



*Welcome to Steirerstöckl Vienna!*

## Starters

Beef soup with a choice of garnish Herb fritters OR game strudel	5.20
Goose soup & bread dumplings <small>NEW</small>	6.90
Brawn from Duroc breed pigs Onion seed oil dressing / horseradish	12.50
Fine goose liver pâté <small>SERVED IN A GLASS NEW</small> Cranberries / toasted farmhouse black bread	12.90
Farmer's salad Mixed-leaf salad / runner beans / potatoes / Mangalitza bacon	9.90
Endive salad <small>NEW</small> Potato / boiled egg	8.90
Cucumber and cream salad	5.90
Styrian potato salad	5.90
Potato and cucumber salad with seed oil	6.20

Our salads are dressed exclusively with Styrian seed oil and home-made Styrian apple cider vinegar.

## Our signature dishes

Reinischkogel roast pork from Duroc breed pig Caraway juice / crackling sauerkraut / black bread Serviettenknödel (bread dumplings) The pork is roasted fresh every morning - therefore it is only available while stocks last! A creamy, naturally cloudy Ottakringer Rotes Bio-Zwickl beer tastes great with it!	19.90 3.90 / 4.90
Baked Styrian pumpkin seed schnitzel from Duroc breed pig Parsley potatoes / roasted candy apple & cranberries	19.90
Buttered schnitzel of pike-perch Herb butter / potato and cucumber salad The pike-perch is supplied by the Bernegger family from Breitenau	21.90

## Classics and seasonal dishes

Pumpkin cordon bleu VEGETARIAN	18.90
Muscat pumpkin / Jumi mountain cheese / parsley potatoes / pumpkin seed breadcrumbs	
Venison goulash - AN OLD STYRIAN RECIPE NEW	19.90
Apple and red cabbage / Mangalitza bacon / dried plum and black bread casserole	
Recommendation: Cuveé Otter 2019 Scheucher Labuttendorf South Styria	5.70
Styrian venison stew NEW	21.90
Home-made butter Spaetzle	
Beetroot risotto VEGAN NEW	18.90
Rocket	

## Goose menu 24 years

<i>Styrian cream of pumpkin soup</i>	6.90
Roasted pumpkin seeds / seed oil	
<i>Roast goose</i>	27.90
Red cabbage / Serviettenknödel (bread dumplings) / glazed chestnuts / baked apple with cranberries	
<i>Chestnut mousse in a jar</i>	9.90
Orange / almond	
MENU	42.00
Steirischer Junker 2021 Scheucher / Labuttendorf Südsteiermark	5.70
Just Leithakalk 2018, Leithakalk Wine Estate Großhöflein Burgenland	6.50

## Something for afterwards

Freshly baked apple and cinnamon strudel NEW	6.90
Styrian pumpkin seed parfait & wild berries NEW	8.90
Chestnut rice & sour cherries NEW	8.90
"Snow dumplings" & vanilla sauce THE CLASSIC LACTOSE-FREE	7.90
A selection of soft and hard cheeses	14.00/16.00
Soft cheese: Deutschmann organic farm cheese / hard cheese: Jumi cheese	
Maybe a glass of sweet wine to go with it? Beerenauslese 2015 from the Esterhazy wine region	6.90

### The philosophy behind our food:

Appreciation, respect, love for the product, quality and fresh preparation.

We therefore ask for your understanding that our kitchen craftsmanship takes time.

All dishes are also available to take away.