

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

CABBAGE.HAZELNUT.
SMOKED DUCK BREAST 16

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

BLOOD SAUSAGE.RAVIOLI
SAUERKRAUT.SMOKED FISH,HORSE RADISH FOAM 14/22

„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 PANCAKE STRIPS 5,9
LIVER DUMPLINGS OR MILET SIPPETS 6,3

CLEAR CELERY SOUP 8,5
BASIL DUMPLINGS

HORSERADISH FOAM SOUP 9,5
BEETROOT

VEGETARIAN

VEGAN SWEET POTATO GNOCCHI 24
CHESTNUTS.POMEGRANATE.SHITAKE MUSHROOMS

WHITE CHEESE RAVIOLI 24
CHINESE CABBAGE.SHITAKE MUSHROOMS.POMEGRANATE

GRAIN RISOTTO.POPPY SEEDS 24
WILD BROCCOLI

OUR FISH

GRILLED ZANDER 26
JERUSALEM ARTICHOKE. QUINCE. HAZELNUT.

NEUBRUCKER BROOK CHAR 30
GRAIN RISOTTO.POPPY SEEDS.WILD BROCCOLI

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!



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

OUR CLASSICS

WALDVIERTLER SAUMAISEN 19
ROASTET POTATOES.SAUERKRAUT

SZEGED GOULASH PORC GOULASH 19
POTATOES.SOURCREAM

HOME MADE BEEF GOULASH WITH DUMPLING
KL. 17 / GR. 19,5

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

ESCALOPE OF VEAL "ORIGINALE" VIENNESE STYLE 30
PARSLEY POTATOES

ESCALOPE OF PORK VIENNESE STYLE 18,5
PARSLEY POTATOES

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

OUR SPECIALS

ROASTED CHICKEN BREAST 26
SEMOLINA DUMPLINGS. CAULIFLOWER. PAK CHOI. WALNUTS

VIENNESE FRIED MEAT 30
POTATOS, GREEN SALAT

PINK ROASTED VENISON FILLET 43
FROM THE PETZENKIRCHNER/BERGLANDER FORESTS
SALTED CELERY. BRUSSELS SPROUTS. CRANBERRIES. CHESTNUTS

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

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

CABBAGE.HAZELNUT.
SMOKED DUCK BREAST
24er SAUVIGNON BLANC „GIESS“ LUDWIG NEUMAYER INZERSDORF

HORSERADISH FOAM SOUP
BEETROOT

NEUBRUCKER BROOK CHAR
GRAIN RISOTTO.POPPY SEEDS.WILD BROCCOLI
24er GRÜNER VELTLINER „OBERE STEIGEN“ M. HUBER REICHERSDORF

OR

ROASTED CHICKEN BREAST
SEMOLINA DUMPLINGS. CAULIFLOWER. PAK CHOI. WALNUTS
22er RIESLING „IN DER WAND“ PICHLER-KRUTZLER LOIBEN

RASPBERRY ROSE SPARKLING WINE ESPUMA
WHITE CHOCOLATE COCONUT CLOVER

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

Landgasthof Bärenwirt auch zum Mitnehmen!

Das Wirt'shaus für Z'haus im Glas