

Better eat at my Place - or we'll both starve

*Proud to have you here
Your Host and Chef of the Kitchen
Walter. R*

Soups

Clear Beef soup with sliced Pancakes or semolina dumplings	3,90
Creamy Garlic soup with Croutons	4,20
Styria Potato cream soup with Bacon and Garlic	4,20
Special Goulash soup with Pastry	6,50

Salad

„Walter's Vitaminsalat“ Fresh Salad from our Garden above with grilled Chicken slices	8,70
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Small Dishes

„Fried Cheese plate“ different fried Cheese sorts served with Parsley Potatos, Sauce Tartar and Cranberrie chelly	13,50
Fried „Ham and Cheese Rolls“ served with Potatos and Sc. Tartar	9,80

Also take a look on our *Daily Special*

Austrian Specials

„Mixed-Grill“ different kinds of Meat served with Vegetables, French Fries and Herb Butter	15,80
„Cordon Bleu“ with Potato Salad or French Fries (Breaded Pork Escalope filled with Ham and Cheese)	15,50
Delicate Medaillons of Pork „a la Madagaskar“ served in Peppercorn-sauce, mixed Vegetables and Croucettes	17,80

Vegetarian Meals

Creamy Mushroom sauce with slice of Napkin dumpling	9,80
„Spätzle-Platte“ mixed Spätzle with Vegetables and Herbcream	11,50
„Vegetarian-Platte“ fried Vegetables, different crispy Vegetables-snacks With Butterpotatos, Sc. Tartar and a fresh Salad	13,50

Fresh Fish

Fresh Pikeperch-Filet grilled and served with Garlicbutter and Herbbutter, Potatos and a mixed Salad	19,50
Fried Codfish (boneless) with Potatosalad	13,50
or grilled with Vegetables, Herbbutter and Parsleypotatos	15,50

Sides and Salads

Bread 1.- 1,30 Mustard, Ketchup 0,50 Dif. Sides 3,90	
Sauce Tartar oder Preiselbeeren	1,80
Mixed Salad or Salad of the Season	
Salad with Special Dressing or with Pumpkinseed Oil	450

Traditional Viennese Courses

- „Wiener Backfleischteller“** mixed fried Meat and Vegetables
Served with Sc. Tartar, Parsley Potatos and fresh Salad 15,50
- „Wiener Zwiebelrostbraten“** with fried Potatos 19,50
Braised Stripion Steak with traditional Onion sauce
- „Wiener Tafelspitz“** Traditional boiled Beef served with
cold chive sauce, apple- horseradish Relish and roasted Potatos 17,70
- Traditional „Wiener Schnitzel“** Vienne's breaded Pork Escalope
served with homemade potato Salad or French Fries 13,50

Styria Special's

- „Steirisches Kürbiskern-Schnitzel“**
Crispy fried Chicken -Schnitzel with Pumpkinseed-Panade
Served with cooked Potatos and green Salad 15,50
- „Steirisches Holzfallerschnitzel“** Breaded Porc Schnitzel filled
with Bacon, Onions and Paprika and Chilli pepper (Hot)
served with Salad (if you prefer with Pumpkinseed Oil) 17,50
- „Styrian fried Chicken“** Boneless fried chicken,
differet port with Parsleypotatos and green Salkat 15,50

The Sweet Finish

- „Mohr im Hemd“** Small hot Chocolate Cake served with
Chocolate-sauce and Cream 5,50
- „Mohr im Schlafrock“** same like „Mohr im Hemd“
served with Vanilla Ice Cream 6,50
- „Steirischer Heidelbeer - Schmarr'n“**
Caramelised Pancake Bits with Blueberrys, Rosins
Served with Apple Relish 7,50

Sweet Pancakes

- Traditional Viennes **Marmalade Pancakes** 5,50
- Chocolate Pancakes**
With Nuts and Cream 5,80
- „Gundlpalatschinke“** Pancake filled with Vanilla Ice Cream
on top Hot Chocolate sauce and whipped Cream 6,80

Our Special Dessert 's

- „Steirische Frucht-Knödeln“** Sweet Dumplings filled with Berrys
served in caramelised Pumpkin Seed Crumbles 6,80
- Fresh **„Kaiserschmarr'n“** Traditional Vienne's Dessert
Caramelised Pancakes Bits with Rosins
Served with cold sweet stewed Plums 7,50

INCLUSIV Prices in Euro