



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 (A) in a dimpled mug	0,3l	€ 4,20	0,5l	€ 5,20
Gösler Stiftsbräu dunkel (A) in a dimpled mug	0,3l	€ 4,20	0,5l	€ 5,20
Gemischtes hell/dunkel (A) in a dimpled mug	0,3l	€ 4,20	0,5l	€ 5,20
Gösler Zwickl (A) unfiltered	0,3l	€ 4,20	0,5l	€ 5,20
Reininghaus Pils (A) in a Pils tulpin	0,3l	€ 4,20	0,5l	€ 5,20
Schladminger Märzen (A)	0,3l	€ 4,20	0,5l	€ 5,20
Altbrünner Gold ; Starobrno (A)	0,3l	€ 4,20	0,5l	€ 5,20
Gösler NaturRadler (A) with lemonade	0,3l	€ 4,20	0,5l	€ 5,20
„Pfiff mit Schuss“ (A) (beer with edelflower)	0,2l	€ 3,30		

Bottled Beers

Edelweiss Weizenbier - unfiltered	0,5l	€ 5,20
Gösler Märzen	0,5l	€ 5,20
Wieselburger Stammbräu	0,5l	€ 5,20
Heineken Lager	0,33l	€ 4,50
Gösler NaturGold non alcoholic	0,5l	€ 4,20
Gösler Kracherl non alcoholic	0,33l	€ 4,20
Strongbow Apple Gold	0,33l	€ 4,60

For a description of allergenic labels, see last page
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Starter

Beef Tartare (100g) (O,L,M,A,G,D) classic steak tatare, served with toast and butter	€ 16,90
Sheep cheese in pumpkin seeds coat (H, O, G) with salad	€ 10,60

Soups

Consomme of beef (L) with sliced pancakes (A, C, G, L) with liver dumpling (A,C,L), or semolina dumpling (A, C,G,L)	€ 5,20
Homemade Goulash soup (A,G)	€ 6,20
Potato Soup (A,G,L,M,P) with Mushrooms	€ 6,20

Side dishes

Parsleypotatoes (A), Pommes (A), Fried Potatoes (A) Pasta (A, C), Bread Dumplings (A,C,G)	€ 4,50
Various pastry (A)	€ 2,00
Beer pretzel small (A)	€ 2,50
Ketchup, mayonnaise, mustard, cranberries	€ 1,20

Salads

Large mixed salad (L,O,M)	€ 8,20
Mixed Salad (L,O,M)	€ 4,50
Juicy potato salad (L, M), Potato – field salad, Coleslaw salad (O)	€ 4,50
Tomatosalad, Cucumber Salad	€ 4,50

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Viennese kitchen

„Wiener Tafelspitz“ – boiled beef Viennese style (L,A,G,O) served with creamed spinach, froasted potatoes and apple-horseradish cream	€ 23,50
Classic veal „Wiener Schnitzel“ (A,C,G,L,O,M) with Potato salad or French Fries	€ 24,50
Pork escalope Viennese style“ (A,C,G,L,O,M) with Parsleypotatoes	€ 20,90
Roast beef (O) with thyme-red wine jus & fried potatoes	€ 25,00
Duck breast (A) with apple-red cabbage & orange jus	€ 23,90
„Gösser Roast pork“ (C,G,O,A) with Sauerkraut, Gösser beer Sauce and bread dumpling	€ 18,90
Minced veal escalopes (A,C,G) with mashed potatoes and fried onions	€ 17,50
„Fiakergulasch“ (A,L,O,M) beef goulash with fried egg, sausage and boiled potatoes	€ 20,50
Cordon Bleu pork (A,C,G,O) escalope of pork filled cheese and ham	€ 18,90
Fried chicken (A,C,G,L,O,M) with french fries	€ 15,90
Grilled chicken fillet on salad with arugula & herb yoghurt dressing	€ 17,50

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Roasted veal liver „Tiroler Art“ (A,C,G,O) with apple slices and mashed potatoes	€ 18,90
Roast suckling pig leg (O,A) with cabbage, Mustard / horseradish and rosemary	€ 21,90
Spareribs (2 pieces) (C,G,L) with fried potatoes and 2 sauces	€ 20,90
Salmon fillet fried in sesame - crust with saffron - pasta and cherry tomatoes	€ 23,90
Cheese spaetzle (A,C,G,L)	€ 14,50
Spinach strudel filled with feta cheese (A,C,G,L) served with parsley potatoes and herb sauce	€ 15,50
Viennese Cabbage pasta (A,C,G,P) with green salad	€ 13,50

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Gösser Bierklinik sausage specialities

White Sausage	
with beer pretzel and mustard	€ 8,50
Sausage Variation	
with sauerkraut (O) and fried potatoes and onion mustard	€ 17,50
Frankfurter	
with goulash juice or mustard & horseradish	€ 6,90

Dessert's

Kaiserschmarren (A,C,G,H)	€ 7,90
with stewed plums	
Viennese apple strudel (A,C,G,O)	€ 6,20
with whipped cream	
Sachercake (A,C,G,)	
with whipped cream	€ 6,50

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Hot drinks

Espresso	€ 3,20
Espresso with Milk (G)	€ 3,50
Wiener Melange (G)	€ 4,20
Double Espresso (G)	€ 4,70
Coffee „Steindl“ large black coffee with beer brandy and whipped cream (G)	€ 7,70
Tea- served with lemon or milk black, peppermint, camomile, fruit, rose hip	€ 3,50

Aperitifs/Schnaps/Digestifs

Freihof Haselnusslikör	2 cl	€ 4,20	Martini bianco	1/16l	€ 3,80
Freihof Williams	2cl	€ 4,00	Averna	2cl	€ 4,00
Freihof Marille	2cl	€ 4,00	Hauser Zirbel	2 cl	€ 4,00
Freihof Obstler	2 cl	€ 4,00	José Cuervo Gold	2 cl	€ 3,80
Freihof Haselnuss	2 cl	€ 4,20	Broker´s Gin	2cl	€ 3,90
Freihof Willi-Birne	2 cl	€ 4,50	Stolichnaya Vodka	2 cl	€ 5,80
Hämmerle Marille	2 cl	€ 5,80	Remy Martin VSOP	2 cl	€ 5,30
Hämmerle Williams	2 cl	€ 5,80	Glenfiddich 12 years		€ 5,60
Hämmerle Bierbrand	2 cl	€ 9,80	Underberg	2 cl	€ 5,80

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Soft Drinks

Coca Cola	Bottle 0,33l	€ 4,20
Cola light	Bottle 0,35l	€ 4,20
Almdudler	Bottle 0,33l	€ 4,20
Fanta	Bottle 0,33l	€ 4,20
Sprite	Bottle 0,33l	€ 4,20
Apple juice	Glass 0,25l	€ 3,80
Apple juice with soda	Glass 0,25l	€ 2,80
Apple Juice with Water	Glass 0,25l	€ 2,30
Orange juice	Glass 0,25l	€ 2,80
Kinley Tonic or Bitter Lemon	Bottle 0,25l	€ 3,80
“Schartner” Orange, Lemon, Raspberry	Bottle 0,5l	€ 4,50
“Pago” Currant or Apricot	Bottle 0,2l	€ 3,80
Soda water	Glass 0,25l	€ 2,30
Soda Lemon	Glass 0,25l	€ 2,40
“Römerquelle” Sprkling Mineral	Bottle 0,33l	€ 3,60
“Römerquelle ” Sparkling Mineral	Bottle 0,75l	€ 6,90
„Römerquelle“ Still Mineral	Bottle 0,33l	€ 3,60
„Römerquelle“ Still Mineral	Bottle 0,75l	€ 6,90
Soda with Elder	Glass 0,25l	€ 2,40
Viennese Water	Glass 0,25l € 0,80 Glass 0,5l € 1,90	

Wines, by Glass ^(O)

Grüner Veltliner Green! PEPP 2020 Gruber Röschitz	1/8l	€ 4,40
Wiener Gemischter Satz 2020 Stift Klosterneuburg	1/8l	€ 4,40
Gelber Muskateller 2020 Strauss	1/8l	€ 4,40
Rosé Michael Auer	1/8l	€ 4,60
Zweigelt Klassik 2019 Artner	1/8l	€ 4,40
Wiener Triologie 2017 Wieninger	1/8l	€ 5,20
Roter oder weißer Spritzer	1/4l	€ 4,40
Dessertwein	1/16l	€ 3,90
Aperol Spritz	1/4l	€ 5,90

Sparkling drinks

Schilcher Frizzante	Glass 0,1l	€ 4,50
Prosecco Baby	Bottle 0,2l	€ 10,50
Schlumberger Baby	Bottle 0,2l	€ 16,00
Schlumberger	Bottle 0,75l	€ 39,00

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White wines⁰, by bottles

0,75l

Sauvignon Blanc »Gross Jakobi« 2018

€ 28,90

The old farmer's calendar adorns the label of this typical Styrian Sauvignon type. Crisp and ultra-dry, it shows notes of nettle and lemon thyme that build on a peppery green fruit (Granny Smith apple).

Pinot Blanc »Seeberg« Prieler 2015

€ 31,90

Burgundy from Burgenland: fish and poultry go well with this wine from the hills above Lake Neusiedl. Its slightly salty note is due to this "neighbor"; it is added to a refreshing that is aromatically reminiscent of nuts, hay flowers, grapefruit and ripe melon.

Riesling »Hackenberg« Kroiss 2020

€ 28,90

In the middle of the posh 19th district, Roland Kroiss maintains the Hauer tradition. His Riesling vom Hackenberg is characterized by an almost unbelievable intensity of the varietal peach note. In addition to this juicy fruit, there is also the acidity and its elegant finish.

Grüner Veltliner Smaragd »Kirnberg« Frischengruber 2018

€ 42,70

Ripe fragrances of a perfect vintage: This emerald from the "other" bank of the Wachau brings along with the ripe fruit - above all stone fruit such as nectarine - an accessible, fresh note. This Veltliner from Georg Frischengruber is full-bodied and sophisticated.

Red wines⁰, by bottles

0,75l

Blaufränkisch »Neusiedlersee« Feiler-Artinger Umriss bio 2015

€ 35,80

The young Kurt Feiler was one of the first large winemakers to devote himself to organic production. His Blaufränkisch shows the modern style of the variety. After a long maceration, it is reminiscent of blackberries, sour cherries and a little marzipan.

Cuvée Big John »Andau« Scheiblhofer 2017

€ 38,70

The young Erich Scheibelhofer became famous with the creation of this cuvée. Accessible, with pronounced fruit and the soft wood notes that have become its trademark, the red wine from Andau in Burgenland goes perfectly with hearty meat dishes, such as roast pork with dumplings)

Zweigelt Rubin »Carnuntum« Markowitsch 2018

€ 32,50

Aromatic scent of dark cherries and spices, very rich on the palate, chocolaty and full, with very soft, ripe tannins

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