

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

NEUBRUCKER SALMON TROUT 18
SPRING HERBS.PICKLED CHANTERELLES
GREEN TOMATOES.MISO.PIMENTOS

VEGANE SUMMER SALAD 16
CHANTERELLES .CHERRIES .QUINOA

„MOSTVIERTLER“ BEEF TARTARE 18
MUSTARD CAVIAR.TOAST. BROWN BUTTER

CARPACCIO “ART OF THE HOUSE” 18
BEEF FILLET ROLLED WITH PORK LOIN & GREEN BACON
PICKLED CHANTERELLES. FRESH PARMESAN

SOUPS

CLEAR BEEF SOUP 5,9 WITH PANCAKE STRIPS
LIVER DUMPLINGS OR MILET SIPPETS

CLEAR TOMATO SOUP 7,9
BASIL DUMPLINGS

COLD CUCUMBER FOAM SOUP 9
SHRIMP IN A POTATOE NEST

CHANTERELLE.BUTTERMILK FOAM SOUP 9,5
SHEEP CHEESE CAKE

VEGETARIAN

LANGEDER SHEEP CHEESE 24
PICANT VEGETABLES

CHANTERELLE GOULASCH 28
.SUNFLOWER SEED DUMPLINGS

VEGAN ROULADE OF GREEN PEPPER 24
BRAISED FENNEL.CHERRY.TOMATO.MAYONNAISE

OUR FISH

GRILLED ZANDER 26
COHLRABI.LEEK ROULADE .PICKLED RADISHES

BROOK CHAR 30
CHANTERELLE.EINKORNRISOTTO.RIBISEL.JUNGLAUCH

SHRIMPS.MELONS.SALAD 33
MELONS.LANGEDER SHEEP CHEESE

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!



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 “ORIGINALE” VIENNESE STYLE 30
PARSLEY POTATOES

ESCALOPE OF PORK VIENNESE STYLE 18
PARSLEY POTATOES

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

OUR SPECIALS

BRAISED VENISON 30
BRIOCHE SLICES.GREEN ASPARAGUS.HAZELNUT MISO

ROASTED CHICKEN BREAST (SCHAUMI HAAG) 26
PEA GNOCCHI.TOMATOES.BASIL

“MOSTVIERTLER” ENTRECOTE 36
CHANTERELLE GOULASH.SUNFLOWER SEED DUMPLINGS

VOM FELD

AUF DEN

TELLER.

Mostviertel

Mostviertler
Feld-
versuche

ALS
MENÜ:

VEGANE SUMMER SALAD
CHANTERELLES .CHERRIES .QUINOA
PEAR PET NAT PETILLANT NATUREL
HASSELBERGER ST.VALENTIN

COLD CUCUMBER FOAM SOUP
SHRIMP IN A POTATOE NEST

NEUBRUCKER BROOK CHAR
CHANTERELLE.EINKORNRISOTTO.RIBISEL.JUNGLAUCH
23er GRÜNER VELTLINER „WEIN VOM STEIN“ NEUMAYER INZERSDORF

OR
BRAISED VENISON
BRIOCHE SLICE.GREEN ASPARAGUS.HAZELNUT MISO
23er WEISSBURGUNDER MARKUS HÜBER REICHERSDORF

APRICOT DUMPLING
APRICOT SORBET

MENU PRICE 4 COURSE 62
Wine sequence & Vöslauer mineral water 0.33 still- mild or sparkling 18

MENU PRICE 5 COURSE 79
Wine sequence & Vöslauer mineral water 0.33 still- mild or sparkling 24

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

Das Wirt’shaus für Z’haus im Glas