

Appetizer

Camembert (C/A/G)
cheese bread crumbed and fried
with cranberry sauce
3,80

Small mixed salad
4,60

Broccoli (A/G/O)
Steamed broccoli with ham-cheese sauce gratinated
8,30

Mozzarella (G)
Mozzarella cheese with fresh tomatoes and basilikum
8,30

Weinbergschnecken (G/A/R)
Gratinated snails with garlic butter and toast
8,30

Carpaccio (G/M)
with balsamico and parmesan cheese
13,10

Soups (beef broth)

with sliced pancakes (C/A/G/L)
3,50

with semolina dumplings (C/A/G/L)
3,50

Cream of garlic soup (A/G/O)
4,30

Old Viennese soup (C/A/L)
(beef, vegetables, noodles)
5,50

Main course & specials

„Ratsherrnpfanne“ (C/A/G/O/L)

*Medallions of pork roasted with white mushrooms a la creme
and spätzle, gratinated with cheese*

16,80

„Fuhrwerkerpfanne“ (C/A/G/O)

*Medallions of pork roasted with blue cheese sauce
and spinach spätzle*

16,80

„Wäschermädlpfanne“ (A/G/O/L/M)

Chicken breast roasted in herb sauce with vegetable rice

15,10

Mastochsenbraten (A/G/O/L)

*Panfried slice of beef stuffed with ham
and camembert cheese, home fried potatoes*

16,80

Tafelspitz (C/A/G)

*Boiled beef with roasted potatoes chive sauce
and apple horseradish sauce*

16,80

Zwiebelrostbraten (A/O/L)

*Panfried slice of beef with crispy onions
and home made potatoes*

16,80

Schweinsfiletspitzen (C/A/G/O/M)

*Small pieces from fillet of pork
in cream sauce with pepper and croquettes*

16,80

Grillkotelette (O)

Grilled porkchop with grilled tomatoes, bacon and french fries

14,50

Main course & specials

Original Wiener Schnitzel vom Kalb (C/A/G)
Escalope of veal, bread crumbed and fried with potatoes
17,20

Schweinschnitzel (C/A/G/M)
Escalope of pork, bread crumbed and fried with potato salad
12,70

Cordon Bleu (C/A/G/O)
Escalope of pork, stuffed with ham and cheese,
bread crumbed and fried with mixed salad
13,80

Backhendl (C/A/G/M)
Chicken (wing, breast, leg) bread crumbed and fried
with potato-cucumber salad
14,50

Gebackene Kalbsleber (C/A/G/M)
Liver of veal, bread crumbed and fried
with potato mayonnaise salad
16,40

Kalbsleber geröstet (A/L)
Roasted liver of veal with rice
16,40

Housesteak of beef (G/O)
with garlic butter,
french beans in bacon
and home fried potatoes
25,80

Beefsteak (C/A/G/O/L/M)
in peppersauce,
with croquettes and broccoli
25,80

Main course & specials

Spareribs (C/A/O/M)
of pork with two sauces, home fried potatoes
and cabbage salad
16,80

Rindsgulasch (C/A/G/O/M)
Goulash of beef with spätzle
13,10

Schweinsbraten (C/A/G/O)
Roast shine of pork with sauerkraut and bread dumpling
12,70

Kasnock'n (C/A/G/O)
Spätzle roasted with onions, bacon and cheese
served with lettuce salad
8,10

Spinatnockerl (C/A/G/O)
Spinach spätzle with ham and blue cheese
served with lettuce salad
8,60

Blunzengröstl (A)
Black pudding roasted with onions and potatoes,
served with cabbage salad
9,80

Gemischter Salatteller mit Käse (G/M)
Large mixed salad with cheese
9,80

Gemüse-Erdäpfelauflauf (C/A/G/L)
Potato and vegetable bake with cheese gratinated
9,10

Edamer gebacken (C/A/G)
deep fried cheese with cranberry sauce
9,50

Sweet dishes

Mohr im Hemd (C/A/G/H/O/)
*Small home made nut cake with chocolate sauce
and whipped cream*
5,80

Apfelstrudel (C/A/G/O)
hausgemacht
Home made apple strudel
4,50

Marmelade Palatschinken (C/A/G)
Pancakes with apricot jam
4,80

Schoko Nuss Palatschinke (C/A/G/H)
*Pancake with nuts and chocolate sauce
and whipped cream*
4,10

Eismarillknödel (C/A/G/H)
*Vanilla ice dumpling
filled with apricot jam
and whipped cream*
3,80

Beerentraum (C/A/G)
*Vanilla ice cream
with fresh berries
and whipped cream*
6,80

Side orders

Mixed salad (M)
Lettuce salad
Potato salad (M)
4,00

Sauces (C/A/G/B)
Kernöl
2,00

Mixed vegetables (L)
4,00

Potatoes (G)
Rice
Spätzle, dumpling (C/A/G)
4,00

House rolls (A)
1,50

Butter (G)
1,50

Whipped cream (G)
1,50