

MENU

SNACKS

“Verschiedene Aufstriche”

Choose between spreads:

“Liptauer” made from red peppers,
Austrian liver spread, styria minced meat, potato spread **2,80**

“Aufstrichvariation”

Selection of four spreads **9,50**

„Bierradi „

Fresh radish served with a traditional pretzel **3,80**

“Ochsensulzerl”

Oxen aspic with red onions,
styria oil and grilled potatoes **7,50**

„Essigwurst“

Sausage with vinegar, oil and red onions **5,50**

„Saures Rindfleisch“

Pickled beef with onions and corn oil **6,50**

„Beef Tartare“

Beef Tartare with toast or bread **12,00**

„Friesacher Toast“

Brown Bread with ham, cheese, egg, onions and tomatoes **7,50**

„Kaltes Schweinsbrat'l mit Kren“

Cold roast pork with horseradish **7,00**

„Blunz'n kalt und warm“

Cold and warm blood sausage with potato salad **8,00**

„Käsjaus'n“

Austrian cheese selection **9,50**

„Friesacher's Jausnbrettl“

Austrian variation of cold cuts and cheeses **11,00**

BREAD

Brown Bread **0,50**

White Bread **1,00**

OUR SAUSAGES:

„Münchner Weißwürste“

Bavarian veal sausages (2 pieces)
with home made mustard and traditional Pretzel 4,80

„Frankfurter oder Debreziner“

Mild or spicy Frankfurter with a roll 3,80

„Würstl mit Saft“

Sausages in light gravy 5,50

„Salzburger Bratwurst“

Grilled sausages with
sour kraut and mashed potatoes 7,50

“3 Einspänner im Topfer!”

3 different sausages 5,80

SALAD

“Wiener Backhendlsalat”

Viennese fried chicken salad
with potato vinaigrette 9,00

“Bauernsalat”

Farmer`s Salad with bacon,
egg and croutons 7,50

“Gemischter Blattsalat”

Mixed with home made dressing 3,80

TRADITIONAL AUSTRIAN DISHES:

<i>„Rindssuppe mit Einlage“</i> Beef consommé, fillings change daily	3,00
<i>“Gulaschsuppe”</i> Homemade goulash soup	4,00
<i>“Tellerfleisch”</i> Beef cooked in soup with vegetables, horseradish and parsley potatoes	9,50
<i>“Beislgulasch”</i> Homemade goulash with bread or dumplings	9,50
<i>“Spanferkelkotelette”</i> Pork chop with potato gratin and bacon beans	9,50
<i>Salzburger „Bierfleisch“</i> Salzburger meat of beer and ribbon noodles	9,50
<i>“Schlutzkrapfen”</i> Austrian Ravioli with potato-leek filling and green salad	9,00
<i>“Kasnocken”</i> Austrian cheese gnocchi with green salad	9,50
<i>“Schinkenfleckerl”</i> Bow-tie pasta with ham and green salad	7,00
<i>„Rostbratwürstel“</i> Grilled pork sausage with cabbage	7,50
<i>“Gebackene Champignons”</i> Baked mushrooms with tartar sauce	6,00
<i>„Geschmorte Ochsen- und Schweinswangerl“</i> Braised oxen and pork cheeks with vegetables and potatoes	9,50
<i>“Eiernockerl”</i> Austrian egg gnocchi with green salad	7,00
<i>“Neusiedlerseezander”</i> Pikeperch with tomato-parmesan risotto	12,00

FROM THE BLACK-ROCK GRILL

The following dishes are served on a lava-stone grill.

This allows you to prepare your meat on the table without oil and fat.

REMEMBER:

- *Do not touch the stone*
- *Do not place any cutlery on the stone*
- *Avoid getting sauce or pepper on the stone*
- *Not recommended for the use of children*

<i>Filet of pork (200g)</i>	14,00
<i>Lamb chop (200g)</i>	16,00
<i>Prawns (6 pieces)</i>	16,00
<i>Filet of beef (200g)</i>	18,00
<i>„Friesacher's Mixed Grill“ (300g)</i>	23,00

Second helping:

<i>Meat per 100g</i>	6,00
<i>Prawn per piece</i>	2,00

Side dishes:

Potatoes au gratin, vegetables or salad

CHILDREN'S MENU:

„Buchstabensuppe“

Alphabet soup 2,80

„Schmetterlingsnudeln mit Tomatensauce“

Pasta with tomato sauce 5,00

„Grillwürstel“

Grilled sausages with french fries 4,50

„Schlürferl“ mit Saft“

Pasta with light greavy 4,00

DESSERTS:

„Weißbirtiramisu“

Tiramisu with pineapple carpaccio 5,00

„Vanille- Himbeerparfait“

Vanilla-raspberry parfait 5,00

„Stanizl“

Sweet cone with cream and fresh strawberries 5,00