

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, SEED OIL 18

EARLY CABBAGE. ORIGINAL CARROT
SHEEP'S CHEESE. POPPED QUINOA 15

„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 TOMATO SOUP
BASIL NOODLES 9

PUMPKIN CREAM SOUP
PUMPKIN FLAVORS 9

ENTRES

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

“BLACK SHEEP” FRESH CHEESE POCKETS WITH BLUNZ’N
JERUSALEM ARTICHOKE WITH YARROW 16/24

VEGETARIAN

Vegan PUMPKIN DUMPLINGS
CURRY SAUCE, PUMPKIN SEED TOPPING 26

FRIED LANGEDER SHEEP'S CHEESE
SPICY SUMMER VEGETABLES. PLUMS 25

CHANTERELLE GULASH
SUNFLOWER SEED DUMPLINGS 28

OUR FISCH SPECIALS

ZANDER FILLET, PAN-FRIED
BEETS. POTATOES. HORSERADISH. PAK CHOI. POTATOES NOODLES 26

NEUBRUCKER TROUT FILLET
PUMPKIN GNOCCHI WITH ELDERBERRIES 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.”



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 30

ESCALOPE OF PORK VIENNESE STYLE
PARSLEY POTATOES 18,5

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

OUR DELICACY

ROASTED CHICKEN BREAST 26
TOMATOES POLENTA, ZUCCHINI, TROPEA ONION, LEMON VERBENA

BRAISED DUROC PORK CHEEKS
POTATO CAKE, CHANTERELLE MUSHROOMS, PORK POPCORN 25

“MOSTVIERTLER” ENTRECOTE 38
CHANTERELLE GULASH, SUNFLOWER SEED DUMPLINGS

	VOM FELD	AUF DEN	TELLER.
Mostviertel Mostviertler Feld- versuche		ALS MENÜ:	

BEET TARTARE MARINATED
NEUBRUCKER SALMON TROUT
HORSERADISH, TROPEA ONION, SEED OIL
25 er ROSE MOMENTS WG MARKUS HUBER

PUMPKIN CREAM SOUP
PUMPKIN FLAVORS

NEUBRUCKER TROUT FILLET
PUMPKIN GNOCCHI WITH ELDERBERRIES
24er WEISSBURGUNDER -WG PICHLER KRUTZLER LOIBEN

OR
BRAISED DUROC PORK CHEEKS
POTATO CAKE, CHANTERELLE MUSHROOMS, PORK POPCORN
14er BARRIQUE DE BEURSE (CS-BF-ME-Z.W)
WG MARKUS ALTENBURGER JOIS

POPPY SEED AND QUARK CUBES
ROASTED APRICOTS WITH SOUR CREAM ICE CREAM

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

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!

Das Wirt’shaus für Z’haus im Glas