

STADTWIRT

café • bar • restaurant

FOOD

TRADITIONAL PUB SNACKS

Sacher Frankfurter with mustard and horseradish	AM	9.90
Stadtwirt's spicy bacon with horseradish, onions and chili peppers	M	14.50
Beef Tatar with toasted sourdough bread	AGM	16.00
Beef goulash <i>from my Hungarian mothers' recipe</i>	AFGL	18.90

GREETINGS FROM VIENNA

Fried escalope with mixed salad	ACFGL	19.90
Austrian Bacon Dumpling with Sauerkraut and Jus	ACGLO	19.90
Roast liver with majoram, apple parsley potatoes	AFGLO	20.90
Fried liver with potato-mayonnaise salad	ACFGLM	20.90
Meatballs with potato-lettuce salad	AFGLM	20.90
Sarma — Serbian stuffed cabbage with parsley potatoes	AFGLM	20.90
Cordon Bleu with potato-lettuce salad	ACFGL	22.90
Baked farm-raised chicken with mixed salad and pumpkin seed oil	ACFGL	22.90
Viennese Onion Roast Beef roastbeef with roast potatoes and pickled gherkins	AGLO	28.00

SOUPS

Beef broth with liver dumpling and chives	ACFGL	8.90
Beef broth with liver pancake strips and chives	ACFGL	8.90
“Stadtwirt” soup pot with meat strudel, semolina dumplings, plenty of vegetables, and chives	ACFGL	8.90
Burgenland cabbage soup with sour cream	AFGLM	8.90

WINTER MAGIC AT STADTWIRT

SIMPLY GOOD

Jerusalem artichoke cream soup with walnut oil and bread chips	AGH	8.90
Winter Salad Pomegranate, artichokes, carrots, arugula, apples, nuts with fried goat cheese or chicken fillet	GHLMO	25.00
Roast venison loin with potato rösti, Romanesco and Cumberland sauce	ACGL	40.00

BRING ON THE MAIN COURSE

Potato pancakes with Hokkaido pumpkin and lime-mint yogurt		20.90
Truffle ravioli with spinach leaves, grilled shrimp, and crispy sausage	ABCG	28.00
Baked carp fillet with salsify salad, apple and cress	AGL	28.00
Wiener Schnitzel from veal the original with parsley potatoes and green salad	ACGL	28.00
Pink roasted duck breast with red cabbage and Amarena cherry ravioli	ACGLO	28.00
Tafelspitz boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACGLM	30.00
Black Angus fillet steak with vanilla butter and sweet potato cream <u>add on: Steak fries</u>	AGLM	40.00 + 4.90

VIENNESE DESSERTS

Pancake filled with apricot jam	ACG	4.50
Pancake filled with curd cheese	ACG	7.90
Viennese apple strudel withwhipped cream	ACG	7.90
Cheese curd dumplings with sweet breadcrumbs and strawberry purée	ACG	12.90
Kaiserschmarrn pancake chunks with raisins and stewed plums	ACGO	16.90

CHEF'S FAVORITE DESSERTS

Walnut ice cream with cassis figs and caramel	ACG	7.90
“Stadtwirt” cream cake with punch berries	ACG	12.90
Vanilla „Kipferl“ mousse with pear and pomegranate	ACG	12.90
Chestnut Tiramisu with Amarena cherries and Irish cream	ACG	12.90
Nougat dumplings with vanilla sauce and hazelnut brittle	ACG	12.90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14.80

APERITIF OR

ANYTIME

Homemade Ginger lemonade with mint	0,5L	5.90
Black Orange Spritz Organics Black Orange,Prosecco & Gin		9.90
Pink Aperol Spritz Aperol, Prosecco and blood orange juice		9.90
Campari Spritz Campari & Prosecco		9.90

Viennese water (as a drink on its own)	0.7l carafe	2.50
Fresh Bread		3.00

