

Beer culture and traditional cuisine-in the heart of Vienna



## M E N U

### **RICH BEEF CONSOMME WITH:**

- sliced pancakes
  - liver dumpling
  - semolina dumplings
- garlic cream soup

### **MAIN COURSE:**

„Wiener Schnitzel“; breaded veal cutlet, parsley potatoes, mixed salad	€23,00
Cutlet of beef with fine herbs, dumplings in a napkin	€23,00
Pork steaks in a raw ham coat, string beans with bacon, onion potatoes	€23,00
Salmon steak “Saltimbocca” with raw ham and sage, pan-fried vegetables and potatoes	€23,00
Braised beef in red wine sauce, with tagliatelle	€20,00
Boiled beef with roast potatoes, spinach and apple sauce with horseradish	€20,00
Roast pork with Sauerkraut and white bread dumpling	€17,00
“Fiakergulasch” goulash with egg, sausage, gherkin and boiled potatoes	€17,00
Turkey Cordon bleu, with Mozzarella cheese and tomato stuffing, served with fresh garden salads	€16,00
Breaded pork cutlet, potato salad	€16,00
Grilled chicken breast, green salad, yoghurt dressing	€16,00
Breaded Spinach – sheep’s cheese balls with Letscho	€15,00

### **DESSERT:**

- Poppy-seed noodles with apple-purée
- White and dark biscuit with chocolate cream and whipped cream
- Viennese apple strudel
- Curd cheese strudel with vanilla sauce
- Pancake with ice-cream, fruit sauce

**For the price of the menu it’s important  
which main course you choose.**

**inclusive terms**

2011