

UNSERE.GENUSSKARTE

BREAD & LARD – GOD BLESS IT!

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

STARTERS

MARINATED SALMON TROUT
KOHLRABI. ELDERBERRY. PEAS. MINT 18

TATAR WITH CHANTERELLE MUSHROOMS
GREEN BEANS, BLUEBERRIES, AND ANISE CRUMBLE 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 19

SOUPS

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

CHILLED CUCUMBER SOUP
BAKED SHRIMP, CAPUCIN CRESS 9

CHANTERELLE MUSHROOMS FOAM SOUP
PARSLEY, CURD CHEESE DUMPLINGS 10

VEGETARIAN

CHANTERELLE GULASH
SUNFLOWER SEED DUMPLINGS 28

CHANTERELLE AND EINKORN RISOTTO
SIMMERED APRICOTS AND PAK CHOI 24

GARDEN MAGIC

MIXED LEAFY SALADS
COLORFUL, FRESH, CRUNCHY & HEALTHY WITH

SHRIMP, MELON
SUNFLOWER SEEDS 30

PAN-FRIED LANGEDER SCHOFKAS
TOMATOES, BASIL 24

PAN-FRIED CHICKEN BREAST
ROASTED CHANTERELLE 26

BAKED MOSTVIERTLER OX
CORNELL CHERRY.JERUSALEM ARTICHOKE 24

OUR FISCH SPECIALS

ZANDER FILLET, PAN-FRIED
CHANTERELLE EINKORN RISOTTO.SIMMER APRICOTS.PAK CHOI 26

NEUBRUCKER SALMON TROUT FILLET
SPINACH.CREAM CHEESE POCKETS.YELLOW BEET.RED CURRANTS 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.”



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
PARSLEY POTATOES 18,5

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

OUR DELICACY

ROASTED CHICKEN BREAST
KOHLRABI. PICKLED CHERRIES. POTATO DOUGHNUTS 26

BRAISED RAGOUT OF DEER
BRIOCHE DUMPLINGS. MUSHROOMS. QUINCE. SORREL. WALNUTS 27

“MOSTVIERTLER” ENTRECOTE
CHANTERELLE GULASH, SUNFLOWER SEED DUMPLINGS 38

	VOM FELD	AUF DEN	TELLER.
Mostviertel Mostviertler Feld- versuche		ALS MENÜ:	

TATAR WITH CHANTERELLE MUSHROOMS
GREEN BEANS, BLUEBERRIES, AND ANISE CRUMBLE
24 or WEISSBURGUNDER - WEINGUT MARKUS HUBER REICHERSDORF

CHILLED CUCUMBER SOUP
BAKED SHRIMP, CAPUCIN CRESS

NEUBRUCKER SALMON TROUT FILLET
SPINACH.CREAM CHEESE POCKETS.YELLOW BEET.RED CURRANTS
24 or GRÜNER VELTLINER SCHIEFLAGE WG NEUMAYER INZERSDORF

OR

“MOSTVIERTLER” ENTRECOTE
CHANTERELLE GULASH, SUNFLOWER SEED DUMPLINGS
24 or Roter Veltliner Fumberg Weingut Leth Wagram

RASPBERRY CHEESECAKE
VANILLA CRUMBLE. BASIL

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

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

Das Wirt’shaus für Z’haus im Glas