

Bierkeller

AUSTRIAN BEER BAR & RESTAURANT

SMALL DELICACIES / SCHMANKERL

BEER PRETZEL 150 gram 7.5 Add Liptauer 3.5 V
Warm Pretzel with Austrian Mustard

GARLIC BREAD Baked Kaiser Rolls with Herb Garlic Butter 7.5

LIPTAUER DIP 8 V
With a selection of Bread

BEER CHEESE FRITTER 7.5 each V
KASPRESSKNÖDEL With Lingonberry Jam

AUSTRIAN MEATBALL 7.5 each
FLEISCHLAIBERL
Austrian Pork and Beef Meatball, Mustard, Pickle

ROASTED PUMPKIN & BEETROOT SALAD 19.5 V
With Green Beans, Roquette and Schulz organic Quark

ONION TART 22.5 V
ZWIEBELKUCHEN
Caramelized Onion and Leek Tart, with a Roquette, Dried Fig and Walnut Salad

CHARCUTERIE BOARD small 22.5 • large 27.5
BRETTELJAUSEN
A selection of local and House made Smoked Meats, Condiments and Breads

SCHNITZEL

WIENER SCHNITZEL 34
Pan fried Crumbed Veal, Potato Salad, Cucumber Salad, Preiselbeeren, Lemon

PORK SCHNITZEL 28
FIGLMÜLLER ART
Plate size Crumbed Pork Schnitzel served with Pommes Frites

CORDON BLEU 29
Crumbed Pan fried Pork, filled with local double Smoked Ham and Cheese, served with Potato Salad

JÄGER SCHNITZEL 29
Crumbed or Natural Pork Schnitzel with Mushroom Sauce & Rösti

LARGER / VOM MEER UND LAND

SALMON 34
Crispy Skin Salmon Fillet, Roquette, and House made Pickled Vegetables

CRISPY PORK BELLY 32
Served with Braised Red Cabbage, Caraway and Shallot Jus, Serviettenknödel

ROAST PORK HOCK 49
SCHWEINSSTELZE
Served with Sautéed Speck and Onion Potatoes, Sauerkraut (for 2)

BEEF GULASCH 29
Spicy Beef Ragu served with House made Spätzle Pasta

SCOTCH FILLET 38
ZWIEBELROSTBRATEN
Served with crispy fried Onions, Red Wine Jus and Sautéed Potatoes

AUSTRIAN TASTING BOARD 74
A selection of Bierkeller favorites, Pork Schnitzel, Crispy Pork Belly, Sausage, Serviettenknödel, Potato Salad, Cucumber Salad and Sauerkraut (for 2)

PASTA / NUDELGERICHTE

KÄRNTNER KASNUDELN 27 V
House made Pasta filled with Organic Quark and Mint, served with burnt Butter, Green Salad and Styrian Pumpkin Seed Oil Dressing

AUSTRIAN MAC & CHEESE 26.50 V
KÄSEPÄTZLE
House made Egg Pasta, Stinky Cheese, topped with crisp fried Onions, and a Green side Salad

SPINACH AND QUARK DUMPLINGS 27.50 V
TOPFEN SPINAT KNODEL
House made Spinach and organic Schulz Quark Dumplings served on a seasonal Mushroom Ragu.

SAUSAGE/ WURSTELSTAND

WEISSWURST 15.5 With Mash 21.5
Poached Pork and Veal Sausage

KNACKWURST 15.5 With Mash 21.5
Thick Double Smoked Frankfurter

KÄSEKRAINER 15.5 With Mash 21.5
Smoked Cheese Kransky

BIERKELLER KRANSKY 17.5 With Mash 23.5
Big Chili Cheese Pork Kransky

All Sausages served with Sauerkraut, Horseradish, Austrian Mustard and Bread.

SAUSAGE FEST 28 With Mash 34
A selection of Weisswurst, Knackwurst and Käsekrainger, served with Sauerkraut, Horseradish, Austrian Mustard and Bread

BRATWURST PIN WHEEL 29.50
Half Meter Pork and Paprika sausage, with Sautéed Speck and Onion Potatoes and Braised Red Cabbage and Sauerkraut

SIDES / BEILAGEN

ROQUETTE SALAD 12.50
Roquette, Pear, Hazelnut and Quark Salad

SAUERKRAUT OR BRAISED RED CABBAGE 9

GREEN BEANS Sautéed with Speck and Onions 9

BEER BATTERED CHIPS With Smoked Paprika Aioli 9

POMMES FRITES With Aioli 9

HOUSE MADE GRAVY 4.5

MUSHROOM SAUCE 4.5

SAUTEED SPECK AND ONION POTATOES 9

CREAMY MASH POTATOES

