

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

VEGAN BEETROOT TARTARE
ORANGES.TAHINIEIS 14

SCALLOP.PUMPKIN
CHILLI FOAM.FARINATA 19

GRAMMING DUMPLINGS
CIDER CABBAGE 12/20

„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 CELERY SOUP
VEGETABLE.WHITE CHEESE DUMPLING 7,9

HORSERADISH.CREAM SOUP
SMOKTED TROUT 9,5

VEGETARIAN

VEGAN BEETROOT GNOCCHI
SALSIFY.GINGER.FOAM.HAZELNUT.MISO 22

POTATOES.CELERY CAKE
SCARLET RUNNER BEAN CREAM.FLOWER SPROUTS.SPICED NUTS 22

FISH

GRILLED ZANDER
RED CABBAGE.HAZELNUT CREAM.KALE.CABBAGE SPROUTS 25

SALMON TROUT
PARSLEY ROOT.FENNEL.CRISPY POTATO CROQUETS 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
PARSLEY POTATOES 29,5

ESCALOPE OF PORK VIENNESE STYLE
PARSLEY POTATOES 17,5

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

OUR SPECIALS

SZEGEDINER GOULASH
PORKGOULASH WITH SAUERKRAUT:POTATOS.SOURCREAM 18

WALDVIERTLER SAUMAISEN
SAUERKRAUT.ROASTET POTATOES.DIRNDL MUSTARD.HORSERADISH 19

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

BOILED BEEF “EMPEROR FRANZ JOSEF FAVOURITE DISH”
APPLE HORSERADISH.CHIVE SAUCE. ROAST POTATOES 29,5

“MOSTVIERTLER” ENTRECOTE
TOPINAMPUR.MUSHROOMS.MARCHFELD ARTICHOKE 36

Mostviertler

Feldversuche

Menü

Mostviertel

SMOKED TROUT & BEETROOT
BLACK BREAD CRISPS BEETROOT.GINGER.ICE CREAM
23er SAUVIGNON BLANC W.G.JÄGER WEISSENKIRCHEN

HORSERADISH.CREAM SOUP
SMOKTED TROUT

NEUBRUCKER SALMON TROUT
PARSLEY ROOT.FENNEL.CRISPY POTATO CROQUETS
22er CHARDONNAY VITIKULT MOSER ROHRENDORF
ODER

BRAISED DUROC PORK CHEEKS
CABBAGE HEAD.POTATO CAKE.MUSTARD CAVIAR
21er ROTES VELTLINER.SÖLLNER WAGTAM

BAKED APPLE DUMPLINGS
CIDER 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

Landgasthof Bärenwirt auch zum Mitnehmen!

Das Wirt'shaus für Z'haus im Glas