

APPETIZERS



| | |
|---|---------|
| Bone-marrow with toasted organic dark bread from “Öfferl” & garlic-herb oil | € 11,40 |
| ½ a dozen of gratinated snails from „Gugumuck“ & herbed butter & organic bread from „Öfferl“ | € 15,50 |
| Beef Tatar with salted butter & toast | € 16,80 |
| Pickled salmon trout on potato pancakes, dill cream and bird salad | € 15,80 |
| Oven-fresh tarte flambée with spring vegetables & raw ham | € 12,40 |

SOUPS



| | |
|--|--------|
| Clear beef broth with (semolina dumpling, pancakes or liver dumpling) | € 6,40 |
| „Alt Wiener Suppentopf“ clear beef broth (boiled beef, noodles, root vegetables) | € 7,80 |
| Wild Garlic Cream Soup with Poached Egg | € 8,50 |

MAIN COURSES



| | |
|--|---------|
| “Original Wiener Schnitzel” deep fried escalop of veal with potato-lambs lettuce | € 26,50 |
| “Tafelspitz” boiled beef, rösti, apple-horseradish chivecream | € 25,60 |
| ½ fried corn chicken with cucumber cream salad | € 17,80 |
| “Zwiebelrostbraten” braised Sirloin Steak with crispy onions, roasted potatoes, young gherkeling | € 25,50 |
| “Fiakergulasch” spicy paprika beef stew with viennese dumpling, sausages and fried egg | € 18,90 |
| “Fledermaus” breaded and deep fried escalop of porc, from “Ötscherblick” marinated with garlic, potato-lamb’s lettuce | € 18,80 |

VEGETARIAN MAIN COURSES



| | |
|--|---------|
| Cream spinach with fried egg & roasted potatoes | € 14,80 |
| Stuffed wild garlic noodles with brown butter & leaf salad | € 17,80 |
| Baked polenta dumplings with cream cheese filling on warm herb sauce & salad | € 16,20 |

OFFALS



| | |
|--|---------|
| „Kalbsbeuschl“ calfs lights with viennese dumplings | € 18,50 |
| Baked sweetbreads with potato-lambs lettuce | € 24,80 |
| Sauted calfs liver with marjoram juice and mashed potatoes | € 19,80 |
| Deep fried calfs liver with potatoe- mayonnaise salad | € 19,80 |
| Baked veal brains with parsley potatoes | € 17,50 |
| Roasted veal brains with parsley potatoes | € 17,50 |

Allergens: A-gluten,B-crayfish,C-eggs,D-fish,E-peanuts,F-soybeans,G-milk,H-nuts,
L-celery,M-mustard,N-sesame seeds,O-sulphur dioxide&Sulphites,P-lupins,R-molluscs
Our service staff will be happy to answer your questions about allergens

WEEKLY MENU & SPECIALITIES



| | | |
|---|---|-------|
| „Schäufele“ roasted shoulder of pork with Sauerkraut and potato dumplings | € | 22,50 |
| Original Munich white sausage with „Händlmaier“ mustard and pretzel | € | 7,90 |
| Two types of trout fillets with wild garlic gnocchi | € | 28,00 |
| Braised veal heart with bread dumplings | € | 17,90 |
| Cordon bleu from pork with ham & cream cheese and wild garlic filling with parsley potatoes | € | 20,60 |

DESSERTS



| | | |
|--|---|-------|
| „Wiener Kaiserschmarren“ caramelized fluffy pancake with raisins and plums | € | 11,60 |
| Apricot Pancakes with sugar | € | 7,20 |
| „Tichys“ apricot-ice dumpling | € | 6,50 |
| Curd mousse on raspberry mirror with whipped cream | € | 8,50 |
| Chocolate cake with whipped cream and cherry sorbet | € | 8,90 |

We recommend a Beerenauslese with our desserts
from the Tschida, Sämling 88
1/16 € 4,70

SUPPLEMENTS & SALAD



| | | |
|---|---|------|
| Pretzel, Öfferl's organic bread, handmade bread, salty sticks | € | 2,00 |
| Lettuce, mixed leaf salad, potato salad | € | 4,80 |
| Mixed side salad | € | 5,90 |
| Large mixed salad | € | 9,90 |
| Basmati rice | € | 4,60 |

the tip is not included

Allergens: A-gluten, B-crab, C-eggs, D-fish, E-peanuts, F-soybeans, G-milk, H-nuts,
L-celery, M-mustard, N-sesame seeds, O-sulphur dioxide & Sulphites, P-lupins, R-molluscs
Our service staff will be happy to answer your questions about allergens