



A warm welcome to all our guests!

May we say how delighted we are to see you here and wish you a pleasant few hours in the unique atmosphere of the Gösler Bierklinik.

Enjoy the finest Viennese delicacies or one of our chef's delicious creations.

And because we place such a high value on first class, well tended beers, our list of beer comes right a the top! So Prost, Cheers and Good Health!

Beers on draught

Gösler Spezial in a dimpled mug	0,3l	€ 3,40	0,5l	€ 4,60
Gösler Stiftsbräu Dark in a dimpled mug	0,3l	€ 3,50	0,5l	€ 4,70
Mix light/dark in a dimpled mug	0,3l	€ 3,50	0,5l	€ 4,70
Gösler Zwickl unfiltered	0,3l	€ 3,50	0,5l	€ 4,70
Reininghaus Pils in a Pils tulpin	0,3l	€ 3,50	0,5l	€ 4,70
Schladminger Märzen	0,3l	€ 3,40	0,5l	€ 4,60
Altbrünner Gold	0,3l	€ 3,40	0,5l	€ 4,60
Gösler NaturRadler with lemonade	0,3l	€ 2,90	0,5l	€ 4,10
„Pfiff mit Schuss“ (beer with elderflower)	0,2l	€ 2,90		

Bottled Beers

Edelweiss Weizenbier - unfiltered	0,5l	€ 4,40
Gösler Märzen	0,5l	€ 3,80
Wieselburger Stammbräu	0,5l	€ 4,70
Heineken Lager	0,33l	€ 3,90
Gösler Gold , non alcoholic	0,5l	€ 3,60
Gösler Kracherl , non alcoholic	0,33l	€ 3,60
Strongbow Apple Cider	0,33l	€ 4,40

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Starters

Steak Tattare (150g) (O,L,M,A,G) classic steak tattare, served with toast and butter	€ 17,40
Boiled rump in aspic (O,L,F,H) with pumpkin-seed oil and salad bouquet	€ 9,80
Caprese (G,O,H) tomatoes and mozzarella with homemade basil-pesto	€ 10,30
Austrian sausage with vinaigrette (O,L) marinated sausage with vinaigrette, served with red onions	€ 8,40

Delicious soups

Homemade goulash soup (L,O,A)	€ 5,20
Consomme of beef (L) with liver dumpling (A,C,L), sliced pancakes (A,C,G,L) or semolina dumpling (A,G,C,L)	€ 3,80

Vegetarian cuisine

Cabbage pasta (caramelized) (A,C,G,O) served with mixed lettuce salad	€ 10,30
Cordon bleu of courgettes (A,C,G) (A,C,G) filled with tomatoes and mozzarella	€ 11,90
Baked cheese spaetzle (A,C,G,L) with austrian mountain cheese und fried onions	€ 10,20
Spaetzle with scrambled eggs (C,A,O,G) served with lettuce salad	€ 9,90

Salads

Seasonal mixed salad (L,O,M)	Side dish € 4,30	Main course € 7,90
Juicy potato salad (L,M), coleslaw-, tomato- (O), cucumber- (O), lettuce salad (O)		
Potato salad with mayonnaise (M,L,O)		€ 4,90

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Viennese cuisine

Classic veal „Wiener Schnitzel“ (A,C, G, L, O, M)	€ 21,90
served with juicy potato salad	
„Wiener Tafelspitz“ – boiled beef Viennese style (L, A, G, O)	€ 21,90
served with creamed spinach, froasted potatoes and apple-horseradish cream	
„Fiakergulasch“ (A,L,O, M)	€ 14,90
beef goulash with fried egg, sausage and boiled potatoes	
„Bauernschmaus“ (M, L, O, A, C, G)	€ 15,40
roast pork, smoked pork, sausage, bacon, potatoes, bread dumpling and Sauerkraut	
Beef goulash (A,L,O)	€ 12,40
with boiled potatoes	
Black pudding hash (A, O)	€ 10,50
served with Sauerkraut and horseradish	
„Kalbsbeuschel“ (A,C, G,L,M,O,D)	€ 14,40
stewed calf's lights with bread dumpling	
Assorted of sausages (M, O)	€ 14,90
with Sauerkraut and roast potatoes	
Fried and breaded pork liver (A,C,G),	€ 11,30
served with juicy potato salad	
Roasted pork liver (A,L,O)	€ 11,30
served with rice	
Roasted or fried and breaded (A,C,G,O) chickenbreast	€ 14,60
on mixed leaf salads and yoghurt dressing (G,O)	
Cordon Bleu „Farmer style“ (A,C, G, O),	€ 15,30
escalope of pork filled with mushrooms, bacon, cheese and onions served with french fries	
Roast suckling pig leg (F,O)	€ 17,60
with creamy chorizo cabbage and bread dumpling	
Roast fillet of salmon (A, D, G, M)	€ 20,90
with leaf spinach, parsley potatoes and herb butter	

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Grilled dishes

Pepper steak (A,G,L)	€ 25,90
grilled tenderloin with pepper sauce, green beans in bacon and french fries	
Fillet steak "Gärtnerin" (C,G)	€ 25,90
with english vegetables, french fries and fried egg	
Spareribs (L,M,O)	€ 16,90
with sweetcorn, french fries, green beans in bacon and homemade mexican dip	

Hits for Kids

Mini-dragon-wiener (A,C,G)	€ 9,90
small Wiener Schnitzel of pork with french fries	
Asterix Platte (G)	€ 9,90
escalope of chicken (nature) with rice	
Choco-pancake & Co	€ 4,90
pancake filled with chocolate sauce (A,C,F,G)	

Dessert Delicacies

Pancakes with apricot jam (A,C,G,O)	€ 4,20
Viennese apple strudel (A,C,G,O)	€ 4,30
Bohemian pancakes (A,C,G)	€ 5,20
filled with plum jam and sweet cream	
„Kaiserschmarr'n" (A,C,G,O)	€ 8,80
chopped pancake with sugar and raisins, served with plum stew	
Mohr im Hemd (A,C,G,O)	€ 5,90
homemade chocolate souffle with warm chocolate sauce and whipped cream	
Assorted cheese platter (G,H,O)	small € 8,90 big € 11,90
Bread and rolls (A)	€ 1,50
Pretzel small (A)	€ 1,50

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Hot drinks

Espresso	€ 3,00	Double Espresso	€ 4,70
Espresso with milk (G)	€ 3,00	Double Espresso with milk (G)	€ 4,70
„Wiener Melange“ coffee with warm milk (G)			€ 3,90
Cappuccino with whipped cream (G)			€ 4,50
Tea served with lemon or milk black, peppermint, camomile, fruit, rose hip			€ 2,70
Coffee „Bierklinik“ (G) Cappuccino with hazelnut liqueur			€ 5,90
Coffee „Steindl“ (G) large black coffee with beer brandy and whipped cream			€ 7,70
Irish Coffee (G) large black coffee with Irish Whiskey and whipped cream(G)			€ 7,50

Aperitifs/Schnaps/Digestifs

Campari Orange	1/16l	€ 4,50	Martini dry or bianco 1/16l	€ 3,80
Campari Soda	1/16l	€ 3,70	Hazelnutliquer	2 cl € 4,00
Freihof pear	2 cl	€ 3,80	Fernet Branca	2 cl € 4,00
Freihof apricot	2 cl	€ 3,80	Tequila	2 cl € 3,80
Freihof Obstler	2 cl	€ 3,80	Whisky (Scotch, Bourbon)	2 cl € 5,00
Hauser stone pine	2 cl	€ 4,00	Absolut or Stoli	2 cl € 4,00
Freihof hazelnut	2 cl	€ 4,00	Cognac, Hennessy V.S.O.P	2 cl € 5,80
Freihof pear w. pear	2 cl	€ 4,30	Calvados	2 cl € 5,30
Hämmerle apricot	2 cl	€ 5,80	Underberg or Rossbacher	2 cl € 4,00
Hämmerle pear	2 cl	€ 5,80	Hämmerle beer brand	2 cl € 9,80
Jägermeister	2 cl	€ 4,00	Gin	2 cl € 4,00

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Soft Drinks

Fresh orange juice	Glas 0,25l	€ 4,90
Coca-Cola regular/light/zero	bottle 0,33l	€ 3,90
Nestea lemon/peach	bottle 0,33l	€ 3,90
Almdudler (herb lemonade)	bottle 0,33l	€ 3,90
Apple juice	Glas 0,25l	€ 3,20
Apple juice with soda	Glas 0,25l	€ 2,70
Apple juice with still water	Glas 0,25l	€ 2,00
Orangen juice	Glas 0,25l	€ 3,50
Tonic Water or Bitter Lemon	bottle 0,2l	€ 3,60
“Schartner” Orange*, lemon*, raspberry*	bottle 0,5l	€ 3,70
“Pago” juice current or apricot	bottle 0,2l	€ 3,60
Soda	Glas 0,25l	€ 2,20
Soda with lemon	Glas 0,25l	€ 2,40
“Römerquelle” Sparkling or still Mineral Water	bottle 0,33l	€ 2,70
“Römerquelle” Sparkling or still Mineral Water	bottle 0,75l	€ 6,50
Soda with elderflower	Glas 0,25l	€ 2,80
Viennes mountain water	Glas 0,25l € 0,80 Glas 0,5l	€ 1,50

*youth drink

Wines, by glass ⁽⁰⁾

White wine

Grüner Veltliner Green! PEPP 2015 Gruber Röschitz	1/8l	€ 2,40
Wiener Gemischter Satz <i>Stift Klosterneuburg</i>	1/8l	€ 3,30
Gelber Muskateller <i>Strauss</i>	1/8l	€ 3,60

Rose wine

Rosé <i>Michael Auer</i>	1/8l	€ 2,90
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Red wine

Zweigelt Klassik <i>Artner</i>	1/8l	€ 3,20
Wiener Triologie <i>Wieninger</i>	1/8l	€ 4,90
Dessert wine	1/16l	€ 3,70

Red or White Spritzer (wine with soda)	1/4l	€ 3,00
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Sparkling drinks

Schilcher Frizzante	Glas 0,1l	€ 3,70
Prosecco Baby	bottle 0,2l	€ 8,00
Schlumberger Baby	bottle 0,2l	€ 14,00
Schlumberger	bottle 0,75l	€ 30,00
Moët & Chandon Champagner	bottle 0,75l	€ 108,00
Veuve Clicquot Brut Champagner	bottle 0,75l	€ 120,00

White Wines, by the bottle⁰

0,75l

Sauvignon Blanc »Gross Jakobi«

€ 26,90

An old farmer's calendar forms the label of this typical Styrian expression of Sauvignon Blanc. Crisp and ultra-dry, it shows notes of lemon-thyme and nettle, combined with a peppery green fruit (Granny Smith-style). „Jakobi“ is both, a nice starting point, but also a good counterpart with hearty food.

Pinot Blanc »Seeberg« Prieler

€ 30,90

Burgundy in Burgenland: Fish and poultry are the best matches for this white wine, which is harvested on the hills above Lake Neusiedl. A slight salty note from that neighbourhood adds to its refreshing palate, which reminds us of nuts, grapefruit, hay flowers and juicy melons.

Riesling »Hackenberg« Kroiss

€ 26,90

In the heart of Vienna's noble 19th district, Roland Kroiss is keeping up the wine growing-tradition. His Riesling offers an intense peach-fruit. Its juiciness, however, combines with a lively acidity and an elegant finish. Still not at its peak, it is already an excellent choice and will remain it for many years.

Grüner Veltliner Smaragd »Kirnberg« Frischengruber

€ 38,70

Starting with a bouquet of ripe fruit, this wine from a perfect vintage was grown on the the lesser known bank of the Danube in the Wachau valley. Not only does it offer ripe stonefruit-aromas (e. g. nectarines), but also a certain inviting freshness on the palate. It is Georg Frischengrubers mouth-filling wine for discerning hedonists.

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Red Wines, by the bottle⁰ 0,75l

Blaufränkisch »Neusiedlersee« Feiler-Artinger Umriss bio € 33,80

Young vintner Kurt Feiler was one of the first major Austrian wineries to join the bio-production-movement. His version of a Blaufränkisch (with a long contact with the lees) is a modern one: Think of blueberry-jam, sour cherries and a hint of almonds in a wine, which is a perfect match to pasta-dishes.

Cuvée Big John »Andau« Scheiblhofer € 37,70

When young vintner Erich Scheibelhofer released his Cuvée for the first time, it became an instant Austrian classic. Approachable in its fruitiness and with some oaky overtones, which became a trademark, this red wine from sunny Burgenland is a perfect match to hearty meat-dishes (think: pork roast with dumplings!).

Zweigelt Rubin »Carnuntum« Markowitsch € 30,50

Somewhere between sour cherries and plum you may find the aromatic profile of Zweigelt. In this case the steel-fermented wine from Austria's most popular red variety was harvested in Carnuntum, an area east of Vienna, which used to house an ancient Roman garrison. It combines a mild acidity with an intense fruitiness and silky tannins.

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