



APERITIF

Cranberry sparkling wine	6.90
Sparkling wine with Styrian elderflower juice	6.90
Schilcher frizzante, Klug, Hochgrail, St. Stefan, Weststeiermark	6.90
Muscat frizzante, Klug, Hochgrail, St. Stefan, Weststeiermark	6.90

STARTERS

Beef soup with herby pancake strips	5.90
Goose soup with breadcrumbs dumplings	7.50
Pumpkinsoup with Pumpkinseed Oil	7.50
Duroc pork aspic Onion and pumpkin seed oil dressing / Styrian horseradish / Pumpkin seed oil	12.90
Pumpkin Carpaccio Rocket salad, Goat Cheese, Balsamico	13.50
Goose liver pate (served in a glas) Cranberries & toasted bread	16.90

Vermouth Sprizz

7.50

White Wine, Elderberry, Soda
Leithakalk Wine Estate, Großhöflein, Burgenland

Schilcher Gin Tonic

9.50

Windisch & Riegler, Gundersdorf, Styria
Tonic Water Franz von Durst, Bodensee

Elderflower Juice

3.20

Wallner Grasschuh/Weststmk.

Naturally Cloudy Applejuice
Litzellachner Abetzdorf, Kematen

3.50

Homemade Cranberry Juice

3.20

SALADS

Farmers' salad, Mixed leaf salads / scarlet runner beans / potatoes / tomatoes / Mangalitza bacon	9.90
Endive salad, Potato & boiled Egg	9.50
Creamed cucumber salad	6.20
Potato salad	6.20
Potato and cucumber salad	6.20

Our salads are made exclusively with Styrian pumpkin seed oil and homemade Styrian apple cider vinegar

WHAT WE ARE FAMOUS FOR

Reinischkogel roast pork made with Duroc pork Caraway gravy / Greaves with sauerkraut / Black bread dumplings !The roast pork is roasted fresh every morning, so it's only available as long as the daily stock lasts!	19.90
Baked Styrian pumpkin seed schnitzel made with Duroc pork Parsley potatoes / Roasted winter apples & cranberries	19.90
Brown Trout on the whole Lemon and wild garlic butter / potato salad, we get our trouts from the Bernegger family in Breitenau	22.90

Ottakringer Wiener Original 0,2	3.60	Ottakringer Rotes BIO-Zwickl 0,3	4.30
Ottakringer Wiener Original 0,3	4.30	Ottakringer Rotes BIO-Zwickl 0,5	5.50
Ottakringer Wiener Original 0,5	5.50	Hefeweizen Schneider Weisse 0,5	5.70
		Hefeweizen Schneider Weisse non alcohol 0,5	5.20

OUR CLASSICS

Sheep Cheese – “Spaetzle” gratinated Pumpkin & Tomato Sauce	16.90
Rice with Duroc pork & Grana Padano	16.90
Venison Goulash Homemade Pumpkin-“Butterspaetzle”	26.90
Vegetable and pumpkin schnitzel VEGGI Pumpkin / Arzberger Stollenkäse cheese / pumpkin seed coating / parsley potatoes	19.90

DESSERTS

Oven fresh Strudel Apple & Pear	7.50
Chocolate mousse & plum GLUTEN-FREE	8.90
Steirerstückls “Floating Island” with vanilla sauce	7.90
Baked Souffle “Apple & Pumpkin”	8.90

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

Melange	4.30
Cappucino	4.30
Kleiner Brauner / Mocca	3.90
Großer Brauner / Mocca	4.60
Styrian mug of coffee with milk, cinnamon, and whipped cream	4.70

SONNENTOR organic TEA

Green / Herbal / Fruit / Earl Grey / Peppermint	4.20
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*The traditional goose menu *25 years**

Cream of pumpkin soup 7.50 with toasted pumpkin seeds and pumpkin seed oil	*
The Roast goose 35.00 Red cabbage, bread dumplings, glazed chestnuts and baked apple with cranberries	*
Chestnut - Mousse served in a glass 9.50	
Menu 52.00	
Styrian Junker 22 Scheucher Labuttendorf Styria 5.90 Just Leithakalk 20, Leithakalk Estate, Burgenland 7.50	
Zirbe, Kleindienst 4.50 Hazelnut, Ziegler 8.70	

NON-ALCOHOLIC ACCOMPANYING BEVERAGES

Verjus apero Tement	6.90
Verjus apero rosso Tement	6.90
Verjus Grünsaft Spritz Scheucher	6.70
Ottakringer alcohol-free 0.3l	4.20

CHEESE

A selection of soft and hard cheeses	16.00
Bio-Hofkäserei Deutschmann, Arzberger Stollenkäse	
A glass of sweet wine to go with it Beerenauslese, 2015, Esterhazy vineyard	8.90
Chestnut Liqueur, Markus Klug, Styria	5.90

Our culinary philosophy:

Appreciation, respect, and love for the product – high-quality food, freshly prepared.

So we hope you'll appreciate that our culinary craftsmanship also takes time.

All dishes are also available to take away.

We like to inform you, that we do a total account for groups of 9 or more.