

UNSERE.GENUSSKARTE

BREAD & LARD – GOD BLESS IT!

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

STARTERS

BEET TARTARE MARINATED NEUBRUCKER SALMON TROUT
HORSERADISH, TROPEA ONION, PUMPKIN SEED OIL 18

ROE DEER LIVER MOUSSE
BRIOCHE. ELDERBERRIES. BLACK WALNUTS 16

ROASTED GOOSE LIVER
JERUSALEM ARTICHOKE PURÉE, APPLE, POMEGRANATE SEEDS 18

„MOSTVIERTLER“ BEEF TARTARE
MUSTARD CAVIAR.TOAST. BROWN BUTTER 19

CARPACCIO “HOUSE-STYLE”
BEEF FILLET ROLLED WITH PORK LOIN & GREEN BACON
PICKLED CHANTERELLES. FRESH PARMESAN 19

SOUPS

CLEAR BEEF SOUP WITH SLICED PANCAKE STRIPS
LIVER DUMPLINGS OR MILET SIPPETS 6
6,5

CLEAR CELERY BROTH
ROOT VEGETABLES, SHEEP'S HEAD NOODLES 9

GOOSE TRIPES SOUP
BREADCRUMB DUMPLINGS, GOOSE TRIPES 9,5

ENTRES

RENDERED LARD DUMPLINGS
PEAR CIDER, SAUERKRAUT, CUMIN JUICE 14/22

CRISPY BLUNZEN BAR WITH TROPEA ONIONS
MARCHFELD ARTICHOKE, SEIRINGER CANOLA OIL MAYO 16/24

VEGETARIAN

ROASTED HOKAIDO PUMPKIN
BELUGA LENTILS, CARAMELIZED LANGEDER SHEEPCHEESE 26

Vegan CRISPY SALTED CELERY
RED CABBAGE CREAM. KALE 28

OUR FISCH SPECIALS

ZANDER FILLET, PAN-FRIED
CREAMY BEANS. POTATO DUMPLINGS. PUMPKIN SEED OIL 26

NEUBRUCKER TROUT FILLET
PUMPKIN GNOCCHI 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.”



Gault&Millau



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 31

ESCALOPE OF PORK VIENNESE STYLE
PARSLEY POTATOES 19

BRAISED AUSTRIAN BEEF WITH ONION SAUCE
POTATOE WEDGES.ONION SAUCE 31

OUR DELICACY

FARMER'S GOOSE FROM LAHMER KOLLNITZ
POTATO DUMPLINGS, RED CABBAGE 43

ROE DEER RAGOUT
RIBBON PASTA, PUMPKIN, PLUMS, WALNUTS MISO 28

BRAISED DEER STEW
BRIOCHE DUMPLINGS, QUINCE, SPICED NUTS 33

“MOSTVIERTLER” ENTRECOTE
PORCINI MUSHROOM AND POTATO GNOCCHI 39

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

ROASTED GOOSE LIVER
JERUSALEM ARTICHOKE PURÉE, APPLE, POMEGRANATE SEEDS
25er ROSE MOMENTS WG MARKUS HUBER

CLEAR CELERY BROTH
ROOT VEGETABLES, SHEEP'S HEAD NOODLES

NEUBRUCKER TROUT FILLET
PUMPKIN GNOCCHI
25er WEISSBURGUNDER -WG PICHLER KRUTZLER LOIBEN
OR
BRAISED DEER STEW
BRIOCHE DUMPLINGS, QUINCE, SPICED NUTS
14er BARRIQUE DE BEURSE (CS-BF-ME-ZW)
WG Reumann-Deutschkreutz

BAKED APPLE DUMPLINGS
CIDER FOAM, CRANBERRIES

MENU PRICE 4 COURSE 68
Wine pairing &Vöslauer mineral water 0.33 still - mild or sparkling 19

MENU PRICE 5 COURSE 85
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