



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

APERITIF OR ANYTIME

Homemade Ginger lemonade with mint 0,5l	5, ⁹⁰
Black Orange Spritz Organics Black Orange & Prosecco	9, ⁹⁰
Pink Aperol Spritz Aperol, prosecco & blood orange juice	9, ⁹⁰
Campari Spritz Campari & Prosecco	9, ⁹⁰

SOUPS

Pumpkin-orange cream soup with coconut milk, chili and brioche croutons	AG	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	AFGLO	8, ⁹⁰
Goose liver pâté with cranberry jelly and baguette	ACGLO	12, ⁹⁰
The goose - fresh from the oven with apple-cranberry red cabbage and Waldviertler dumplings	ACFGLO	38, ⁰⁰

BRING ON THE MAIN COURSE

Beef Tatar with toasted sourdough bread	AGLM	16/18
Autumn salad - beets, artichokes, carrots, spinach, apples, and nuts	GHLMO	25, ⁰⁰
add-on: grilled goat cheese or chicken fillet		
Potato pancakes with Hokkaido pumpkin and lime-mint yogurt	GL	20, ⁹⁰
Truffle ravioli with spinach leaves, grilled shrimp, and crispy sausage		28, ⁰⁰
Pan-fried pikeperch fillet on beetroot and lemon risotto with horseradish		32, ⁰⁰
Braised beef roulades with mashed potatoes and green beans	AFGLM	27, 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
Venison ragout with cranberries, red cabbage, and bread dumplings		28, ⁰⁰
Filetsteak from Black Angus with fried onion butter and beetroot cream		40, ⁰⁰
add on: steak fries	AFGLMO	4, ⁹⁰

CHEF'S FAVORITE DESSERTS

"Stadtwirt" cream cake with with raspberry ragout	ACG	12, ⁹⁰
Walnut ice cream with cassis figs and caramel	ACFGH	7, ⁹⁰
Chocolate mousse with wild berry ragout	ACG	12, ⁹⁰
Chestnut tiramisu with amarena cherries and egg liqueur		12, ⁹⁰
Vegan chocolate cake with passion fruit sorbet and sour cherry ragout		13, 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