

STADTWIRT

café • bar • restaurant

FOOD

TRADITIONAL PUB SNACKS

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

GREETINGS FROM VIENNA

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

Fresh Bread 3.00

SOUPS

Beef broth with liver dumpling or sliced pancakes & chives	ACGL	8.90
Asparagus Cream Soup with brioche croûtons	AG	9.90
Die Supp', wia's da Wirt mag with meat strudel, semolina dumpling, plenty of vegetables & chives	ACGL	8.90
Burgenland cabbage soup with sour cream	AGLM	8.90

HAUSMEISTERSTRAND

FROM THE SEA

Grilled Salmon Fillet green & white asparagus, lemon hollandaise sauce, braised baby carrots	DG	30.00
Whole Grilled Sea Bass with cherry tomatoes & spinach potatoes	DG	33.00
Char Fillet with Imperial Caviar with saffron risotto, spring onions & pomegranate	DG	34.00

BRING ON THE MAIN COURSE

Mountain Cheese Spätzle with crispy fried onions	ACGL	19.90
Truffle Gnocchi with Shrimp with black truffle, truffle cream sauce & vegetables	ABCG	28.00
Rack of Lamb in Pistachio Crust with creamy polenta and braised vegetables	HGA	31.00
Wiener Schnitzel from veal the original with parsley potatoes and green salad	ACGL	28.00
Boneless Chicken Thighs on eggplant, hummus, lime-mint yogurt	G	26.00
Tafelspitz boiled beef with spinach, roast potatoes, apple-horseradish and chive sauce	ACGLM	30.00
Filetsteak from Black Angus on Port Wine Jus with truffled Duchess potatoes & wild Broccoli	O,G,A,L	42.00
Spring Salad 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

Pancake filled with apricot jam	ACG	4.50
Pancake filled with curd cheese	ACGH	7.90
Poppy seed noodles with apple sauce	ACG	12.90
Esterházy Slice with apricot coulis & whipped cream	ACGH	7.90
Kaiserschmarrn pancake chunks with raisins and stewed plums (20-25 Minutes waiting time)	ACGO	16.90

CHEF'S FAVORITE DESSERTS

Walnut ice cream with cassis figs and caramel	ACG	7.90
Stadtwirt Crème Brûlée with chocolate and physalis	CG	12.90
Grandma's Lemon Cake with pine nuts	ACG	12.90
Chocolate Soufflé (15-20 min) with mango sorbet & strawberries	CGA	13.90
Stadtwirt Cream Slice with wild berry ragout	AG	12.90
Cheese plate with orange mustard, chili-honey nuts and apples	GHM	14.80

IT'S ASPARAGUS SEASON

Green Asparagus with Mostviertel sheep's cheese, strawberry vinaigrette	G	26.00
White Asparagus with sauce hollandaise with leg ham with Wiener schnitzel	CG CG ACG	26.00 28.00 30.00
add on: parsley potatoes	G	4.00

ZUM APERITIF ODER IMMER

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

Despite the great care taken in the production our dishes could contain traces of other substances used in the kitchen in addition to the ingredients described here. All prices include VAT and service charge.

A cereals containing gluten **B** crustaceans **C** eggs **D** fish **E** peanuts **F** soybeans **G** lactose **H** nuts **L** celery **M** mustard **N** sesame seeds **O** sulphites **P** lupin **R** mollusks



stadtwirt_wien