

WEEKLY MENU

FRIDAY, 20 April 2018

Creamy tomato soup

A, L, G, I

Vegetable patties with sour-cream dip and salad

A, G, I, C

€ 15,50 pro Person

SATURDAY, 21 April 2018

Hungarian cabbage soup

A, I

„Lumberjack pan“ with roasted potatoes and bacon

A, G, I

€ 16,80 pro Person

SUNDAY, 22 April 2018

Clear soup with semolina dumpling

A, C, G, I

Stuffed breast of turkey with pepper-cream sauce and rice

A, G, I, J, L

€ 18,20 pro Person

MONDAY, 23 April 2018

Clear soup with noodles

A, C, G, I

Cabbage strudel with herb-sauce and parsley potatoes

A, C, G, I, L

€ 15,40 pro Person

TUESDAY, 24 April 2018

Clear soup with cheese dumpling

A, C, G, I

Pork strips in cream and mushroom sauce with rice

A, I, G

€ 16,20 pro Person

WEDNESDAY, 25 April 2018

Cream soup of kohlrabi

A, G, I

Oven-fresh spare ribs with fried potatoes, salad and
homemade dips

A, D, G, I, L, C

€ 14,90 pro Person

THURSDAY, 26 April 2018

Clear soup with sliced herb pancakes

A, C, G, I

Lentil stew with bread dumpling, sausage and bacon

A, C, G, I

€ 15,60 pro Person

APERITIF RECOMMENDATION

Goldener Hirsch Cuvee sparkling wine L	0,1 l	€ 6,60
Champagner Moet & Chandon Imperial Brut L	0,1 l	€ 16,50
Aperol Spritz L		€ 6,00
Sparkling wine elderberry L		€ 7,10
Campari Orange		€ 7,50

WHITE WINES PER GLASS 0,125 l

Grüner Veltliner		
Winery Kolkmann, Wagram, Nö L	1/8 l	€ 3,40
	1/4 l	€ 6,80
Kremstal DAC, Riesling, 2015		
Winery Malat, Furth, Nö L		€ 5,60
Weißburgunder, 2016		
Winery Gsellmann Andreas, Gols, BGLD L		€ 5,50
Gespritzter weiß / rot 1/4 l L		€ 3,90

RED WINE PER GLASS 0,125 l

Zweigelt		
Winery Kolkmann, Wagram, Nö L	1/8 l	€ 3,60
	1/4 l	€ 7,20
Blaufränkisch vom Kalk, 2015		
Winery Altenburger, Neusiedlersee Hügelland, BGLD L		€ 5,60
Cuvée Equinox (BF, ZW, SL) 2014		
Winery J. u. M. Reumann, Deutschkreutz, BGLD L		€ 6,30
Rosé 2017		
Winery Jurtschitsch, Langenlois, Kamptal, Nö L		€ 5,10

BEERS

Stiegl Pils draft A	0,30 l	€ 3,50
Stiegl Pils draft A	0,50 l	€ 4,20
Stiegl shandy lemon or grapefruit A	0,50l	€ 4,20
Stiegl Weisse (Yeast beer) A	0,33l	€ 3,90
Stiegl Weisse (Yeast beer) A	0,50l	€ 4,30
Stiegl Special beer A	0,75l	€ 12,90
Stiegl Freibier (non-alcoholic) A	0,33l	€ 3,70
Erdinger Weisse (Yeast beer non-alcoholic) A	0,33l	€ 3,90
König Ludwig (Dark beer) A	0,33l	€ 3,90

BOTTLED WINES 0,75 L

Sparkling wine Goldener Hirsch Cuvée, Schlumberger L € 47,00

WHITE

Grüner Veltliner Sonderfüllung "Goldener Hirsch"
Winery Jurtschitsch, Langenlois, NÖ L € 31,00

Chardonnay, Winery Höpler, Breitenbrunn, BGLD L € 33,00

Riesling Federspiel Dürnstein, Domäne Wachau, NÖ L € 33,00

Grüner Veltliner „Smaragd“ Frauenweingarten
Winery Sigl, Rossatz, Wachau, NÖ L € 48,00

RED

Zweigelt, Winery Johanneshof Reinisch,
Tattendorf, NÖ L € 32,00

Blaufränkisch vom Kalk, Winery Altenburger, Jois, BGLD L € 34,00

Rotspon Classic, Winery Jurtschitsch, Langenlois, NÖ L € 37,00

Cuvée Equinox (BF, ZW, SL)
Winery J. u. M. Reumann, Deutschkreutz BGLD, L € 38,00

All Taxes included

SOFT DRINKS

Pepsi, 7-up, 7-up Orange	0,25 l	€ 3,10
Pepsi light	0,33 l	€ 3,70
Almdudler	0,33 l	€ 3,70
Apple juice (cloudy)	0,25 l	€ 3,20
Apple juice with water (cloudy)	0,25 l	€ 2,80
Orange juice, Rauch	0,20 l	€ 3,40
Currant or mango juice, Rauch	0,20 l	€ 3,40
Römerquelle Mineral water- still/sparkling	0,33 l	€ 3,30
Römerquelle Mineral water- still/sparkling	0,75 l	€ 6,50
Raspberry Soda	0,25 l	€ 2,50
Soda Lemon	0,25 l	€ 2,50
Ice tea	0,25 l	€ 3,50
Kombucha	0,25 l	€ 4,50
Red Bull	0,25 l	€ 4,30
Tonic Water, Bitter Lemon, Schweppes	0,25 l	€ 3,40

HOT BEVERAGES

Espresso small		€ 3,10
Espresso double		€ 3,90
American Coffee		€ 3,50
Cappuccino G		€ 3,90
Tea (portion) „Ronnefeldt“		€ 4,70

DISTILLATES 2 cl

Freihof Apricot		€ 3,90
Freihof Williams pear		€ 3,90
Freihof Obstler (fruit Schnaps)		€ 3,70
Gölles Rowanberry “Edelbrand”		€ 8,50
Grappa		€ 4,30

All Taxes included

STARTERS

Beef salad garnished with pumpkin-seed-oil L, J, I, K	€ 10,50
Breaded chicken on leaf salad with pumpkin-seed-oil and red beans I, A, C, J, E, L	€ 14,90,
Salad bouquet with ham and fine garnished asparagus vinaigrette L, I, J	€ 11,50
Mixed seasonal salad I, J, L	€ 4,90

SOUPS

"Altwiener stock pot" with noodles, sliced pancakes, vegetables and boiled beef I, G, C, A	€ 8,00
Potato - wild garlic soup with bacon crusts G, I, L, A	€ 5,50
Consommé with sliced pancakes or meat strudel I, A, G, C, E, L	€ 5,50

HERZL "BRATWURST" SAUSAGE MENU

Original Salzburger Bratwurst, with sauerkraut and parsley potatoes A, J, E, L, I, G	€ 10,50
6 pieces typical Herzl "Rostbratwürstel" (sausages) with sauerkraut und horseradish A, J, E, L	€ 9,80
Sausage in goulash juice with bread A, G, J, L, I, C	€ 9,50
Roasted sausage of black pudding with sauerkraut and roast potatoes A, G, J, L	€ 11,90
2 pieces Munich "Weißwürste" with pretzel and mustard J, A	€ 7,00
"Blunzengröstl" with fried egg sunny side up and coleslaw-salad I, C, E, L, G, A	€ 11,50

All Taxes included

OUR “SCHMANKERL” & SPECIALITIES

SPARE RIB WEDNESDAY

House marinated oven-fresh Spare ribs
with three homemade dips & potato chips

A, G, J, H, E, K, F, L

€ 13,90 per person

DAILY PORK ROAST

Oven fresh pork roast with bacon cabbage salad and bread dumpling

I, A, G, C, L

*On pre-orders of four or more people, we serve the roast in a special dish

€ 13,80

SELECTION OF “SCHNITZEL”

Original “Wiener Schnitzel” from veal with potato- lambs lettuce A, E, C, G, J, H, L	€ 23,00
“Pork Schnitzel Viennese Style” with parsley potatoes and mixed Salad A, E, C, G, J, H, L	€ 14,90
Pork Cordon Bleu with French fries A, E, C, G, J, H, L	€ 17,00
Lye pretzel A	€ 1,90
Bread per pice A, E, H, K	€ 1,50

All Taxes included

MAIN DISHES

Boild beef with cream spinach, roasted potatoes and apple-horseradish A, F, G, I, L	€ 16,80
Beef goulash with bread dumpling A, C, E, G, I, J, L	€ 13,80
Lights of calf with dumplings A, C, G, I, J, L	€ 16,90
Trout meunière with parsley potatoes and mixed salad G, D, I, L	€ 19,50
Sweet pepper chicken with root vegetables and shapeless herb dumplings I, A, G, C, L	€ 14,50
Braised leg of lamb in thyme juice with vegetables and potato roasters A, E, F, G, I, L	€ 22,00
Asparagus „green-white“ with polonaise and parsley potatoes I, J, L	€ 18,90
Calf's liver cuts in cream sauce with leek, red onions and butter rice A, G, J, L	€ 18,60

All Taxes included

VEGETARIAN DISHES

Flat Spinach dumplings with Feta cheese and wine cabbage A, C, G, I, J, L	€ 13,90
Small shapeless cheese-dumplings with roasted onions and leaf salad I, A, G, L, C, J	€ 11,50
Carinthian cheese noodles with brown butter and green salad A, C, G, I, L, J	€ 14,80



OUR SWEET CORNER

Salzburger Nockerl with lingonberries (two persons) A, C, G, L <small>We serve the Salzburger Nockerl from 12:00-14:00 and 18:00-21:00 (20-minute wait)</small>	€ 14,00
Kaiserschmarren with stewed plums A, C, G, L <small>We serve the Kaiserschmarren from 12:00-14:00 and 18:00-21:00 (20-minute wait)</small>	€ 12,00
Sweet curd cream with fruit sauce A, C, G, L, H	€ 6,50
Herzl Parfait (vanilla, chocolate, strawberry) A, C, G	€ 6,50
Poppy seed cake with apple A, G, C, L, H	€ 6,50
Famous house speciality „Rigo Jancsi“ A, C, F, G, L	€ 5,00
Apple strudel A, G, H, L, C, K	€ 5,00
Pancakes (traditional recipe) A, G, C	€ 5,50

All Taxes included