

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

VEGAN CHESTNUT BAR
LENTIL PÂTÉ.PICKLED TROPEA ONION.RED CABBAGE CREAM 16

SMOKED TROUT & BEETROOT
BLACK BREAD CRISPS BEETROOT.GINGER.ICE CREAM 18

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

GRAMMING DUMPLINGS
CIDER CABBAGE 12/20

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

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 4,9
LIVER DUMPLINGS OR MILET SIPPETS 5,9

CLEAR CELERY SOUP
VEGETABLE.WHITE CHEESE DUMPLING 7,9

RED BEETS-APPLE CREAM SOUP
SHEEPCHEESE TORTELINI 8,9

VEGETARIAN

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

BELUGA LENTILS & TOPAZ APPLE
DUMPLING 20

BAKED CELERY
PAK CHOI.FRIED MUSHROOMS 22

FISH

GRILLED ZANDER
RED CABBAGE.HAZELNUT CREAM.KALE.CABBAGE SPROUTS 24

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

Landgasthof Bärenwirt auch zum Mitnehmen!

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 DUCK 36
POTATO DUMPLINGS.RED CABBAGE.CRANBERRY APPLE

BRAISED VENISON 29
BRIOCHE DUMPLINGS.CARROT VARIETY

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

“MOSTVIERTLER” ENTRECOTE 36
TOPINAMPUR.MUSHROOMS.MARCHFELD ARTICHOKE

Mostviertler

Feldversuche

Menü

Mostviertel

SMOKED TROUT & BEETROOT
BLACK BREAD CRISPS BEETROOT.GINGER.ICE CREA
23er SAUVIGNON BLANC WG.NIQL SENTENBERG*

RED BEETS-APPLE CREAM SOUP
SHEEPCHEESE TORTELINI

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

BRAISED VENISON
BRIOCHE DUMPLINGS.CARROT VARIETY
19er BLAUFRÄNKISCH CLASSIC WACHTER DEUTSCH SCHÜTZEN

SPICE CAKE
BRAT APPLE ICE CREAM.SALTED CARAMEL ALMOND

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