roast potatoes	AGLO	24,00	• Romaine hearts with watermelon and sautéed chanterelle mushrooms	ACG	16,90
Roast kidneys with onion sauce and hash browns	AGLO	20, ⁹⁰	Rigatoni Puttanesca with arugula and buffalo mozzarella	ACG	20,00
Roast liver with majoram, apple parsley potatoes	AFGLO	20,90	Tagliatelle Vongole with parsley and garlic	ACRO	20,00
Fried liver with potato-mayonnaise salad	ACFGLMO	20,90	BRING ON THE MAIN COURSE		
Meatballs with potato-lettuce salad	AFGLMO	20,90	Salad – romaine hearts / wild herbs / red beets / apples and pears / lemon-chili		
Sarma - Serbian stuffed cabbage with parsley potatoes	AFGLM	20,90	dressing Add-on: chicken fillet strips or grilled prawns	AFGLMD	25,00
			Turbot fillet on lemon-basil risotto	ACDG	36,00
VIENNESE DESSERTS			Wiener Schnitzel from veal - the original - with parsley potatoes and green salad	ACGLO	28,00
Pancake filled with apricot jam Pancake filled with curd cheese	ACG	4,50	Tafelspitz - boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACFGLMO	30,00
Viennese apple strudel with	ACG	7,90			
whipped cream	ACG	7,90	Filetsteak from Black Angus "surf and turf" with shrimp and pepper sauce add on: steak fries	AFGLMO	38, ⁰⁰ 4, ⁹⁰
Cheese curd dumplings with sweet breadcrumbs and strawberry purée Kaiserschmarrn - pancake chunks	ACG	12,90	Grilled rump steak (280 grams) with green beans wrapped in bacon and sauce Béarnaise Add-on: steak fries	GCL	35,00
with raisins and stewed plums	ACFGHO	16, ⁹⁰			
APERITIF			CHEF'S FAVORITE DESSERTS		
• • • • OR ANYTIME		• • •	"Stadtwirt" cream cake with vanilla cream and strawberries	ACG	12,90
Summer Rose Spritz		•	Walnut ice cream with cassis figs and caramel	ACFGH	7,90
Rosé/elderflower syrup/ cucumber/ strawberries		9,90	Vanilla ice cream with marinated strawberries and hazelnut brittle	ACG	9,90
White Energy Red Bull White Peach/lemon/mint/peach 9,90 puree		•	Chocolate mousse with stewed blueberries and brittle	ACG	12,90
		9,90	Plum dumplings with marzipan, cinnamon-sugar breadcrumbs, and walnut ice cream	ACG	13, ⁹⁰
Mojito Lillet Lillet/mint/lime/brown sugar/soda		9,90	Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14 ,80
Homemade Ginger lemonade with mint 0,5		5, ⁹⁰	Fresh Bread	GПIVI	3,00
amger remonace with Hillit 0,51		•	Viennese water 0.71 carafe (as a drink on its own)		o, 2 50

Viennese water 0,7l carafe (as a drink on its own)

2,50