30th Steirerstöckl Gansl Weeks
01 October to 13 December

Styrian Backhendl Weeks 2027
01 January to 30 April
Wednesday to Sunday

30 Years of Steirerstöckls Gansl Weeks

The Gansl Menu 2026

Styrian pumpkin cream soup & pumpkin seed oil 8,90

Roast Gansl 39,90
Red cabbage / bread dumpling / glazed chestnuts /
Baked Maschansker apple with lingonberries

Chestnut mousse (served in a glass) 10,90
Köröser sour cherries

59.00

Red Wine Rarities - Vintage List
SALZBERG, Heinrich Winery, Gols, Lake Neusiedl, Burgenland

Salzberg 2012	185.00
Salzberg 2013	165.00
Salzberg 2015	165.00
Salzberg 2016	180.00
Salzberg 2017	190.00

For a digestif, please ask for our schnapps menu.

APERITIF

Prosecco Masottina Calmaggiore extra dry Treviso, Veneto	6,50
Sparkling wine-lingonberry	6,90
Sparkling wine-elderflower	7,50
Schilcher FrizzanteKlug, Hochgrail, St. Stefan / West Styria	7,50
Good Feeling Botanical Drink ALCOHOL-FREEGut Oggau, Burgenland	6,90

Starters

Rich beef broth with herb Frittaten	7,50
Clear Beef Broth with Game Strudel	7,90
Styrian pumpkin cream soup & pumpkin seed oil	8,90
Gansl soup & breadcrumb dumpling	8,90
Duroc pork aspic Onion-pumpkin seed oil dressing / Styrian horseradish / pumpkin seed oil	16,90
Autumn farmer's salad Mixed leaf salads / Styrian scarlet runner beans / potatoes / Black radish / Mangalitza bacon	12,00
Fine Gansl liver pâté (served in a glass) Wild lingonberries & toasted farmhouse bread	18,90

Averna / Ice & Lemon	7,90
Gin & Tonic AEIJST Styrian Pale Gin bio Fever-Tree Tonic Water btl. 0.2l	12,90
Vermouth & Tonic Vermouth Scheucher Labuttendorf Fever-Tree Tonic Water btl. 0.2l	9,50

JUICES

Soda with raspberry 1/4 Youth drink	2,90
Organic elderflower juice 1/4 Wallner Grasschuh/West Styria	3,20
Naturally cloudy orchard apple juice 1/4 Litzellachner Abetzdorf/Kematen	3,50
Homemade lingonberry juice 1/4	3,20

Vermouth Spritzer Vermouth Scheucher Labuttendorf Welschriesling-elderflower-soda	7,90
Hugo (elderflower) Spritzer Welschriesling-soda-Prosecco-elderflower juice-mint	7,90
Resi Spritzer Welschriesling-soda-Prosecco-lingonberry syrup-mint	7,90
Schilcher 2025 Klug Winery Hochgrail 1/8 glass	4,20

ALCOHOL-FREE

Verjus aperitif Tement Soda / mint / lemon	6,90
Mayer am Pfarrplatz ALCOHOL-FREE Gemischter Satz	6,90
Rampensau IPA alcohol-free Brew Age	5,70
Good Feeling Botanical Drink Fermented herbal drink Gut Oggau Burgenland	6,90

What we are known for

Roast Duroc pork Caraway jus / sauerkraut with cracklings / dark-bread dumpling ! Our roast pork is freshly prepared every morning – therefore: while the daily supply lasts !	23,90
Breaded pumpkin-seed schnitzel of Duroc pork Organic parsley potatoes / roasted Bonapfel apple & lingonberry	23,90

Our potatoes and onions are supplied by the Böhm family organic farm in the Waldviertel

Ottakringer Wiener Original 0,2l	3.70	Ottakringer ORGANIC Zwickl 0,3l	4.70
Ottakringer Wiener Original 0,3l	4.50	Ottakringer ORGANIC Zwickl 0,5l	5.90
Ottakringer Wiener Original 0,5l	5.70	Hefeweizen Schneider Weisse 0,5l	6.70
		Hefeweizen Schneider Weisse alcohol-free 0,5l	6.20

Our classics

Minced venison roast 26,90
Juniper Cream Sauce / Mashed Potatoes /
Crispy Fried Onions

Butter-fried catfish schnitzel 28,00
Potato-cucumber salad / lemon-herb butter
Our catfish is supplied by Gut Dornau in Leobersdorf

Vegetable Cordon Bleu VEGETARIAN 23,90
Long Naples squash / pumpkin seed crust
12-month-aged mountain cheese from Sutterlüty
Parsley potatoes / lingonberry apple

Vegetarian dishes

Beetroot tartare 16,90 / 19,90
Rocket / pumpkin pesto / wholegrain toast
LACTOSE-FREE-GLUTEN-FREE

Austrian sliced bread dumplings 18,90
Red cabbage / glazed chestnuts
Baked Maschansker apple with lingonberries
On request with Gansl jus

Offal

Sautéed Gansl liver 19,00 /24,00
Red wine sauce / Bonapfel apple / wild rice
LACTOSE-FREE-GLUTEN-FREE

Desserts

Apple-Cinnamon Strudel 7.90

Chestnut mousse (served in a glass) 10,90
Köröser sour cherries
GLUTEN-FREE

Styrian Pumpkin Seed Parfait 10.50
Black Elderberry Compote / Pumpkin Seed Brittle

Ennstal Farmer's Doughnut 6.90
Apricot Jam

Steirerstoecks Tiramisu 10,50
Williams Pear & Caramel

Almond milk rice pudding 11,90
Wild berries
VEGAN-LACTOSE-FREE-GLUTEN-FREE

Original Affogato
(Sicilian espresso & vanilla ice cream) 7,40

Selection of soft and hard cheeses
Deutschmann organic farm dairy
Anton Sutterlüty
Arzberger Stollenkäse 18,00

A glass of sweet wine to accompany it:
Beerenauslese Cuvée 2019 Kracher 8,90

LAPHROAIG Quarter Cask 14,00
Islay Single Malt Scotch Whisky 4cl

Honey-sweet chestnut liqueur 2cl
5,90
Markus Klug Hochgrail Styria

Schilcher liqueur 2cl 5,90
Markus Klug Hochgrail Styria

Larch tip schnapps 2cl 5,90
Reinischkogel distillery

SONNENTOR ORGANIC TEA

Earl Grey Organic Black Tea	5,70
China´s Finest Organic Bio Green Tea	5,70
Dew-fresh Organic Bio Herbal Tea	5,70
Peppermint Organic Bio Herbal Tea	5,70
Fruit Harmony Organic Bio Fruit Tea	5,70

MISCELA D´ORO SINCE 1946 ORGANIC & FAIR TRADE COFFEE MESSINA ITALY

Small Brauner / mocha	4,10
Melange	4,70
Americano with / without milk	4,70
Cappuccino with milk foam	5,70
Large Brauner / mocha	5,80
Styrian mug coffee with cinnamon and whipped cream	6,50

Our kitchen philosophy:
Appreciation, respect, love for the product, quality and fresh preparation.
We therefore ask for your understanding that our culinary craftsmanship takes time.

From 5:30 p.m. we charge a cover of 4,20 euros per person
(Homemade Spreads · Organic Root Bread · Styrian Organic Flatbread)
We kindly ask for your understanding that for parties of 9 or more we issue one total bill