

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

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

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
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 potato- 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
Sea bream roasted whole with wild garlic butter & parsley potatoes	€	28,00
Braised leg of lamb with grilled vegetables & creamy herb polenta	€	24,50
Roasted back of rabbit in morel cream sauce, green asparagus, and homemade croquettes	€	28,50

DESSERTS



„Wiener Kaiserschmarren“ caramelized fluffy pancake with raisins and plums	€	11,60
Apricot Pancakes with sugar	€	7,20
„Tichys“ apricot-ice dumpling	€	6,50
Homemade cream cake with Marchfeld strawberry salad	€	9,60
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



Bretzel, 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

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