

LUNCH

Saturday and Sunday 12 to 3 pm

APERITIF

Mixed bread basket

9 € per person

with Obadza, Happy Foie (unstuffed organic duck liver from the Austrian Alps), pumpkin seed butter, lemon cornichons & homemade marinated, hot smoked bacon from Brandenburger saddleback

SOUPS

Salzburger garlic cream soup

9 €

with croutons

Frittata soup

9 €

Beef bouillon with strips of pancake with herbs

MAINS

Wiener Schnitzel (veal escalope), breaded with Brandenburger organic eggs

34 €

with potato cucumber salad and cranberries

Viennese style schnitzel of saddleback pork from Landhof Rahlf, breaded with Brandenburger organic eggs

29 €

with potato cucumber salad and cranberries

Oyster mushroom schnitzel

25 €

with blue cabbage salad, pumpkin seed dip & cranberries

Wiener Saftgulasch (veal goulash) with beef from Gut Marihn

29 €

with bread dumplings, pickled gherkins & sour cream

Wachauer Weinbeuschel (stew with heart and lungs from calf)

27 €

with bread dumplings

Spinach dumplings

21 €

With yellow carrots, jerusalem artichoke and blue cheese foam

DESSERT

Homemade Germknödel (yeast dumpling)

11 €

with poppyseed butter or vanilla sauce

Apple strudel

6 €

with whipped cream or vanilla sauce

Opening hours: Wednesday to Monday 6 pm to 12 am (kitchen 6-10 pm)
Saturday & Sunday 12 pm to 12 am (kitchen 12-3 pm & 6-10 pm)



= vegetarian | For questions about allergens and additives, please contact our service staff.

EVENING

APERITIF

Mixed bread basket

9 € per person

with Obadza, Happy Foie (unstuffed organic duck liver from the Austrian Alps), pumpkin seed butter, lemon cornichons & homemade marinated, hot smoked bacon from Brandenburger saddleback

APPETIZERS

Mixed leaf salad small/large

8/12 €

with creamy house dressing candied sunflower seeds and radishes

+with baked chicken breast

+ 8 €

+ with gratinated goat cheese 

+ 4 €

+ beet baked in salt crust 

+ 5 €

Marinated Tafelspitz (beef)

15 €

with pumpkin seed oil, sauteed mushrooms & fried garlic

Tatar from Brandenburger char „25 Teiche“

16 €

with lime mayonnaise & salad bouquet

SOUPS

Salzburger garlic creme soup

9 €

with croutons

Frittata soup

9 €

Beef bouillon with strips of pancake with herbs



ONLY ON THURSDAYS AND FRIDAYS

Freshly caught Brandenburger char „25 Teiche“

32 €

with tomatoes, potato gratin & mixed salad

MAINS

Wiener Schnitzel (veal escalope), breaded with Brandenburger organic eggs with potato cucumber salad and cranberries	34 €
Viennese style schnitzel of saddleback pork from Landhof Rahlf, breaded with Brandenburger organic eggs with potato cucumber salad and cranberries	29 €
Oyster mushroom schnitzel with blue cabbage salad, pumpkin seed dip & cranberries	25 €
Schnitzel „All in“, breaded with Brandenburger organic eggs veal, saddleback pork & oyster mushroom Schnitzel with potato cucumber salad and cranberries	29 €
Steirisches Backhendl (fried chicken) from Landhof Rahlf, breaded with Brandenburger organic eggs with boiled potatoes, pumpkin seed pesto & salad	35 €
Wiener Saftgulasch (veal goulash), with beef from Gut Marihn with bread dumplings, pickled gherkins & sour cream	29 €
Tafelspitz from calf in two courses Frittata soup, roasted potatoes, spinach, chive sauce & horseradish with apple	35 €
Roastbeef with fried onions with meat from Gut Marihn with buttered spaetzle & salad	35 €
Wachauer Weinbeuschel (stew with heart and lungs from calf) with bread dumplings	27 €
Spinach dumplings  With yellow carott, jerusalem artichocke and blue cheese foam	21 €
Mushroom stew - vegai  with salted potatos	19 €

DESSERT

Karamellisierter Kaiserschmarrn (Ausrian pancake) with plum roast (approx. 20 minutes preparation time)	15 €
Germknödel (yeast dumpling) with poppyseed butter or vanilla sauce	11 €
Prepared at the table: Flambéed apricot pancakes with 0,02 l apricot schnapps	19 €

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BEER ON TAP

Hirter Märzen (Pale Lager) 0,3 l / 0,5 l	4/5,50 €
Zipfer Märzen (Pale Lager) 0,3 l/0,5 l	4/5,50 €
Edelweiss Weizen (wheat beer) 0,3 l/0,5 l	4/5,50 €
Zipferradler (shandy) 0,3 l/0,5 l	4/5,50 €
Almradler 0,3 l/0,5 l Zipfer with Almdudler	4/5,50 €

BOTTLED BEER

Edelweiss Weizen (wheat beer / non alcoholic) 0,5 l	5 €
Non alcoholic Zipfer 0,33 l	4 €

APERITIFS & LONGDRINKS

Gin Tonic with 5 cl Berliner Brandstifter Gin & Thomas Henry Tonic Water with Kabumm Gin from Farthofer + 3 €	12 €
Moscow Mule with 5 cl Berliner Brandstifter Vodka & Thomas Henry Spicy Ginger	12 €
Vodka Sour with 5 cl Berliner Brandstifter Vodka	12 €
Belsazar Rosé & Tonic with 5 cl Belsazar Rosé, Thomas Henry Tonic Water	12 €
Campari Soda/Orange with 4 cl Campari	12 €
Vodka Berry with 4 cl Berliner Brandstifter Vodka, Thomas Henry Wild Berry & lime	12 €

SPIRITS

Josef Farthofer (alle 2 cl) Sour Cherry, Aged Plum, Williams Pear, Elderflower, Hazelnut, Apricot, Arolla pine Obstler	8 € 7 €
Reisetbauer Quince, Raspberry, Apple (2 cl)	15 €

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SPARKLING & BUBBLY

Sparkling wine 0,1 l	10 €
White wine Spritzer 0,2 l	6 €
Aperol Spritz with 8 cl Aperol	10 €

REFRESHMENTS

SodaZitron (Soda with lemon juice) 0,4 l	3,50 €
Berliner table water still/sparkling 0,25 l/1,0	1,50/5 €
Vöslauer mineral water still/sparkling 0,25 l/0,75 l	3/7 €
Almdudler herbal lemonade 0,35 l	4 €
Fritz 0,2 l Kola, Kola sugarfree, Orange-, Rhubarb-, Honeydewlemonade	3,50 €
Thomas Henry 0,2 l Bitter Lemon, Tonic Water, Spicy Ginger, Pink Grapefruit	3,50 €
Rauch peach, lemon or promgranade iced tea 0,33 l	5 €

JUICE

Franz Josef Rauch 0,2 l Apple, Orange, Cranberry	4 €
All juices also available as spritzers 0,2 l/0,4 l	3,50/6 €

JULIUS MEINL KAFFEE

All coffee specialites with whole fat milk from Gläserne Molkerei, Brandenburg

Espresso single / double	2,50/4 €
Espresso macchiato single / double	2,70/4,50 €
Cappuccino	4 €
Americano	3 €
Melange (latte)	5 €
Pharisäer	9 €
with 2 cl Farthofer Premium Rum & whipped cream	
Irish Austrian Coffee	9 €
with 2 cl Farthofer Premium Whisky & whipped cream	

JULIUS MEINL BIO-TEA (CUP)

Mountain herbs, Green tea jasmine, Earl grey, English breakfast,	
Ginger-lemongrass, Fruit tea, Vanilla-cinnamon-roibos	4 €

CHOCOLATE

Hot chocolate small/large	4/6€
with whipped cream	5/7,50€
with 2 cl Rum and whipped cream	9 €