

# STADTWIRT

café • bar • restaurant

## FOOD

### TRADITIONAL PUB SNACKS

<b>Sacher Frankfurter</b> with mustard and horseradish	AM	9.90
<b>Stadtwirt spicy bacon</b> with horseradish, onions and chili peppers	M	14.50
<b>Beef Tatar</b> with toasted sourdough bread	AGM	16.00/24.00 klein/groß
<b>Beef goulash (250g)</b> <i>from my Hungarian mothers' recipe</i>	AGL	19.90
<b>Beetroot Carpaccio</b> with caramelized goat cheese, arugula, and nuts	G,H	19.90

### GREETINGS FROM VIENNA

<b>Fried escalope</b> with mixed salad	ACGL	19.90
<b>Austrian Bacon Dumpling</b> with Sauerkraut and Jus	ACGLO	19.90
<b>Roast liver</b> with majoram, apple parsley potatoes	AGLO	20.90
<b>Fried liver</b> with potato-mayonnaise salad	ACGLM	20.90
<b>Meatballs</b> with potato-lettuce salad	AGLM	20.90
<b>Sarma — Serbian stuffed cabbage</b> with parsley potatoes	AGLM	20.90
<b>Cordon Bleu</b> with potato-lettuce salad	ACMGL	22.90
<b>Baked farm-raised chicken</b> with mixed salad and pumpkin seed oil	ACMGL	22.90
<b>Viennese Onion Roast Beef</b> with roast potatoes and pickled gherkins	AGLO	28.00
<b>Roasted kidneys</b> with onion sauce and hash browns	GLO	20.90

### SOUPS

<b>Beef broth</b> with liver dumpling or sliced pancakes & chives	ACGL	8.90
<b>Wild Garlic Soup</b> with poached egg	ACGL	8.90
<b>Die Supp', wia's da Wirt mag</b> with meat strudel, semolina dumpling, plenty of vegetables & chives	ACGL	8.90
<b>Burgenland cabbage soup</b> with sour cream	AGLM	8.90

### HAUSMEISTERSTRAND

#### FROM THE SEA

<b>Mussels in White Wine Broth</b> with garlic, dill, lemon juice, olive oil & Home made bread	AGOR	19.90
<b>Whole Grilled Sea Bass</b> with cherry tomatoes & spinach potatoes	DG	33.00
<b>Char Fillet with Imperial Caviar</b> with saffron risotto, spring onions & pomegranate	DG	34.00

### BRING ON THE MAIN COURSE

<b>Lentils</b> with vegetables and bread dumplings	ACGLM	19.90
<b>Truffle Gnocchi with Shrimp</b> with black truffle, truffle cream sauce & vegetables	ABCG	28.00
<b>Lamb Ragout</b> with root vegetables & herb polenta	ALOG	28.00
<b>Wiener Schnitzel from veal the original</b> with parsley potatoes and green salad	ACGL	28.00
<b>Caraway roast</b> with sauerkraut and bread dumplings	ACGLM	26.00
<b>Tafelspitz</b> boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACGLM	30.00
<b>Filetsteak from Black Angus</b> on Port Wine Jus with truffled Duchess potatoes & wild Broccoli	O,G,A,L	42.00
<b>Spring Salad</b> baby lettuce hearts, radishes, arugula, mango, nuts & sesame with orange-ginger dressing served with pan-fried goat cheese or grilled chicken breast	GNB	25.00

Shrimp or Beef Tenderloin (100g) + €5

### 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>Esterházy Slice</b> with apricot coulis & whipped cream	ACGH	7,90
<b>Kaiserschmarrn</b> pancake chunks with raisins and stewed plums (20-25 Minutes waiting time)	ACGO	16.90

### CHEF'S FAVORITE DESSERTS

<b>Walnut ice cream</b> with cassis figs and caramel	ACG	7.90
<b>Stadtwirt Crème Brûlée</b> with chocolate and physalis	CG	12.90
<b>Poppy seed noodles</b> with apple sauce	ACGH	12.90
<b>Chocolate Soufflé (15-20 min)</b> with mango sorbet & strawberries	CGA	13.90
<b>Stadtwirt Cream Slice</b> with wild berry ragout	AG	12.90
<b>Cheese plate</b> with orange mustard, chili-honey nuts and apples	GHM	14.80

### ZUM APERITIF ODER IMMER

<b>Home made</b> Ginger-lemonade with Mint	0,5L	5.90
<b>Crodino Tonic</b> with Orange (non-alcoholic)		8.90
<b>Tante Rosi</b> Ramazotti Rosato, Prosecco, Lime, Soda		9.90
<b>Pink Aperol Spritz</b> Aperol, Prosecco and Blood orange juice		9.90
<b>Campari Spritz</b> Campari & Prosecco		9.90

Viennese water (as a drink on its own) 0,7l Carafe 2.50

Fresh Bread 3.00



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## DRINKS

### DRAUGHT BEER

<b>Gösser</b> Märzen, hell	PFIFF 0,33L 0,5L	3.90 4.90 6.90
<b>Schladminger</b> Zwickl	0,3L 0,5L	4.90 6.90
<b>Schwechater</b> Wiener Lager	PFIFF 0,33L 0,5L	3.90 4.90 6.90

### ... and bottled beer

Gösser dark beer	0,5L	6.50
Gösser „Biostoff“	0,33L	4.90
Edelweiss wheat beer	0,5L	6.90
Edelweiss, non-alcoholic	0,5L	6.90
Gösser Naturradler	0,5L	6.00
Gösser Naturgold, non-alcoholic	0,5L	6.00

### WINE

A quick glance at the wine list is worth it

Grüner Veltliner from the cask, WG Daschütz, Mitterstockstall NÖ	1/8	5.50
Stadtwirt Cuvée red WG Mad, Oggau Bgld.	1/8	5.90
Dessert wine	1/16	6.90
Mayer am Pfarrplatz, non-alcoholic	1/8	6.00

### SPARKLINGS

White wine spritzer	0,25L	5.90
Aperol Spritzer	0,25L	9.90
Hugo	0,25L	9.90
Lillet Spritzer	0,25L	9.90

### NABER COFFEE MANUFACTORY



#### Viennese tradition since 1908

Espresso		3.90
Espresso with milk		3.90
Double espresso		6.50
Double espresso with milk		6.50
Melange	G	6.50
Cappuccino	G	6.50
Caffè Latte	G	6.50
Hot chocolate	G	7.90

### JUICES/ NON-ALCOHOLIC

Unfiltered fresh apple juice	0,25L	5.50
Fresh grapefruit	0,25L	5.50
Orange juice, 100%	0,25L	5.50
Fresh Mango - Maracuja	0,25L	7.00
White grape/Currant/Apricot	0,25L	4.90
Unfiltered apple juice, sparkling	0,25L 0,5L	4.50 6.50
Lemon soda	0,25L 0,5L	3.90 5.90
Vöslauer Mineral water	0,33L 0,75L	4.90 7.90
Soda with elder	0,3L 0,5L	3.50 5.50
Coca Cola / Zero	0,33L	4.90
Almdudler	0,33L	4.90
Red Bull / sugarfree	0,25L	5.90

### AFRO TEA



Organic,  
sustainable &  
FAIR TRADE

Minty Breeze	5.90
Golden Chamomile	5.90
Lemon Herbs	5.90
Herbal Amber	5.90
Classic Black	5.90
Spicy Chai	5.90
Chai Latte	5.90
Green Leaves	5.90
Fruit Fields	5.90

### APERITIF

### BITTERS

Champagner	0,1L	12.90
Prosecco	0,1L	7.00
Campari Soda		8.90
Campari Orange		8.90
Martini bianco / dry/ non-alc	0,1L	5.00
Averna/ Fernet	2CL	5.00
Negroni	250ML	12.90

PLEASE  
ALSO ASK  
TO SEE OUR  
WINE LIST

### STADTWIRT

Apricot, Williams,  
pear, mixed fruit

2CL / 4.90

### SCHNÄPSE

#### Reisetbauer

Apricot	2CL	7.90
Williams pear	2CL	7.90
Plum	2CL	7.90
Raspberry	2CL	9.90
Cherry	2CL	9.90
Carrot	2CL	7.90
Rowanberry	2CL	18.00
Wild service tree	2CL	32.00

#### Gölles

Apricot	2CL	7.90
Old plum	2CL	7.90
Raspberry	2CL	9.90
Heart cherry	2CL	9.90
Wild damson	2CL	7.90
Peach	2CL	7.90
Blackberry	2CL	8.90

#### Guglhof

Walnut	2CL	6.90
Swiss stone pine	2CL	8.90

### GRAPPE

Grappa Tradizione Nonino	2CL	5.90
Grappa di Brunello	2CL	7.90
Sarpa barrique di Poli	2CL	7.90

### WHISKY AND WHISKEY

Four Roses	4CL	8.90
Red Label	4CL	8.90
Black Label	4CL	11.00
Dimple 12 years	4CL	11.00
Southern Comfort	4CL	8.90
Cragganmore 12 years	4CL	13.00
Dalwhinnie 15 years	4CL	13.00
Talisker 10 years Oban	4CL	13.00
Highland 14 years	4CL	13.00

### GIN

Bombay Sapphire	4CL	8.90
Hendrick's	4CL	11.00
Wien Gin	4CL	11.00

#### Add on:

Thomas Henry tonic	250ml	5.00
Redbull organics tonic	250ml	5.00