



Old Vienna Style

from 09th till 26th November 2017

Our special recommendation from "Wachau", THE apricot region in Austria!

Apricot nectar, 100% Apricot juice made by „Wieser“
- the apricot specialist of Wachau-Austria

Spritzer 0,4 l | 4,20 €

Bräustüberl's aperitif:

Apricot bitter spritzer with Prosecco and Soda

0,3 l | 5,90 €

Our wine recommendation

2015 Grüner Veltliner L+T

Vineyard Bründlmayer, Kamptal, Austria

0,1l 3,50 € 0,75 l 22,50 €

2013, Chardonnay Classic

Vineyard Wieninger, Vienna, Austria

0,1l 3,50 € 0,75 l 22,50 €

2013 Aumann, Classic Cuvée

Vineyard Leo Aumann, Thermenregion, Austria

0,1l 3,10 € 0,75l 21,50 €

Soups & Starters:

Potato soup „Vienna style“

with vegetable cubes and fried

Botelus mushrooms.....4,50 €

Aspic of prime boiled beef

in mild marinade with corn salad,

tomatoes and pumpkin seed oil.....10,50 €

Chef's recommendation:

Saddle of venison with port wine sauce

Boletus mushrooms, green beans with bacon

and Semolina thaler28,00 €

Desserts:

Homemade „Sachertorte“ (cake specialty from

Vienna) with apricot sauce and walnut ice cream

walnut ice cream.....8,50 €

Pancake

With homemade apricot compote

in "Vanille Royal".....6,50 €

Main dishes:

Fried boudin slice

with creamed cabbage, caramelized

apple slices and mashed potatoes.....10,50 €

Beef gulash „Esterázy“

in cream sauce with vegetable stripes,

capers and boiled potatoes.....13,90 €

„Wienerschnitzel“ -Viennese veal escalope

fried in Weihenstephaner barrel butter,

with homemade potato salad.....18,50 €

Zander filet on pumpkin risotto

served with white wine foam of „Grüner

Veltliner“ and braised tomato.....16,50 €

„Krautfleckerl“ (vegetarian specialty)

noodles with fried cabbage.....8,50 €