UNSERE.GENUSSKARTE

BREAD & LARD – GOD BLESS IT!

MOSTVIERTEL COVER (ON REQUEST)
FARMHOUSE BREAD.MOSTVIERTEL BACON.ASSORTED SPREADS 5

STARTERS

HERRING SALAD
HOUSE STYLE 15

NEUBRUCKER TROUT "IN SAOR"
FENNEL-RAPESEED MAYO. TROUT CAVIAR 18

VEGAN **MISO KOHLRABI**
RICOTTA.HERB SALAD.SOY YOGURT 14

„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 19

SOUPS

CLEAR BEEF SOUP WITH SLICED PANCAKES 5,9
LIVER DUMPLINGS OR MILET SIPPETS 6,3

CLEAR CELERY CONSOMMÈ
BASIL DUMPLINGS 8,5

GARLIC FOAM SOUP
SMOKED TROUT STRUDEL 9,5

VEGETARIAN

PAN-FRIED LANGEDER SHEEP CHEESE
SPRING VEGETABLES. SUNFLOWER SEEDS 24

BELUGA LENTILS & TOPAZ APPLE
BREAD DUMPLINGS. WITH BACON ON REQUEST 22

BEETROOT.ONE-GRAIN RISOTTO
WILD BROKKOLI 24

OUR FISCH SPECIALS

ZANDER FILLET, PAN-FRIED
BEETROOT, ONE-GRAIN RISOTTO, DILL 26

COD FILLET
PARSLEY ROOT. FENNEL. GNOCCHI 30

NEUBRUCKER SALMON TROUT FILLET
WHITE CHEESE RAVIOLI.LEAF SPINACH.BASIL.ZUCCHINI CREAM 30

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

"ONE MUST OFFER THE BODY SOMETHING GOOD SO THAT THE SOUL WANTS TO LIVE IN IT."

AMA GENUSS REGION GASTRONOMIE

Gault&Millau

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. 17 / GR. 19,5

THINLY SLICED VEAL LUNG IN CREAM SAUCE
WITH BREAD DUMPLNG KL. 17 / GR. 19,5

ESCALOPE OF VEAL "ORIGINALE" VIENNESE STYLE
PARSLEY POTATOES 30

ESCALOPE OF PORK VIENNESE STYLE 18,5
PARSLEY POTATOES

BRAISED AUSTRIAN BEEF WITH ONION SAUCE
POTATOE WEDGES.ONION SAUCE 30

OUR DELICACY

ROASTED CHICKEN BREAST
WILD BROCCOLI. CREAMY POLENTA. SHIITAKE MUSHROOMS. 26

BRAISED VEAL SHOULDER
ROCKET CREAM. KABOCHA SQUASH. SALTED LEMON 28

"MOSTVIERTLER" ENTRECOTE
BELUGA LENTILS. SAVOY CABBAGE.POTATO CHEESECAKE 36

VOM FELD | AUF DEN | TELLER.

Mostviertel

Mostviertler Feld-versuche

ALS MENÜ:

NEUBRUCKER TROUT "IN SAOR"
FENNEL-RAPESEED MAYO. TROUT CAVIAR
24er SAUVIGNON BLANC LUDWIG NEUMAYER INZERSDORF

GARLIC FOAM SOUP
SMOKED TROUT STRUDEL

NEUBRUCKER SALMON TROUT FILLET
WHITE CHEESE RAVIOLI.LEAF SPINACH.BASIL.ZUCCHINI CREAM
24er WEISSBURGUNDER MARKUS HUBER REICHERSDORF

OR

BRAISED VEAL SHOULDER
ROCKET CREAM. KABOCHA SQUASH. SALTED LEMON
18ER RIESLING GRANBARREL-1000 EIMER BERG - DOMÄNE WACHAU

DARK ZOTTER CHOCOLATE
POMEGRANATE.FRAGRANT ROSE

MENU PRICE 4 COURSE 65
Wine pairing &Vöslauer mineral water 0.33 still - mild or sparkling 19

MENU PRICE 5 COURSE 82
Wine pairing &Vöslauer mineral water 0.33 still- mild or sparkling 25

MOSTVIERTEL "FIELD TRIALS" – A CULINARY EXPERIMENT

Anyone who wants to develop knows that it requires taking risks. Restaurateurs and producers from the Mostviertel region have embraced this idea and experimented together with their guests at the highest level. Driven by curiosity and inspired by the region's diversity, they are exploring new flavors and pushing culinary boundaries within a special event series called "Field Trials."

A region celebrates experimentation – discovering unknown sides of the Mostviertel through culinary innovation.
www.feldversuche.at

Das Wirt´shaus für Z´haus im Glas