

# UNSERE.GENUSSKARTE

## BREAD & LARD – GOD BLESS IT!

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

### STARTERS

**NEUBRUCKER TROUT "IN SAOR"**  
FENNEL-RAPESEED MAYO. TROUT CAVIAR 18

**VEGAN MISO KOHLRABI**  
RICOTTA.HERB SALAD.SOY YOGURT 14

**BLOOD SAUSAGE.RAVIOLI**  
SAUERKRAUT.SMOKED FISH,HORSE RADISH FOAM 14/22

**„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

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

### VEGETARIAN

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

**WHITE CHEESE RAVIOLI**  
SPINACH.KOHLRABI 22

**WITH CRAYFISH ON REQUEST** 30

**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**  
ROASTED CAULIFLOWER CREAM. PICKLED EGG YOLK. POTATO 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** 18,5  
PARSLEY POTATOES

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

## OUR DELICACY

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

**BRAISED VEAL SHOULDER** 28  
POPPY SEED CAKE. PARSNIP. QUINCE

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

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

NEUBRUCKER TROUT "IN SAOR"  
FENNEL-RAPESEED MAYO. TROUT CAVIAR  
24er SAUVIGNON BLANC LUDWIG NEUMAYER INZERSDORF

WILD GARLIC FOAM SOUP  
SHEEP CHEESE CAKE

NEUBRUCKER SALMON TROUT FILLET  
ROASTED CAULIFLOWER CREAM. PICKLED EGG YOLK. POTATO  
24er WEISSBURGUNDER MARKUS HUBER REICHERSDORF

OR  
BRAISED VEAL SHOULDER  
ROCKET CREAM. KABOCHA SQUASH. SALTED LEMON  
18ER RIESLING GRANBARREL-1000 EIMER BERG - DOMÄNE WACHAU

DARK ZOTTER CHOCOLATE  
POMEGRANATE.FRAGRANT ROSE

**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