

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

VEGAN BEETROOT TARTARE 15
SESAME.BLOODWEED.MISO ICE CREAM

MARINATED NEUBRUCKER CHAR 18
PUMPKIN.QUINCE.HONEY BREAD

GOOSE LIVER PRALINE 18
CELERY CREAM.CHERRY SORBET

GRAMMELKNÖDERL 13/20
PLUMS.CHILLI.CABBAGE.ROAST GRAVY.SMOKED BACON

„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 CELERY SOUP 8,5
BASIL DUMPLINGS

BEETROOT AND APPLE FOAM SOUP 9,5
SHEEPCHEESESTRUDEL

VEGETARIAN

BELUGA LENTILS & TOPAZ APPLE 22
FLOWER SPROUTS.COTTAGE CHEESE NAPKIN CUTS

VEGAN CRISPY SALTED CELERY 24
BLACK SORT.BLOOD ORANGE.HAZELNUT

BEETROOT AND EINKORN RISOTTO 24
CABBAGE VEGETABLES

OUR FISH

GRILLED ZANDER 26
BEETROOT AND EINKORN RISOTTO.CABBAGE VEGETABLES

NEUBRUCKER BROOK CHAR 30
CHERVIL ROOT. SEA BUCKTHORN.WHITE CHEESE RAVIOLI

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. 16 / GR. 19

THINLY SLICED VEAL LUNG IN CREAM SAUCE WITH DUMPLNG 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

WALDVIERTLER FARMERS DUCK 38
(LAHMER KOLLNITZ WALDVIERTEL)
POTATO DUMPLINGS. RED CABBAGE. CRANBERRY APPLE

PINK ROASTED VENISON FILLET 42
FROM THE PETZENKIRCHNER/BERGLANDER FORESTS
SALTED CELERY. BRUSSELS SPROUTS. CRANBERRIES. CHESTNUTS

BRAISED DUROC PORK CHEEK 24
2 KINDS OF ANCIENT CARROTS. GRAMMEL. SEMOLINA ROLL

“MOSTVIERTLER” ENTRECOTE BELUGA LENTILS & TOPAZ APPLE 36
FLOWER SPROUTS.COTTAGE CHEESE NAPKIN CUTS

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

MARINATED NEUBRUCKER CHAR
PUMPKIN.QUINCE.HONEY BREAD
24th ROSÉ MOMENTS MARKUS HUBER REICHERSDORF

BEETROOT AND APPLE FOAM SOUP
SHEEPCHEESESTRUDEL

NEUBRUCKER BROOK CHAR
CHERVIL ROOT. SEA BUCKTHORN.WHITE CHEESE RAVIOLI
23rd GRÜNER VELTLINER „VOM STEIN“
WEINGUT LUDWIG NEUMAYER

OR
BRAISED DUROC PORK CHEEK
2 KINDS OF ANCIENT CARROTS. GRAMMEL. SEMOLINA ROLL
20th ST.LAURENT WQ HEINRICH

BAKED APPLE. TIRA MI SU
MARZIPAN. GLÜHMOSTSORBET

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

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

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