

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

MOSTVIERTLER ASPARAGUS (LEHNER HAAG) 18
WITH POACHED EGG.BARLEY MISO. SEIRINGER ORGANIC RAPE

MOSTVIERTLER ASPARAGUS (LEHNER HAAG) 18
WITH VEGAN RICOTTA

PICKLED SALMON TROUT 18
KOHLRABI.SCHOFKAS.HORSERADISH.CUCUMBER PONZU

„MOSTVIERTLER“ BEEF TARTARE 18
MUSTARD CAVIAR.TOAST. BROWN BUTTER

CARPACCIO "ART OF THE HOUSE" 18
BEEF FILLET ROLLED WITH PORK LOIN & GREEN BACON
PICKLED CHANTERELLES. FRESH PARMESAN

SOUPS

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

CLEAR CELLERY SOUP 7,9
VEGETABLE.WHITE CHEESE DUMPLING

ASPARAGUS.CREAM SOUP 9,5
KERBEL PRALINE

VEGETARIAN

MOSTVIERTLER ASPARAGUS (LEHNER HAAG) 29
SC.HOLLANDAISE.WIESENER POTATOES.MOSER HAM

MOSTVIERTLER ASPARAGUS (LEHNER HAAG) 29
LANGEDER SHEEP CHEESE.TOPAZAPPLE.WALNUT

VEGAN CELERIAC GNOCCHI & GREEN ASPARAGUS 24
SPINACH LEAVES.PICKLED RADISHES.GINGER FOAM

OUR FISH

GRILLED ZANDER 26
SEIRINGER RAPESEED OIL.LIME SAUCE.PICKLED RADISHES
WILD BROCCOLI.POLENTA SLICE

SALMON TROUT 29,5
FRESH CHEESE TARTLETS.SPINACH LEAVES.YELLOW BEETROOT

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 "ORIGINALE" VIENNESE STYLE 30
PARSLEY POTATOES

ESCALOPE OF PORK VIENNESE STYLE 18
PARSLEY POTATOES

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

OUR SPECIALS

RAGOUT OF DEER 27
BRIOCHE SLICE.GREEN ASPARAGUS.HAZELNUT MISO

ROASTED CHICKEN BREAST (SCHAUMI HAAG) 26
NETTLE SPINACH.CURD.SEMOLINA DUMPLINGS.SPRING VEGETABLES

FROM LOWER AUSTRIA LAMB 29
HERB PUREE.TROPEA ONION.PLUM

"MOSTVIERTLER" ENTRECOTE 36
WILD GARLIC GNOCCHI.RED ONION CONFIT.CHILLI ROOT

	VOM FELD	AUF DEN	TELLER.
Mostviertel		ALS MENÜ:	
Mostviertler Feldversuche			

PICKLED SALMON TROUT
KOHLRABI.SCHOFKAS.HORSERADISH.CUCUMBER PONZU
PEAR PET NAT HASELBERGER ST.VALENTIN PETILLANT NATUREL

ASPARAGUS CREAM SOUP
KERBEL PRALINE

NEUBRUCKER SALMON TROUT
FRESH CHEESE TARTLETS.SPINACH LEAVES.YELLOW BEETROOT
23er G MISCHESTER SATZ NEUMAYER INZERSDORFODER

RAGOUT OF DEER
BRIOCHE SLICE.GREEN ASPARAGUS.HAZELNUT MISO
23er WEISSBURGUNDER MARKUS HUBER REICHERSDORF

VEGAN "MILLE FEUILLE"
VANILLA CREAM.STRAWBERRY SORBET

MENU PRICE 4 course 62
Wine sequence & Vöslauer mineral water 0.33 still - mild or sparkling 17

MENU PRICE 5 course 79
Wine sequence & Vöslauer mineral water 0.33 still- mild or sparkling 23

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