

SOUPS AND STARTERS

HEARTY BEEF BROTH OR

VEGETABLE SOUP (VEGETARIAN)

SERVED WITH SLICED PANCAKE STRIPS A,C,G,L

5,9

CREAMY GARLIC SOUP (VEGETARIAN)

WITH CROUTONS A,C,F,G,L,M

7,3

LIVER DUMPLING SOUP

HEARTY BEEF BROTH WITH HOMEMADE LIVER DUMPLING A,C,G,L,M

6,5

SOUP POT "ALT WIEN"

HEARTY BEEF BROTH WITH ROOT VEGETABLES, BEEF AND NOODLES A,C,G,L

8,9

CRISPY FRIED SHEEP'S OR

GOAT'S CHEESE (VEGETARIAN)

IN PUMPKIN-SEED CRUMB, ON MIXED LEAF SALAD A,C,G,H,L,M,N

10,8/12,4

SHEEP'S OR GOAT'S CHEESE WRAPPED IN BACON

ON LEAF SALAD AND LAMB'S LETTUCE, SMALL/LARGE A,C,G,H,L,M,N

11,6/13,2

BEEF TARTARE

CLASSIC STYLE WITH TOAST, BUTTER AND RED ONIONS

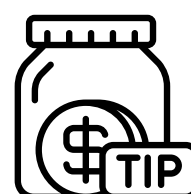
SMALL (90G)/LARGE (140G) A,C,F,G,M

15,9/18,9

HOMEMADE AUBERGINE CREAM (VEGAN)

WITH TOMATOES, ONIONS AND OLIVES, SERVED WITH TOAST A,G,O

9,6



MAIN COURSES

ORIGINAL VIENNESE SCHNITZEL (VEAL) SERVED WITH POTATO & LAMB'S LETTUCE SALAD A,C,G,M	25,9
SCHNITZEL, VIENNESE STYLE (PORK OR CHICKEN) (CHICKEN SCHNITZEL IN A CRISPY COATING) WITH POTATO SALAD AND LEMON A,C,G,M	17,9
PLAIN SCHNITZEL (PORK OR CHICKEN) WITH PEA RICE AND VEGETABLES A,L	16,9
CRISPY CHICKEN SALAD WITH PUMPKIN-SEED COATING CHICKEN FILLET ON POTATO & LAMB'S LETTUCE SALAD WITH RED BEANS AND STYRIAN PUMPKIN SEED OIL A,C,G,M	16,9
HERLITSCHKA CORDON BLEU WITH LEG HAM AND EMMENTAL, SERVED WITH MIXED SALAD A,C,G,M	19,9
MEATLOAF WITH MASHED POTATOES AND CRISPY FRIED ONIONS A,C,G,L,O	18,5
VIENNESE BEEF GOULASH / FIAKER GOULASH SERVED WITH BREAD ROLL; A,L,O FIAKER GOULASH WITH SAUSAGE, GHERKINS AND FRIED EGG A,C,G,L	16,9/18,9
CALF'S LIVER, ROASTED OR BREADED ROASTED WITH PARSLEY POTATOES AND RASPBERRIES A,C,G,L,M,O BREADED WITH MAYONNAISE SALAD A,C,G,M,O	20,9

MAIN COURSES

ONION OR GARLIC SIRLOIN STEAK "ALT WIEN" 24,9

TENDER SIRLOIN FROM DANUBE-REGION BEEF,
WITH ROASTED POTATOES AND CRISPY ONIONS A,M,L,G

VIENNESE BOILED BEEF (TAFELSPITZ) 27,9

WITH RÖSTI, CREAMED SPINACH, APPLE-HORSERADISH AND CHIVE SAUCE A,G,L,M

CHEESE SPAETZLE (VEGETARIAN) 15,1

WITH HEARTY ALPINE CHEESE AND CRISPY ONIONS
OPTIONAL WITH ROOT BACON +1.50€ A,C,G,L,M,O

VIENNESE CABBAGE PASTA (VEGAN) 14,1

CARAMELISED, SERVED WITH GREEN SALAD A,O

ROASTED DUMPLINGS WITH EGG (VEGETARIAN) 12,6

AND GREEN SALAD A,C,G,L,M,O

EGG SPAETZLE (VEGETARIAN) 13,9

WITH GREEN SALAD A,C,G

LENTIL STEW (VEGAN) 14,1

WITH CABBAGE VEGETABLES, OPTIONAL WITH ROOT BACON +1.50€ A,G,M

BAKED CHEESE TRIO (VEGETARIAN) 18,2

(BRIE, MOZZARELLA AND EMMENTAL) WITH TARTARE SAUCE,
RASPBERRIES AND GREEN SALAD A,G,L,

SPINACH WITH RÖSTI AND FRIED EGG (VEGETARIAN) 14,9

A,C,G

SMALL PLATES

SAUSAGES IN GOULASH SAUCE 9.2

SACHER SAUSAGE WITH GOULASH GRAVY A,L,O

SMALL BEEF GOULASH 11.6

SERVED WITH BREAD ROLL A,C,G,L

SACHER SAUSAGE OR DEBRECENER 7.6

WITH MUSTARD AND HORSERADISH; SERVED WITH BREAD ROLL A,M,L,O

HAM & CHEESE OR 14.9/13.9

CHEESE (VEGETARIAN) CRÊPES A,M,L,O

DESSERTS (VEGETARIAN)

LIWANZEN WITH BLUEBERRIES 9.1

PANCAKE PUFFS WITH VANILLA ICE CREAM A,C,G,O

VIENNESE CRÊPES 2 PCS CHOOSE FROM: 7.8

APRICOT JAM A,C,G,O, POPPY SEED & PLUM FILLING WITH VANILLA SAUCE A,C,G,O
OR HAZELNUT NOUGAT A,C,G,H,D

KAISERSCHMARRN 10.4

WITH PLUM COMPOTE, POSSIBLE WAITING TIME 20 MIN. A,C,G,O

BUCHTELN WITH VANILLA SAUCE A,C,G 8.7

OPTIONAL WITH PLUM JAM +€0.50

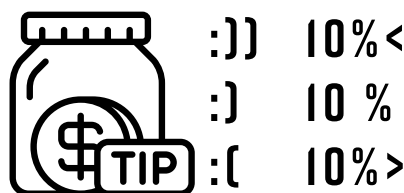
NOUGAT DUMPLINGS A,C,G,H 8.9

TICHY'S ICED APRICOT DUMPLING A,C,G 6.2

1 PIECE

SALADS AND SIDES

POTATO / CABBAGE / TOMATO / CUCUMBER / LEAF SALAD (M)	4,3
POTATO & LAMB'S LETTUCE SALAD / MIXED SALAD (M)	4,6
FRENCH FRIES WITH KETCHUP	5,1
ROASTED POTATOES / PARSLEY POTATOES (G)	4,3
BREAD DUMPLINGS (A,C,G)	4,1
PORTION OF RASPBERRIES	1,9
PUMPKIN SEED OIL	1,9
KETCHUP / MUSTARD / MAYONNAISE (C.M)	1,5
BREAD ROLL (A)	1,8



DESPITE THE CARE TAKEN IN PREPARING OUR DISHES, ITEMS MARKED WITH ALLERGENS MAY STILL CONTAIN TRACES OF OTHER INGREDIENTS USED DURING KITCHEN PRODUCTION.

- A- cereals containing gluten
- B- crustaceans and products thereof
- C- eggs and products made from them
- D- fish and fish products (excluding fish gelatine)
- E- peanuts and products thereof
- F- soya (beans) and products thereof
- G- milk and dairy products (including lactose)
- H- nuts and products thereof
- L- celery and products thereof
- M- mustard and mustard products
- N- sesame seeds and products thereof
- O- sulphur dioxide and products thereof
- P- lupin and products made from it
- R- molluscs such as snails, mussels, squid and products made from them