

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

LEHNER ASPARAGUS AND STRAWBERRY SALAD
SHEEPCHEESE.BUCKWHEAT 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

CLEAR CELERY CONSOMMÉ
BASIL DUMPLINGS 8,5

ASPARAGUS CREAM SOUP
WITH BAKED SCAMPI 9
10

VEGETARIAN

LEHNER ASPARAGUS HOLLANDAISE
MOSER HAM. WIESENER POTATOES 30

SPINACH.CREAM CHEESE.POCKET PASTY
YELLOW BEET.RED CURRANT 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**
LEHNER GREEN ASPARAGUS.RADISHES 26

 **BAKED MOSTVIERTLER OX**
CORNELL CHERRY.JERUSALEM ARTICHOKE 24

OUR FISCH SPECIALS

ZANDER FILLET, PAN-FRIED
ASPARAGUS EMMER RISOTTO.DANDELION 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 DUMPLING 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.EINGELEGTE KIRSCHEN.ERDÄPFELKRAPPEN 26

BRAISED MAY DEER
BRIOCHE DUMPLINGS. MUSHROOMS. QUINCE. SORREL. WALNUTS 33

“MOSTVIERTLER” ENTRECOTE
SHEEP'S MILK CHEESECAKE WITH ASPARAGUS AND HOLLANDAISE SAUCE 37

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

LEHNER ASPARAGUS AND STRAWBERRY SALAD
SHEEPCHEESE.BUCKWHEAT
24^{er} ROSE ROSALIE WQ BERNHARD OTT FEUERBRUNN

ASPARAGUS CREAM SOUP
WITH BAKED SCAMPI

NEUBRUCKER SALMON TROUT FILLET
SPINACH.CREAM CHEESE POCKETS.YELLOW BEET.RED CURRANTS
24^{er} GRÜNER VELTLINER WQSCHELLING HERZOGENBURG

OR

BRAISED MAY DEER
BRIOCHE DUMPLINGS. MUSHROOMS. QUINCE. SORREL. WALNUTS
18^{er} GRÜNER VELTLINER GRANBARREL- WQ DOMÄNE WACHAU

STRAWBERRY YOGURT DREAM
NUSSLAND NUTS. WALDMEISTER

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