



Dear Ladies and Gentlemen!

As every year, we are pleased to send you the pre-set menu proposals for the season

from January 2nd to December 23rd

(for all other dates we kindly ask you to send us a separate request to info@goesser-bierklinik.at)

Please do not use the previous menu proposals anymore.

In order to help us guarantee perfect service, we would like to ask you to choose **only one menu per group**.

Should you require any further information please do not hesitate to contact us.

With many thanks for your co-operation, we remain with kindest regards

Gösser Bierklinik

ETII Gastronomie GmbH
1010 Wien, Steindlgasse 4

T +43 1 533 75 98 -12
info@goesser-bierklinik.at
www.goesser-bierklinik.at



WHAT YOU SHOULD KNOW ABOUT – GÖSSER BIERKLINIK

Name: Gösser Bierklinik
Address: 1010 Vienna, Steindlgasse 4
Contacts: Georgina Ciaglia-Schmeiser & Marijo Stevic

Hours: daily 10:00 a.m. to 11:00 pm (Jan & Dec – 12:00 pm)
Kitchen : daily 11:00 a.m. to 10:00 pm (Jan & Dec – 10:30 pm)
Rest Days: none

Rooms:		Seats
	The gemütliche Schank (smoking)	up to 26
	The wunderschöne Innenhof (non-smoking)	up to 30
	The "Gösser-Chamber" (non-smoking)	up to 7
	The "Drachen-Stüberl" (non-smoking)	up to 35
	The "Künstler-Stüberl" (non-smoking)	up to 27
	The "Schönherr-Stüberl" (non-smoking)	up to 15
	The "Steindl-Room" (non-smoking)	up to 36
	The "Badner-Stüberl" (non-smoking)	up to 18
	<i>The "Badner-Stüberl" connects to "Steindl-Room"</i>	
	The "Blaue Zimmer" (non-smoking)	up to 26
	The "Rote Zimmer" (non-smoking)	up to 26
	The "Zirben-Stüberl" (non-smoking)	up to 12

Ambience: The old building at Steindlgasse 4 has a long history ranging back hundreds of years. Records can be found dating the construction of the building back to the year 1406. In 1683 Mr. Johann Steindl has laid the foundations for the today still existing tavern. More than 300 years of history have been preserved and are still omnipresent in the old wallings of the tavern – come and see yourself!



MENÜS

- MENU A
- * Seasonal cream soup
 - * Braised shoulder cut (beef) with root vegetables and bread dumpling
 - * Homemade cheese strudel (filled with sweet curd) with vanilla sauce
- MENU B
- * Boiled rump in aspic with vinaigrette
 - * Breaded and fried chicken with potato salad
 - * Chocolate soufflé with chocolate sauce and whipped cream
- MENU C
- * Gösler beer & grey cheese cream soup with bread chips
 - * Fillet of salmon with spinach, parsley potatoes and herb butter
 - * 2 kinds of chocolate-mousse
- MENU D
- * Consommé with typical Austrian emperors dumplings
 - * Viennese goulash of beef with dumpling slices
 - * Homemade “Kaiserschmarren” with prune stew
- MENU E
- * Consommé with semolina dumpling
 - * Juicy minced meat (veal) with mashed potatoes, glazed sugar snap peas, fried onions and beer-bacon sauce
 - * Palatschinke – pancake with apricot jam
- MENU F
- * Consommé with noodles and vegetables
 - * „Tafelspitz“ – traditional prime boiled beef with creamy spinach, chive sauce, apple-horseradish and roasted potatoes,
 - * Sacher cake with whipped cream
- MENU G
- * Mixed lettuce salads with goat cheese
 - * Roast pork with warm bacon-cabbage-salad, bread dumplings and Austrian beer sauce
 - * Bohemian pancake filled with plum jam and sweet cream
- MENU H
- * Consomme´ with sliced pancakes
 - * Wiener Schnitzel - breaded and fried escalope of veal with parsley potatoes and mixed salad
 - * Homemade applestrudel
- MENU I
- * Seasonal green salad with marinated nuts
 - * Marinated spareribs with buttered corncob, baked potatoes and spicy spareribs-sauce
 - * Apricot ice-cream dumpling



CANCELLATION CONDITIONS

Dear Business Partners!

We hope that you can understand that we have to release our terms of cancellation. We would be pleased if you could fix the date and guaranteed number of persons as soon as possible.

Cancellations exempt from charges 29 days prior your planned event.

In case of cancellation,

28 days prior your event, we have to charge 20% of the menuprice

21 days prior your event, we have to charge 35% of the menuprice

14 days prior your event, we have to charge 50% of the menuprice

7 days prior your event, we have to charge 100% of the menuprice.

We are sorry, that we have to publish this terms after our correspondence, but it was a necessary measure for us because of increasing last minute cancellations.

Yours sincerely,

Gösser Bierklinik Team