

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

VEGAN MISO COHLRABI
WILD GARLIC RICOTTA.HERB SALAD.SOYA YOGHURT 14

CEVICE OF SALMON TROUT
SWEET POTATOES.WATERCRESS CREAM. HAZELNUT 18

NEUBRUCKER TROUT PRALINE
WILD GARLIC SPINACH.KOHLRABI 18

JACOBS.SCALLOP.PUMPKIN
ORANGES.CHILLI.FOAM.FARINATA 18

„MOSTVIERTLER“ BEEF TARTARE
MUSTARD CAVIAR.TOAST. BROWN BUTTER 19

CARPACCIO "ART OF THE HOUSE"
BEEF FILLET ROLLED WITH PORK LOIN & GREEN BACON
PICKLED CHANTERELLES. FRESH PARMESAN 17

SOUPS

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

CLEAR CELERY SOUP
VEGETABLE.WHITE CHEESE DUMPLING 7,9

WILD GARLIC.CREAM SOUP
WHITE CHEESE 9,5

PETZENKIRCHEN FISH SOUP
SMOKED PAPRIKA PATTIES.CRAYFISH 9,5

VEGETARIAN

FRIED LONG SHEEP CHEESE
SPRING VEGETABLES.SUNFLOWER SEEDS 23

VEGAN FINE TAGLIATELLE
WILD GARLIC.BEANS.KOHLRABI.PICKLED RADISHES 22

OUR SPECIALS

BRAISED SHANK FROM LOWER AUSTRIA LAMB
HERB PUREE.TROPEA ONION.PLUM 29

"MOSTVIERTLER" ENTRECOTE
WILD GARLIC GNOCCHI.RED ONION CONFIT.CHILLI ROOT 36

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

Landgasthof Bärenwirt auch zum Mitnehmen!

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 FISH

GRILLED ZANDER 25
CAULIFLOWER.CHINESE CABBAGE.POTATO CROQUETS

SALMON TROUT 29
FRESH CHEESE TARTLETS.SPINACH LEAVES.YELLOW BEETROOT

SEA BASS FILLET 29
WILD GARLIC.EINKORN.YOUNG LEEK.BEETROOT.ROASTED YEAST

FRIED PRAWNS 33
BELUGA LENTILS.SWEET POTATO MASH.WILD BROCCOLI

Mostviertler

Feldversuche

Menü

Mostviertel

MISO COHLRABI

WILD GARLIC RICOTTA.HERB SALAD.SOYA YOGHURT
22^{er} ROSE MARKUS HUBER REICHERSDORF

WILD GARLIC.CREAM SOUP
WHITE CHEESE

NEUBRUCKER SALMON TROUT
FRESH CHEESE TARTLETS.SPINACH LEAVES.YELLOW BEETROOT
23^{er} WEISSBURGUNDER NEUMAYER INZERSDORF

ODER
BRAISED SHANK
FROM LOWER AUSTRIA LAMB
HERB PUREE.TROPEA ONION.PLUM
20^{er} BLAUFRÄNKISCH SCHIEFER EISENBERG

RHABARBER.TART
RHUBARB.CREAM.RHUBARB.MILK.STRUDEL ICE CREAM

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

Das Wirt'shaus für Z'haus im Glas