

SOUPS

<b>DELICIOUS BEEF BROTH</b> WITH OMELETTE STRIPS A,C,G,L	4.8
<b>CREAMY PUMPKIN SOUP</b> WITH KERNEL OIL AND CREAM TOPPING A,G,L,O	5.4
<b>AUSTRIAN “LIVER DUMPLING” SOUP</b> BEEF BROTH WITH LIVER DUMPLING A,C,G,L	4.8

STARTERS AND SALADS

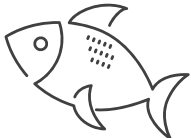
<b>DEEP FRIED PUMPKIN</b> WITH SAUCE TARTARE AND POTATOES, SMALL/LARGE A,C,G,M,O	8.6/10.9
<b>FRIED PUMPKIN WRAPPED IN BACON</b> WITH FRESH SALAD AND BALSAMICO A,C,G,O	8.9
<b>BEEF TARTARE</b> WITH TOAST, BUTTER AND RED ONIONS SMALL (90G)/LARGE (140G) A,C,F,G,M	9.8/14.8
<b>SADDLE OF WILD BOAR THINLY SLICED</b> SERVED ON BEETROOT CARPACCIO WITH TOPINAMBOUR VINAIGRETTE L,G,O	11.6
<b>AUSTRIAN ASPIC</b> WITH SALAD, BREAD AND PUMPKIN SEED OIL L,M,O	7.8

MAIN COURSES

<b>DEEP FRIED SCHNITZEL OF PORK</b> WITH POTATO SALAD AND SLICE OF LEMON A,C,G,L,M	12.9
<b>VENISON RAGOUT WITH POTATO DUMPLINGS</b> WITH CREAM, ORANGE AND FRESH CRANBERRIES A,C,G,L,M,O	18.4
<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,	12.6
<b>DEEP FRIED GARLIC SCHNITZEL</b> STUFFED WITH BACON, GARLIC AND CHEESE, WITH MIXED SALAD A,C,G,M,O	14.5
<b>CLASSIC WIENER SCHNITZEL</b> WITH LAMB’S LETTUCE/POTATO SALAD A,C,G,L,M	18.6
<b>SIRLOIN STEAK WITH FRIED ONIONS</b> WITH DARK SAUCE AND ROASTED POTATOES A,C,M	18.9
<b>RED WINE BRAISED VENISON ROAST</b> WITH FRIED SCHUPFNUDELN AND CRANBERRIES A,G,L,M,O	17.5
<b>ROASTED PORK LOIN</b> WITH CARAWAY-BEER SAUCE, BREAD DUMPLINGS AND COLESLAW A,C,G,M,L,O	12.9
<b>VIENNESE BEEF GOULASH</b> A,L,M,O	10.9
<b>“FIAKER” GOULASH</b> WITH BREAD DUMPLING, FRIED SAUSAGES AND EGG A,C,G,L,M	13.9

MAIN COURSES

<b>FRIED CRISPY CHICKEN SCHNITZEL</b> WITH POTATO SALAD AND SLICE OF LEMON A,C,G,L,M	13.6
<b>ROASTED VEAL LIVER</b> WITH MAYONNAISE-SALAD A,G,O	14.9
<b>VEAL LIVER DEEP FRIED</b> WITH POTATOES AND CRANBERRIES A,C,G,L,M,O	14.9
<b>GRANDMOTHERS CHEESE PASTA</b> WITH STYRIAN CHEESE, FRESH MAJORAM AND ROASTED ONIONS EXTRA BACON +1.50€ A,C,G,L,M,O	10.5
<b>PUMPKIN WITH CREAMY SAUCE</b> WITH BREAD DUMPLING A,C,G,L,O	11.9
<b>FRIED ZUCCHINIS IN A PARMESAN CHEESE COAT</b> WITH FRESH VEGETABLES AND POTATOES A,C,G,L	9.6
<b>POTATO GOULASH WITH ROOT VEGETABLES</b> VEGETARIAN OR WITH DEBREZINER SAUSAGE + 1€ A,G,M,O	9.2
<b>ROASTED DUMPLINGS WITH EGG</b> WITH GREEN SALAD A,C,G,L,M,O	8.9
<b>FRIED PIKEPERCH</b> WITH BROCCOLI A,D,G	18.4



DESSERTS

<b>PANCAKE PUFFS WITH BLUEBERRIES</b> WITH VANILLA ICE CREAM A,C,G,O	6.8
<b>THIN PANCAKE WITH APRICOT JAM</b> A,C,G,O	5.6
<b>THIN PANCAKES “BOHEMIAN STYLE”</b> WITH POPPY-PLUM JAM AND VANILLA SAUCE A,C,G	6.4
<b>BAKED APPLE DUMPLINGS</b> WITH CRANBERRIES AND VANILLA SAUCE A,C,G,H	6.1
<b>CHOCOLATE SOUFFLE</b> FRESH OUT THE OVEN WITH CRANBERRY FOAM A,C,G,H	5.8

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	6.9

SALADS AND EXTRAS

POTATO-, COLESLAW-, TOMATO-, CUCUMBER-, GREENSALAD G,L,M	3.7
FRENCH FRIES WITH KETCHUP	4.5
ROASTED POTATOES OR POTAOES WITH BUTTER	3.7
BREAD DUMPLINGS	3.7
PORTION OF RICE	3.7
PORTION OF RASPBERRIES	0.9
PUMPKIN SEED OIL	0.9
KETCHUP /MUSTARD / MAYONNAISE	0.8
SAUCE TARTARE (G)	0.9
VANILLASAUCE (G)	2.0
SEMMEL / SALZSTANGERL (A)	1.3
BREAD (A)	1.1

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