

UNSERE.GENUSSKARTE

BROT & SCHMALZ! GOTT ERHALTS!

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

STARTERS

VEGAN BEETROOT POCKET VEGAN RICOTTA, FIG,
APPLE, AND FENNEL SALAD WITH GINGER ICE CREAM 16

SMOKED TROUT & BLACK SHRUP
BLACK RADISH. SEA BUCKTHORN 18

GOOSE LIVER MUSHROOM
QUINCE CONFIT. WILD CHERRY. BREAD CRUMBS 18

„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 PANCAKE STRIPS
LIVER DUMPLINGS OR MILET SIPPETS 5,9
6,3

CLEAR CELERY SOUP
BASIL DUMPLINGS 8,5

HORSERADISH FOAM SOUP
BEETROOT 9,5

VEGETARIAN

VEGAN SWEET POTATO GNOCCHI
CHESTNUTS.POMEGRANATE.SHITAKE MUSHROOMS 24

BEETROOT AND EINKORN RISOTTO
CABBAGE VEGETABLES 24

OUR FISH

GRILLED ZANDER
BEETROOT AND EINKORN RISOTTO.CABBAGE VEGETABLES 26

NEUBRUCKER BROOK CHAR
CHERVIL ROOT. SEA BUCKTHORN.WHITE CHEESE RAVIOLI 30

OUR WINTER CLASSICS

WALDVIERTLER SAUMAISEN
ROASTET POTATOES.SAUERKRAUT 19

SZEGED GOULASH PORC GOULASH
POTATOES.SOURCREAM 19

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. 17 / GR. 19,5

THINLY SLICED VEAL LUNG IN CREAM SAUCE
WITH 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 SPECIALS

VIENNESE FRIED MEAT
POTATOS, GREEN SALAT 30

PINK ROASTED VENISON FILLET
FROM THE PETZENKIRCHNER/BERGLANDER FORESTS
SALTED CELERY. BRUSSELS SPROUTS. CRANBERRIES. CHESTNUTS 43

BRAISED DUROC PORK CHEEK
2 KINDS OF ANCIENT CARROTS. GRAMMEL. SEMOLINA ROLL 25

“MOSTVIERTLER” ENTRECOTE BELUGA LENTILS & TOPAZ APPLE
FLOWER SPROUTS.COTTAGE CHEESE NAPKIN CUTS 36

Menu layout for Mostviertler Feldversuche. Includes a table with columns VOM FELD, AUF DEN, and TELLER. Below the table, a list of dishes is presented with their ingredients and prices. The dishes are: GOOSE LIVER MUSHROOM (€24), HORSERADISH FOAM SOUP (€9.5), NEUBRUCKER BROOK CHAR (€30), BRAISED DUROC PORK CHEEK (€25), and BAKED APPLE. TIRA MI SU (€19). The menu also includes a wine sequence and mineral water for €19.

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