

Appetizers



Marrowbone with toasted brown bread and garlic-herb oil	€	8,90
Autumnal salad with beetroot, pumpkin, goat cheese and caramelised walnuts	€	11,80
Presswurst & Blunzen beer spread, root bacon with pastry	€	12,90
Waldviertler sheep's cheese picking with beetle beans picking salad and seed oil	€	8,50
Stained salmon trout with horseradish cream & homemade Rösti	€	13,50
Beef tartar with salted butter & toast	€	14,90

Soups



Strong beef soup (semolina dumplings, pancakes or liver dumplings)	€	4,60
Alt Wiener soup plate (beef, noodles, root vegetables)	€	5,90
Potato cream soup with porcini mushrooms	€	5,30

Main Courses



Original veal Viennese from the local milk calf with potato and field salad	€	19,80
Tafelspitz from willow cattle with root vegetables & roasted potatoes, served with apple horseradish & chive sauce	€	19,50
½ Fried chicken from corn chicken with cucumber cream salad	€	16,80
Viennese roast onion stewed with roast potatoes and pickled gherkin	€	18,90
Fiakergulash with napkin dumplings, sausages and fried egg	€	17,20
Roasted calf's liver with marjoram juice and mashed potatoes	€	18,50
Baked medallions from Ötscherblick pork with potato and lamb's lettuce	€	15,90

Vegetarian Main Courses



Vegetable lentils with roasted napkin dumplings	€	11,90
Viennese cabbage patty with lobster salad	€	10,90
Cream spinach with fried egg & roasted potatoes	€	11,50

Desserts



Oven-fresh apple strudel with vanilla ice cream	€	7,90
Wiener Kaiserschmarren with plum roaster	€	8,90
Pancakes with Staud's apricot jam	€	5,60
Chocolate-nut cake with chocolate sauce and whipped cream	€	8,20
Curd cheese dumplings with nut crumbs, brown butter and apricot roaster	€	7,90

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

Weekly Menu & Specialities



Schäufele in dark beer sauce with fasskraut and potato sausage	€ 17,80
Wagram char roasted whole with parsley potatoes	€ 19,90
White sausage with Händlmaier mustard and pretzel	€ 7,40
Goose spread and smoked breast with Öfferl's organic bread	€ 6,80
Goose soup with bread dumplings	€ 7,60
¼ goose from Höllerschmid with red cabbage with apple, potatoe dumplings and a roasted apple	€ 25,00
Baked goose dumplings on red cabbage with apple und jus	€ 14,20
Chestnut rice with cream and an Amarena cherry	€ 6,40

Cheese



„Geknebelter Feigling“ from the oven with truffle honey	€ 13,90
Goat, sheep & cow cheese with grape mustard	€ 12,90

Supplements



Pretzel, Öfferl's organic bread, handmade bread, salty sticks & Kerndleck	€ 1,20
Head lettuce, mixed leaf salad, potato salad, mixed salad	€ 3,90

Special of the Day



Daily fresh offal – please ask our waiters	€
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