

# UNSERE.GENUSSKARTE

## BROT & SCHMALZ! GOTT ERHALTS!

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

### STARTERS

AUTUMN SALAD & VEGAN RICOTTA  
BEET.FIG.FENNEL.GINGER SORBET 16

PICKLED NEUBRUCK TROUT  
PEAR JELLY.WALNUT CREAM.ROASTED ONION BROTH 18

WILD STARTER PLATE VENISON KABANOSSI.APRICOT CHUTNEY  
VENISON LIVER CHEESE.VENISON LIVER MOUSSE. 16

BAKED VENISON LUNG  
PORCINI MUSHROOMS.GREEN COAL 16

„MOSTVIERTLER“ BEEF TARTARE  
MUSTARD CAVIAR.TOAST. BROWN BUTTER 17

CARPACCIO 16

### SOUPS

CLEAR BEEF SOUP WITH PANCAKE STRIPS 4,9  
LIVER DUMPLINGS OR MILET SIPPETS 5,9

CLEAR CELLERY SOUP  
VEGETABLE.WHITE CHEESE DUMPLING 7,9

GOOSE CREAM SOUP  
CRUMBLE DUMPLING.VEGETABLE 8,9

### VEGETARIAN

BEETROOT.BAG  
KALE.BLACK WALNUT.HORSERADISH 22

BELUGA LENTILS & TOPAZ APPLE  
DUMPLING 20

VEGAN SWEET POTATO PIE  
CASTANIA.PUNTARELLA.QUITTE 22

### FISH

GRILLED ZANDER WILD BROCCOLI.  
WHITE POPPY SEEDS.EINKORN RISOTTO.MUSTARD CREAM 24

SALMON TROUT BELUGA LENTILS  
PUMPKIN.ROUGEAPPLE.OVEN-BAKED ONION CREAM 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. 15 / GR. 18

VEAL LIGHTS WITH DUMPLING KL. 15 / GR. 18

ESCALOPE OF VEAL VIENNESE STYLE 29  
PARSLEY POTATOES

ESCALOPE OF PORK VIENNESE STYLE 17  
PARSLEY POTATOES

BRAISED AUSTRIAN BEEF WITH ONION SAUCE 29  
POTATOE WEDGES.ONION SAUCE

## OUR SPECIALS

FARMER GOOSE 39  
POTATO DUMPLINGS.RED CABBAGE.CRANBERRY APPLE

RAGOUT FROM THE DEER 26  
TAGLIATELLE.PLUMS.PUMPKIN.BACON.GARLIC

BRAISED VENISON 29  
BRIOCHE DUMPLINGS.CARROT VARIETY

VENISON FILLET ROASTED PINK 42  
CELERY.CHANTERELLES.SEMOLINA DUMPLINGS.BLACK NUTS

„MOSTVIERTLER“ ENTRECOTE 36  
PORCINI MUSHROOM GNOCCHI.TROPEA ONION

### Mostviertler

## Feldversuche

Menü

Mostviertel

WILD STARTER PLATE

VENISON KABANOSSI. SAUSAGES.LIVER MOUSSE

.23<sup>er</sup> G' MISCHTER SATZ WQ SCHMUCKENSCHLAGER

CLEAR CELLERY SOUP  
VEGETABLE.WHITE CHEESE DUMPLING

NEUBRUCKER SALMON TROUT

BELUGA LENTIL.SPUMPKIN.ROUGEAPPLE.OVEN-BAKED ONION CREAM

.23<sup>er</sup> G' MISCHTER SATZ WQ SCHMUCKENSCHLAGER

ODER

BRAISED VENISON

BRIOCHE DUMPLINGS.CARROT VARIETY

.22<sup>er</sup> BLAUFRÄNKISCH CLASSIC SILVIA HEINRICH DEUTSCHKREUTZ

TOPAZ APPLE CAKE

SHEEP.CURD CREAM.CRANBERRY 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](http://www.feldversuche.at)

Landgasthof Bärenwirt auch zum Mitnehmen!

Das Wirt'shaus für Z'haus im Glas