

# WEEKLY MENU

## FRIDAY, 24 August 2018

Celery cream soup

A, G, I

Fish strudel with dill-cream soup and parsley potatoes

A, C, G, I, D

€ 16,90 per person

## SATURDAY, 25 August 2018

Clear soup with meat strudel

A, C, G, I

Game stew with red cabbage and roasted potato noodles

A, C, G, I, J, L

€ 18,90 per person

## SUNDAY, 26 August 2018

Turnip cabbage cream soup

A, G, I

Cutlet of veal in butter sauce with almond broccoli and parsnip purée

A, C, G, I, J, L

€ 19,20 per person

## MONDAY, 27 August 2018

Leek cream soup

A, G, I

Minced meat with vegetables and mashed potatoes

A, C, G, I, J

€ 15,40 per Person

## TUESDAY, 28 August 2018

Cauliflower cream soup

A, G, I

Herb cream cutlet with rice

A, G, I, L

€ 15,60 per person

## WEDNESDAY, 29 August 2018

Broccoli cream soup

A, G, I

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

A, D, G, I, L, C

€ 16,90 per person

## THURSDAY, 30 August 2018

Clear soup with noodles

A, C, I

„Lumberjack Steak“ with egg sunny side up, bacon and salad

(Brown bread, meat, onions)

A, C, G, I, J, L

€ 15,20 per person

All Taxes included

## APERITIF RECOMMENDATION

Goldener Hirsch Cuvee sparkling wine <small>⌞</small>	0,1 l	€ 7,10
Champagner Moet & Chandon Imperial Brut <small>⌞</small>	0,1 l	€ 17,50
Aperol Spritz <small>⌞</small>		€ 6,50
Sparkling wine with elderflower <small>⌞</small>		€ 7,50
Campari Orange		€ 7,90

## WHITE WINES PER GLASS 0,125 l

Grüner Veltliner		
Winery Kolkmann, Wagram, Nö <small>⌞</small>	1/8 l	€ 3,80
	1/4 l	€ 7,60
Kremstal DAC, Riesling 2017		
Winery Malat, Furth, Nö <small>⌞</small>		€ 6,10
Weißburgunder 2017		
Winery Gsellmann Andreas, Gols, BGLD <small>⌞</small>		€ 6,10
Gespritzter white / red ¼ l <small>⌞</small>		€ 4,30

## RED WINE PER GLASS 0,125 l

Zweigelt		
Winery Kolkmann, Wagram, Nö <small>⌞</small>	1/8 l	€ 3,90
	1/4 l	€ 7,80
Blaufränkisch vom Kalk 2016		
Winery Altenburger, Neusiedlersee Hügelland, BGLD <small>⌞</small>		€ 6,30
Cuvée Equinox (BF, ZW, SL) 2015		
Winery J. u. M. Reumann, Deutschkreutz, BGLD <small>⌞</small>		€ 6,90
Rosé 2017		
Winery Jurtschitsch, Langenlois, Kamptal, Nö <small>⌞</small>		€ 5,70

## BEERS

Stiegl Pils draft A	0,30 l	€ 3,90
Stiegl Pils draft A	0,50 l	€ 4,60
Stiegl shandy lemon or grapefruit A	0,50l	€ 4,60
Stiegl Weisse (yeast beer) A	0,33l	€ 4,30
Stiegl Weisse (yeast beer) A	0,50l	€ 5,10
Stiegl Special beer	0,75l	€ 14,20
Stiegl Freibier (non-alcoholic) A	0,33l	€ 4,20
Erdinger Weisse (yeast beer non-alcoholic) A	0,33l	€ 4,30
König Ludwig (dark beer) A	0,33l	€ 4,30

## BOTTLED WINES 0,75 L

Sparkling wine Goldener Hirsch Cuvée, Schlumberger L € 52,00

## WHITE

Grüner Veltliner "Goldener Hirsch" 2017  
Winery Jurtschitsch, Langenlois, NÖ L € 34,00

Chardonnay 2016  
Winery Höppler, Breitenbrunn, BGLD L € 36,00

Riesling Fdsp. 2017  
Domäne Wachau, Dürnstein, NÖ L € 36,00

Grüner Veltliner Smgd. 2016 „Frauenweingarten“  
Winery Sigl, Rossatz, Wachau, NÖ L € 53,00

## RED

Zweigelt 2016  
Winery Johanneshof Reinisch, Tattendorf, NÖ L € 35,00

Blaufränkisch vom Kalk 2016  
Winery Altenburger, Jois, BGLD L € 37,00

Rotspon Classic 2015  
Winery Jurtschitsch, Langenlois, NÖ L € 40,00

Cuvée Equinox (BF, ZW, SL) 2015  
Winery J. u. M. Reumann, Deutschkreutz BGLD, L € 42,00

## SOFT DRINKS

Pepsi, 7-up, 7-up Orange	0,25 l	€ 3,50
Pepsi light	0,33 l	€ 4,20
Almdudler	0,33 l	€ 4,20
Apple juice (cloudy)	0,25 l	€ 3,60
Apple juice with sparkling water (cloudy)	0,25 l	€ 3,20
Orange juice, Rauch	0,20 l	€ 3,90
Currant or mango juice, Rauch	0,20 l	€ 3,90
Römerquelle Mineral water- still/sparkling	0,33 l	€ 3,70
Römerquelle Mineral water- still/sparkling	0,75 l	€ 7,10
Raspberry Soda	0,25 l	€ 2,80
Soda Lemon	0,25 l	€ 2,80
Ice tea	0,25 l	€ 3,90
Kombucha	0,25 l	€ 4,90
Red Bull	0,25 l	€ 4,90
Tonic Water, Bitter Lemon, Schweppes	0,25 l	€ 3,90

## HOT BEVERAGES

Espresso small		€ 3,40
Espresso double		€ 4,30
American Coffee g		€ 3,90
Cappuccino g		€ 4,30
Tea (portion) „Ronnefeldt“		€ 5,10

## DISTILLATES 2 cl

Freihof Apricot		€ 4,20
Freihof Williams pear		€ 4,20
Freihof Obstler (fruit Schnaps)		€ 4,20
Gölles Rowanberry “Edelbrand”		€ 9,50
Grappa		€ 4,90

## STARTERS

Beef salad garnished with pumpkin-seed-oil L, J, I	€ 12,50
Breaded chicken on leaf salad with pumpkin-seed-oil and red beans I, A, C, J, E, L	€ 16,90
Mixed leaf salad with sautéed chanterelles and red onions I, G, J, L	€ 14,60
Mixed seasonal salad I, J, L	€ 7,50

## SOUPS

"Altwiener stock pot" with noodles, sliced pancakes, vegetables and boiled beef I, G, C, A	€ 9,00
Cream of tomato soup with whipped cream and croutons A, E, F, G, I, L	€ 6,90
Clear soup with sliced pancakes or semolina dumplings I, A, G, C, L, J	€ 6,50

## HERZL "BRATWURST" SAUSAGE MENU

Original Salzburger Bratwurst, with sauerkraut and parsley potatoes A, J, E, L, I, G	€ 11,50
6 pieces typical Herzl "Rostbratwürstel" (sausages) with sauerkraut and fresh horseradish A, J, E, L	€ 10,40
Sausage in goulash sauce (incl. 2 peaces of beef) with bread A, G, J, L, I, C	€ 9,50
Roasted sausage of black pudding with sauerkraut and roasted potatoes A, G, J, L	€ 12,90
2 pieces Munich "Weißwürste" with pretzel and mustard J, A	€ 8,50
"Blunzengröstl" with fried egg sunny side up and coleslaw-salad I, C, E, L, G, A	€ 12,90

## MAIN DISHES

Boiled beef with cream spinach, roasted potatoes and apple-horseradish A, F, G, I, L	€ 18,50
Beef goulash with bread dumpling A, C, E, G, I, J, L	€ 15,50
Trout meunière with parsley potatoes and mixed salad G, D, I, L	€ 21,50
Roastbeef with onions from the sirloin with roasted potatoes A, G, I, J, L	€ 19,80
Calf's liver cuts in cream sauce with leek, red onions and butter rice A, G, J, L	€ 18,60
Chanterelles in cream sauce with bread dumplings A, C, G, I, J, L	€ 17,50

## VEGETARIAN DISHES

Spinach dumplings with butter, Parmesan and lettuce A, C, G, I, J, L	€ 14,50
Small shapeless cheese-dumplings with roasted onions and lettuce I, A, G, L, C, J	€ 13,50

Some of these dishes may contain nuts or other allergens.  
If you have any food allergies or dietary requirements, please contact our service  
staff for further information!

## 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

€ 15,90

### DAILY PORK ROAST

Oven fresh pork roast with bacon cabbage salad and bread dumpling

I, A, G, C, L

€ 15,60

### SELECTION OF “SCHNITZEL”

Original “Wiener Schnitzel” from veal with potato- lambs lettuce	A, E, C, G, J, H, L	€ 26,00
“Pork Schnitzel Viennese Style” with parsley potatoes and mixed Salad	A, E, C, G, J, H, L	€ 16,90
Pork Cordon Bleu with French fries	A, E, C, G, J, H, L	€ 19,00
Lye pretzel	A	€ 2,30
Bread per pice	A, E, H, K	€ 1,70

## OUR SWEET CORNER

Salzburger Nockerl with lingonberries (two persons) A, C, G, L € 15,00

The Salzburger Nockerl are served from 12:00-14:00 and 18:00-21:00 (20-minute wait)

Kaiserschmarren with stewed plums A, C, G, L € 13,00

The Kaiserschmarren is served from 12:00-14:00 and 18:00-21:00 (20-minute wait)

Sweet curd cream with fruit sauce A, C, G, L, H € 7,00

Herzl Parfait (vanilla, chocolate, strawberry) A, C, G € 7,00

Chocolate cake with whipped cream A, G, C, F € 7,00

Famous house speciality „Rigo Jancsi“ A, C, F, G, L € 6,00

Chocolate cake

Apple strudel A, G, H, L, C, K € 6,00

Pancakes (traditional recipe) A, G, C € 5,50

