

# UNSERE.GENUSSKARTE

## BROT & SCHMALZ! GOTT ERHALTS!

„MOSTVIERTLER“ COUVERT  
FARMER'S BREAD.BACON.VARIOUS SPREADS 5

### STARTERS

**VEGAN BRAISED CELERIAC**  
APPLE.CELERY.TARTARE.ALMOND.RICCOTA.CEREALS 14

**PICKLED SALMON TROUT**  
BLACK ROOT.BLACK RADISH.QUINCE.HORSERADISH FOAM 18

„MOSTVIERTLER“ BEEF TARTARE  
MUSTARD CAVIAR.TOAST. BROWN BUTTER 18

**CARPACCIO “ART OF THE HOUSE”**  
BEEF FILLET ROLLED WITH PORK LOIN & GREEN BACON  
PICKLED CHANTERELLES. FRESH PARMESAN 16

### SOUPS

**CLEAR BEEF SOUP** WITH PANCAKE STRIPS  
LIVER DUMPLINGS OR MILET SIPPETS 5,9

**CLEAR CELLERY SOUP**  
VEGETABLE.WHITE CHEESE DUMPLING 7,9

**PASTINAKES.CREAM SOUP**  
MUSHROOM RAVIOLI 9,5

### VEGETARIAN

**BEETROOT CORN RISOTTO**  
WILD BROCCOLI.GINGER FOAM.HAZELNUT MISO 22

**VEGAN CARROTS GNOCCHI**  
BLACK CAROT.HORSERADISH.PAK CHOI 22

### FISH

**GRILLED ZANDER**  
CAULIFLOWER.CHINESE CABBAGE.POTATO CROQUETS 25

**SALMON TROUT**  
STIRRED POLENTA.WILD BROCCOLI.SLICED MUSHROOMS 29

**Opening hours:** No day off!  
Monday to Saturday 9am - 11pm  
Cuisine from 11am - 9pm  
Sunday 9 - 11 am  
Breakfast & morning pint  
Public holidays variable



**YOU HAVE TO OFFER THE BODY SOMETHING GOOD,  
SO THAT THE SOUL FEELS LIKE LIVING IN IT!**



Dear guest!

Information about substances in our dishes that may cause allergies or intolerances is available on request from our service staff\*

Your host \*acc. to § 3 Abs 2 Allergeninformationsverordnung, BGBl. II Nr. 175/2014

## OUR CLASSICS

**HOME MADE BEEF GOULASH WITH DUMPLING**  
KL. 16 / GR. 19

**VEAL LIGHTS WITH DUMPLING** KL. 16 / GR. 19

**ESCALOPE OF VEAL VIENNESE STYLE** 29,5  
PARSLEY POTATOES

**ESCALOPE OF PORK VIENNESE STYLE** 17,5  
PARSLEY POTATOES

**BRAISED AUSTRIAN BEEF WITH ONION SAUCE** 29,5  
POTATOE WEDGES.ONION SAUCE

## OUR SPECIALS

**CHICKEN BREAST** 25  
RED CABBAGE PICKLES.LENTIL CREAM.SWEET POTATO PIE

**BRAISED DUROC PORK CHEEKS** 25  
CABBAGE HEAD.POTATO CAKE.MUSTARD CAVIAR

**BAKED MEAT “VIENNA STYLE”** 29,5  
POTATOE.GREEN SALAT

**“MOSTVIERTLER” ENTRECOTE** 36  
POTATO ROULADE.  
SAVOY CABBAGE LENTILS OYSTER MUSHROOMS

### Mostviertler

## Feldversuche

Menü

Mostviertel

**BRAISED CELERIAC**

APPLE.CELERY.ALMOND.RICCOTA.CEREALS  
23<sup>er</sup> SAUVIGNON BLANC JÄGER WEISSENKIRCHEN

**PASTINAKES.CREAM SOUP**  
MUSHROOM RAVIOLI

**NEUBRUCKER SALMON TROUT**  
STIRRED POLENTA.WILD BROCCOLI.SLICED MUSHROOMS  
23<sup>er</sup> WEISSBURGUNDER RIXINGER SPITZ

ODER  
**BRAISED DUROC PORK CHEEKS**  
CABBAGE HEAD.POTATO CAKE.MUSTARD CAVIAR  
23<sup>er</sup> ROTER VELTLINER DIREDER WAGRAM

**BAKED CHEESE CAKE**  
PLUMP.HOLLER.BUTTERMILK ICECREAM

MENÜPREIS € 60

Weinfolge & einer 0,33 Flasche Vöslauer ohne – mild oder prickelnd  
Weinfolge & Vöslauer Mineralwasser € 16

### MOSTVIERTLER FELDVERSUCHE:

A culinary experiment  
If you want to develop, you know that you have to take a risk. Restaurateurs and producers from the Mostviertel region have taken this to heart, experimented together with their guests at the very highest level and are now entering the next round.

Driven by curiosity and inspired by the inexhaustible diversity of the region, the restaurateurs and producers of the Mostviertel are on the trail of new flavors and are exploring the limits of the culinary world as part of a specially created series of events entitled “Field Experiments”.

#### **A region celebrates the experiment**

There are many culinary events - but the field trials want to show you those sides of the Mostviertel that were previously unknown to you. They are driven by the conviction that the better beats the good if you are bold enough and willing to experiment.

[www.feldversuche.at](http://www.feldversuche.at)

**Landgasthof Bärenwirt auch zum Mitnehmen!**

**Das Wirt'shaus für Z'haus im Glas**