

SOUPS

<div>DELICIOUS BEEF BROTH</div> <div>WITH OMELETTE STRIPS A,C,G,L</div>	4.8
<div>CREAMY GARLIC SOUP</div> <div>WITH BREAD CROUTONS AND CREAM TOPPING A,G,L,O</div>	5.2
<div>LIVER DUMPLING SOUP</div> <div>BEEF BROTH WITH LIVER DUMPLING A,C,G,L</div>	4.8

STARTERS AND SALADS

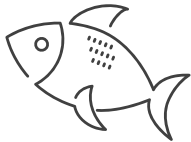
<div>CRISPY FRIED GOAT CHEESE</div> <div>CRUNCHY PUMPKIN SEED COATING, BOUQUET OF SALAD A,C,G,H,L,M,N</div>	8.9/10.4
<div>GRILLED GOATCHEESE WRAPPED IN BACON</div> <div>WITH LAMB’S LETTUCE, SMALL/LARGE A,C,G,H,L,M,N</div>	9.4/10.8
<div>BEEF TARTARE</div> <div>WITH TOAST, BUTTER AND RED ONIONS SMALL (90G)/LARGE (140G) A,C,F,G,M</div>	11.8/14.8
<div>HOMEMADE CREAMY EGGPLANT DIP</div> <div>WITH TOMATOES AND OLIVES, WITH TOAST A,C,G,O</div>	6.9

MAIN COURSES

<b>DEEP FRIED SCHNITZEL OF PORK</b> WITH POTATO SALAD AND SLICE OF LEMON A,C,G,L,M	13.9
<b>VEAL “BEUSCHEL”</b> AUSTRIAN DISH MADE OF VEAL LUNGS A,C,G,L,M,O	14.9
<b>STYRIAN FRIED CHICKEN SALAD</b> FRIED CHICKENFINGERS ON POTATO SALAD AND LAMB’S LETTUCE WITH RED BEANS AND STYRIAN PUMPKIN SEED OIL A,C,G,L,M,	14.6
<b>GARLIC CORDON BLEU</b> STUFFED WITH GARLIC-SALAMI AND CHEESE, WITH MIXED SALAD A,C,G,L,M	16.8
<b>CLASSIC WIENER SCHNITZEL</b> WITH LAMB’S LETTUCE/POTATO SALAD A,C,G,L,M	20.8
<b>SIRLOIN STEAK WITH FRIED ONIONS</b> WITH DARK SAUCE AND ROASTED POTATOES A,C,M	21.8
<b>MINCED VEAL BUTTER SCHNITZEL</b> WITH MASHED POTATOES AND FRIED ONIONS A,G,L,O	16.9
<b>ROASTED PORK LOIN</b> WITH CARAWAY-BEER SAUCE, BREAD DUMPLINGS AND COLESLAW A,C,G,M,L,O	14.9
<b>VIENNESE BEEF GOULASH</b> A,L,M,O	12.5
<b>“FIAKER” GOULASH</b> WITH BREAD DUMPLING, FRIED SAUSAGES AND EGG A,C,G,L,M	14.9

MAIN COURSES

<b>FRIED CRISPY CHICKEN SCHNITZEL</b> WITH POTATO SALAD AND SLICE OF LEMON A,C,G,L,M	14.9
<b>ROASTED CALF’S LIVER</b> WITH POTATOES AND CRANBERRIES A,C,G,L,M,O	17.5
<b>CALF’S LIVER PAN FRIED</b> WITH POTATO-MAYONNAISESALAD A,C,G,L,M,O	17.5
<b>GRANDMOTHERS CHEESE PASTA</b> WITH STYRIAN CHEESE, FRESH MAJORAM AND ROASTED ONIONS EXTRA BACON +1.50€ A,C,G,L,M,O	12.9
<b>GRANDMOTHERS HAM PASTA (SCHINKENFLECKERL)</b> WITH GREEN SALAD A,C,G,L,O	12.3
<b>POTATO GOULASH WITH ROOT VEGETABLES</b> VEGETARIAN OR WITH DEBREZINER SAUSAGE + 1€ A,G,M,O	11.2
<b>ROASTED DUMPLINGS WITH EGG</b> WITH GREEN SALAD A,C,G,L,M,O	10.8
<b>FRIED OR GRILLED FILLET OF HAKE</b> WITH POTATOESAND MIXED SALAD A,D,G	18.4



DESSERTS

<b>PANCAKE PUFFS WITH BLUEBERRIES</b> WITH VANILLA ICE CREAM A,C,G,O	7.2
<b>THIN PANCAKE WITH APRICOT JAM</b> A,C,G,O	5.4
<b>THIN PANCAKES “BOHEMIAN STYLE”</b> WITH POPPY-PLUM JAM AND VANILLA SAUCE A,C,G	6.7
<b>THIN PANCAKES WITH CHOCOLATE NUT FILLING</b> WITH WHIPPED CREAM A,C,G,H	6.4
<b>KAISERSCHMARRN</b> WITH STEWED PLUMS A,C,G,O	9.5

SMALL CLASSICS

<b>FRANKFURTER SAUSAGE WITH GOULASH SAUCE</b> A,O	7.4
<b>SMALL GOULASH</b> A,L,M,O	7.8
<b>FRANKFURTER SAUSAGES</b> WITH BREAD, MUSTARD AND HORSE RADISH A,M,O	6.9
<b>DEBREZINER SAUSAGES</b> WITH BREAD, MUSTARD AND HORSE RADISH A,L,M	6.2

SALADS AND EXTRAS

POTATOSALAD/COLESLAW/TOMATOSALAD CUCUMBERSALAD/GREENSALAD	4.2
POTATOSALAD+LAMB’S LETTUCE OR MIXED SALAD	4.5
FRENCH FRIES WITH KETCHUP	4.9
ROASTED POTATOES OR POTATOES WITH BUTTER	3.9
BREAD DUMPLINGS	3.9
PORTION OF RICE	3.9
PORTION OF RASPBERRIES	1.5
PUMPKIN SEED OIL	1.2
KETCHUP /MUSTARD / MAYONNAISE	0.9
SAUCE TARTARE (G)	1.4
VANILLASAUCE (G)	2.2
SEMMEL / SALZSTANGERL (A)	1.5
BREAD	1.3

IN CASE OF ALLERGIES YOUR WAITER WILL INFORM YOU  
ABOUT THE INGREDIENTS USED AND THEIR POTENTIAL  
CAUSING OF ALLERGIES

