

# UNSERE.GENUSSKARTE

## BROT & SCHMALZ! GOTT ERHALTS!

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

### STARTERS

**MOSTVIERTLER ASPARAGUS (LEHNER HAAG)** 18  
WITH POACHED EGG.BARLEY MISO. SEIRINGER ORGANIC RAPE

**MOSTVIERTLER ASPARAGUS (LEHNER HAAG)** 18  
WITH VEGAN RICOTTA

**CEVICE OF SALMON TROUT** 18  
SWEET POTATOES.WATERCRESS CREAM. HAZELNUT

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

**CARPACCIO “ART OF THE HOUSE”** 17  
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 CELLERY SOUP** 7,9  
VEGETABLE.WHITE CHEESE DUMPLING

**WILD GARLIC.CREAM SOUP** 9,5  
WHITE CHEESE

### VEGETARIAN

**MOSTVIERTLER ASPARAGUS (LEHNER HAAG)** 28  
SC.HOLLANDAISE.WIESENER POTATOES.MOSER HAM

**MOSTVIERTLER ASPARAGUS (LEHNER HAAG)** 28  
LANGEDER SHEEP CHEESE.TOPAZAPPLE.WALNUT

**VEGAN FINE TAGLIATELLE** 22  
WILD GARLIC.BEANS.KOHLRABI.PICKLED RADISHES

### OUR FISH

**GRILLED ZANDER** 25  
SEIRINGER RAPESEED OIL.LIME SAUCE.PICKLED RADISHES  
WILD BROCCOLI.POLENTA SLICE

**SALMON TROUT** 29  
FRESH CHEESE TARTLETS.SPINACH LEAVES.YELLOW BEETROOT

**WHITE CATFISH FILLET** 29  
WILD GARLIC.EINKORN.YOUNG LEEK.BEETROOT.ROASTED YEAST

**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

**Landgasthof Bärenwirt auch zum Mitnehmen!**

## OUR CLASSICS

**HOME MADE BEEF GOULASH WITH DUMPLING**  
KL. 16 / GR. 19

**VEAL LIGHTS WITH DUMPLING** KL. 16 / GR. 19

**ESCALOPE OF VEAL VIENNESE STYLE** 29,5  
PARSLEY POTATOES

**ESCALOPE OF PORK VIENNESE STYLE** 17,5  
PARSLEY POTATOES

**BRAISED AUSTRIAN BEEF WITH ONION SAUCE** 29,5  
POTATOE WEDGES.ONION SAUCE

## OUR SPECIALS

**BAKED KITZL (GARTNER WOHLFAHRTSBRUNN)** 30  
POTATO AND LAMB'S LETTUCE WITH CHIVES SAUCE

**ROASTED CHICKEN BREAST (SCHAUMI HAAG)** 26  
NETTLE SPINACH.CURD.SEMOLINA DUMPLINGS.SPRING VEGETABLES

**FROM LOWER AUSTRIA LAMB** 29  
HERB PUREE.TROPEA ONION.PLUM

**“MOSTVIERTLER” ENTRECOTE** 36  
WILD GARLIC GNOCCHI.RED ONION CONFIT.CHILLI ROOT

### Mostviertler

## Feld versuche

Menü

Mostviertel

MOSTVIERTLER ASPARAGUS (LEHNER HAAG)  
WITH POACHED EGG.BARLEY MISO. SEIRINGER ORGANIC RAPE  
*23<sup>er</sup> G' MISCHTER.SATZ NEUMAYER INZERSDORF*

WILD GARLIC.CREAM SOUP  
WHITE CHEESE

NEUBRUCKER SALMON TROUT  
FRESH CHEESE TARTLETS.SPINACH LEAVES.YELLOW BEETROOT  
*23<sup>er</sup> WEISSBURGUNDER NEUMAYER INZERSDORF*  
ODER

BAKED KITZL (GARTNER WOHLFAHRTSBRUNN)  
POTATO AND LAMB'S LETTUCE WITH CHIVES SAUCE  
*23<sup>er</sup> GRÜNER VELTLINER ALTE SETZEN MARKUS HUBER*

RHABARBER.TART  
RHUBARB.CREAM.RHUBARB.MILK.STRUDEL ICE CREAM

**MENU PRICE 4 course 62**

Wine sequence & Vöslauer mineral water 0.33 still - mild or sparkling 17

**MENU PRICE 5 course 79**

Wine sequence & Vöslauer mineral water 0.33 still- mild or sparkling 23

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

**Das Wirt'shaus für Z'haus im Glas**