

SOUPS

DELICIOUS BEEF BROTH WITH OMELETTE STRIPS OR LIVER DUMPLING A,C,G,L	4.8
CREAMY GARLIC SOUP WITH BREAD CROUTONS AND CREAM TOPPING A,G,L,O	5.2
VIENNA SOUP BOWL BEEF BROTH WITH ROOT VEGETABLES, BEEF AND NOODLES A,C,G,L	6.2

STARTERS AND SALADS

GRILLED GOATCHEESE WRAPPED IN ZUCCHINI WITH LAMB’S LETTUCE, SMALL/LARGE A,C,G,H,L,M,N	7.9/9.4
GRILLED GOATCHEESE WRAPPED IN BACON WITH LAMB’S LETTUCE, SMALL/LARGE A,C,G,H,L,M,N	8.4/9.8
BEEF TARTARE WITH TOAST, BUTTER AND RED ONIONS SMALL (90G)/LARGE (140G) A,C,F,G,M	10.8/14.8
EASY FRIED EGGPLANT WITH TZATZIKI DIP AND STUFFED OLIVES A,C,G,O	6.9

MAIN COURSES

DEEP FRIED SCHNITZEL OF PORK WITH POTATO SALAD AND SLICE OF LEMON A,C,G,L,M	13.9
VEAL “BEUSCHEL” AUSTRIAN DISH MADE OF VEAL LUNGS A,C,G,L,M,O	14.2
STYRIAN FRIED CHICKEN SALAD FRIED CHICKENFINGERS ON POTATO SALAD AND LAMB’S LETTUCE WITH RED BEANS AND STYRIAN PUMPKIN SEED OIL A,C,G,L,M,	13.6
FARMERS CORDON BLEU STUFFED WITH BACON, CHEESE, ONIONS AND TOMATOES A,C,G,L,M	15.8
CLASSIC WIENER SCHNITZEL WITH LAMB’S LETTUCE/POTATO SALAD A,C,G,L,M	19.6
SIRLOIN STEAK WITH FRIED ONIONS WITH DARK SAUCE AND ROASTED POTATOES A,C,M	20.8
MINCED VEAL BUTTER SCHNITZEL WITH MASHED POTATOES AND FRIED ONIONS A,G,L,O	16.9
ROASTED PORK LOIN WITH CARAWAY-BEER SAUCE, BREAD DUMPLINGS AND COLESLAW A,C,G,M,L,O	14.9
VIENNESE BEEF GOULASH A,L,M,O	11.9
“FIAKER” GOULASH WITH BREAD DUMPLING, FRIED SAUSAGES AND EGG A,C,G,L,M	14.5

MAIN COURSES

<div><div>FRIED CRISPY CHICKEN SCHNITZEL</div><div>WITH POTATO SALAD AND SLICE OF LEMON A,C,G,L,M</div></div>	14.6
<div><div>BOILED BEEF SHOULDERCUT</div><div>WITH HASHBROWNS, HORSERADISH AND SAUCES A,C,G,L,M,O</div></div>	19.8
<div><div>VEAL LIVER DEEP FRIED OR ROASTED</div><div>WITH POTATOES AND CRANBERRIES/ MAYONNAISESALAD A,C,G,L,M,O</div></div>	16.9
<div><div>GRANDMOTHERS CHEESE PASTA</div><div>WITH STYRIAN CHEESE, FRESH MAJORAM AND ROASTED ONIONS EXTRA BACON +1.50€ A,C,G,L,M,O</div></div>	11.9
<div><div>GRANDMOTHERS HAM PASTA (SCHINKENFLECKERL)</div><div>WITH GREEN SALAD A,C,G,L,O</div></div>	11.3
<div><div>POTATO GOULASH WITH ROOT VEGETABLES</div><div>VEGETARIAN OR WITH DEBREZINER SAUSAGE + 1€ A,G,M,O</div></div>	10.2
<div><div>ROASTED DUMPLINGS WITH EGG</div><div>WITH GREEN SALAD A,C,G,L,M,O</div></div>	9.8
<div><div><div>FRIED FILLET OF HAKE</div><div></div><div>WITH POTATOESAND MIXED SALAD A,D,G</div></div></div>	18.4

DESSERTS

PANCAKE PUFFS WITH BLUEBERRIES WITH VANILLA ICE CREAM A,C,G,O	6.8
THIN PANCAKE WITH APRICOT JAM A,C,G,O	5.2
THIN PANCAKES “BOHEMIAN STYLE” WITH POPPY-PLUM JAM AND VANILLA SAUCE A,C,G	6.4
THIN PANCAKES WITH CHOCOLATE NUT FILLING WITH A FLOWING STONE ON HOT PISTACHIO CREAM A,C,G,H	6.2
CREAMCHEESE-JOGHURT CREME WITH STRAWBERRY SAUCE AND FRESH FRUITS A,C,G,O	5.6

SMALL CLASSICS

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

SALADS AND EXTRAS

POTATO-, COLESLAW-, TOMATO-, CUCUMBER-, GREENSALAD G,L,M	3.7
POTATO/LAMB’S LETTUCE, MIXED SALAD	3.9
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

