

# UNSERE.GENUSSKARTE

## BREAD & LARD – GOD BLESS IT!

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

## STARTERS

**CALLOP & VEAL HEAD**  
PEANUT AND STURGEON CAVIAR 19

**GREEN ASPARAGUS**  
CRESS, EGG, NUTS 18

**NEUBRUCKER CHAR PRALINE**  
WILD GARLIC SPINACH, KUTZU, CAVIAR 15/25

**„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 CONSOMMÈ**  
BASIL DUMPLINGS 8,5

**WILD GARLIC FOAM SOUP**  
SHEEP CHEESE CAKE 9,5

## VEGETARIAN

**PAN-FRIED LANGEDER SHEEP CHEESE**  
SPRING VEGETABLES. SUNFLOWER SEEDS 24

**BLACK SHEEP**  
SHEEP'S CHEESE BAG. SHEEP'S YOGURT. PRESERVED RED CURRANTS 22  
**WITH MOSER BLOOD SAUSAGE UPON REQUEST** 25

**WILD GARLIC-GRAIN RISOTTO**  
PIKED RADISHES 24

## OUR FISCH SPECIALS

**ZANDER FILLET, PAN-FRIED**  
WILD GARLIC-GRAIN RISOTTO.PIKED RADISHES 26

**NEUBRUCKER SALMON TROUT FILLET**  
PICKLED RHUBARB. GREEN SLIM ASPARAGUS  
CANOLA OIL EMULSION. CRISPY POTATO DUMPLINGS 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.”**



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. 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

**BAKED EASTER FAWN**  
POTATO AND LETTUCE SALAD WITH CHIVE SAUCE 30

**ROASTED CHICKEN BREAST**  
WILD BROCCOLI. CREAMY POLENTA. SHIITAKE MUSHROOMS. 26

**BRAISED DANUBE REGION LAMB SHANK**  
WILD GARLIC PURÉE, TROPEA ONION, ELDERBERRY 30

**“MOSTVIERTLER” ENTRECOTE**  
WILD GARLIC. POTATO GNOCCHI. HERB SEITLING MUSHROOMS  
TROPEA ONION 37

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

GREEN ASPARAGUS  
CRESS, EGG, NUTS  
*24er SAUVIGNON BLANC LUDWIG NEUMAYER INZERSDORF*

WILD GARLIC FOAM SOUP  
SHEEP CHEESE CAKE

NEUBRUCKER SALMON TROUT FILLET  
PICKLED RHUBARB. GREEN SLIM ASPARAGUS  
CANOLA OIL EMULSION. CRISPY POTATO DUMPLINGS  
*24er WEISSBURGUNDER MARKUS HUBER REICHERSDORF*

OR

BAKED EASTER FAWN  
POTATO AND LETTUCE SALAD WITH CHIVE SAUCE  
*18ER RIESLING GRANBARREL-1000 EIMER BERG - DOMÄNE WACHAU*

RHUBARB CAKE  
RHUBARB, SHEEP'S YOGURT, FLAXSEED OIL, GREEN ASPARAGUS

**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](http://www.feldversuche.at)

**Das Wirt'shaus für Z'haus im Glas**