



## APPETISERS

<b>Farmer salad „Salzburg style“</b> A,E,G,H,M,O with goat cheese, nuts and bacon	€ 13,50
<b>Sauer dumpling</b> A,C,G,L,M with pickled vegetables, fresh herbs and bread	€ 9,60
<b>Beef salad</b> L,M,O with pumpkin seed oil, red onions and bread	€ 12,40
<b>Traditional “Brettljause”</b> A,C,G,L,M,O Variation of traditional cold cuts, cheeses, spreads, pickled vegetables and bread	kl. € 9,80 gr. € 13,80

## SOUPS

<b>Salzburg cream soup</b> A,C,E,G,M with sliced brown bread	€ 4,50
<b>Clear beef soup</b> A,C,G,L,M with sliced pancakes or semolina dumplings	€ 4,50
<b>„Old Viennese pot“</b> A,C,G,L,M,O with boiled beef, bacon dumpling and vegetables	€ 8,60



## MAIN COURSE

<b>Roasted calves' liver</b> <small>A,G,L,M,O</small> with mashed potatoes, onions and mixed salad	€ 12,50
<b>Boiled beef</b> <small>A,C,G,L,M</small> with cream spinach, roasted potatoes and apple horseradish	€ 17,50
<b>Classic goulash</b> <small>A,C,G,O</small> with french fries or bohemian dumpling	€ 13,90
<b>Sauteed Dumpling</b> <small>A,C,G,L,M,O</small> with scrambled egg and green salad	€ 9,60
<b>Roasted trout</b> <small>A,G,L,M,O</small> with herb butter, parsley potatoes and mixed salad	€ 18,50
<b>6 Nürnberger sausages</b> <small>A,L,M,O</small> with sauerkraut and boiled potatoes	€ 11,50
<b>Original "Salzburger Bratwurst"</b> <small>A,F,L,M,O</small> with sauerkraut and mixed salad	€ 11,50



## CLASSICS

**Original „Viennese Schnitzel“** A,C,G,L,M,O € 24,00  
with parsley potatoes and mixed salad

**Pork schnitzel „Viennese Style“** A,C,G,L,M,O € 14,50  
With potato-lamb lattuce salad

**Chicken „Viennese Style“** A,C,G,L,M,O € 19,80  
Free-range chicken from the Waldviertl region  
with parsley potatoes and mixed salad

**(20 min waiting time!)**

**Breaded mushrooms** A,C,G,M,O € 12,50  
With sauce tartar and green salad

## EVERY WEDNESDAY

**House marinated oven-fresh spare ribs** G,L,M,N,O € 14,50  
with 2 home-made dips and potato wedges

## EVERY SUNDAY

**Sunday roast** A,C,G,L,M,O € 13,90  
with side dishes of the day and salad



## DESSERT

**Traditional „Kaiserschmarren“** A,C,G,O € 11,50  
Chopped fluffy pancakes with stewed plums

**12:00-14:30 / 18:00-22:00**  
**20 min waiting time!**

**Traditional „Salzburg Nockerl“** A,C,G,O € 13,90  
with lingonberries

**12:00 am -2:30 pm / 6:00 pm - 10:00 pm**  
**20 min waiting time!**

**Homemade applestrudel** A,C,G,H,O € 6,00  
with whipped cream  
with 1 scoop of vanilla ice-cream € 7,50

**Famous house speciality „ Rigó Jancsi“** A,C,F,G,O € 5,50

**Grandmother's chocolate mousse** C,F,G,O € 8,00  
with marinated fruites  
without fruites € 6,00

**Classic panckes** A,C,G,O € 5,00  
With apricot jam



## APERITIF

Sekt „Goldener Hirsch“ trocken L	0,1 l	€ 6,70
Champagner Forget-Brimont Brut, 1er Cru L	0,1 l	€ 14,50
Aperol Spritz (with white wine) L		€ 6,10
Lillet Spritz (blanc, rosé)		€ 7,20
Campari Orange		€ 7,50

## BEER

Stiegl Pils draught A	0,30l	€ 3,50
	0,50l	€ 4,20
Stiegl Radler lemon A	0,50l	€ 4,20
Stiegl white A	0,30l	€ 3,70
	0,50l	€ 4,50
Stiegl Freibier (alcohol-free) A	0,33l	€ 3,70
Erdinger white (alcohol-free) A	0,33l	€ 3,90
König Ludwig dark A	0,33l	€ 3,90



## WHITE WINE BY GLASS

<b>Grüner Veltliner 2018</b>	1/8 l	€ 3,60
Winery Kolkmann, Wagram, LA L	1/4 l	€ 7,60
<b>Kremstal DAC, Riesling, 2017</b>	1/8 l	€ 5,80
Winery Malat, Furth, LA L	1/4 l	€ 11,60
<b>Weißburgunder, 2017</b>	1/8 l	€ 6,10
Winery Gsellmann Andreas, Gols, BGLD L	1/4 l	€ 11,40
<b>White wine spritzer</b>	1/4 l	€ 3,90

## RED WINE BY GLASS

<b>Zweigelt 2017</b>	1/8 l	€ 3,70
Winery Kolkmann, Wagram, LA L	1/4 l	€ 7,40
<b>Blaufränkisch vom Kalk 2016</b>	1/8 l	€ 5,90
Winery Altenburger, Jois, BGLD L	1/4 l	€ 11,80
<b>Cuvée Equinox (BF, ZW, SL) 2015</b>	1/8 l	€ 6,40
Winery Reumann, Deutschkreutz, BGLD L	1/4 l	€ 12,80
<b>Rosé Lust &amp; Laune 2018</b>	1/8 l	€ 5,20
Winery Zull, Schrottenthal, LA L	1/4 l	€ 10,40
<b>Red wine spritzer</b>	1/4 l	€ 3,90



## SPARKLING WINE 0,75 L

<b>Sekt „Goldener Hirsch“, Schlumberger L</b>	<b>€ 50,00</b>
<b>Champagner Forget-Brimont Brut, 1er Cru L</b>	<b>€102,00</b>

## WHITE WINE 0,75 L

**Grüner Veltliner „Goldener Hirsch“** € 35,00  
Winery Jurtschitsch, Langenlois, LA L

**Chardonnay**  
Winery Andreas Gsellmann, Golls BGLD L € 34,00

**Kremstal DAC, Riesling**  
Winery Malat, Furth, LA L € 34,00

**Grüner Veltliner Smgd. „Frauenweingarten“** € 54,00  
Winery Sigl, Rossatz, Wachau, LA L

## RED WINE 0,75 L

**Zweigelt „Classic“** € 30,00  
Winery Helmut Preisinger, Gols, BGLD L

**Blaifränkisch vom Kalk** € 35,00  
Winery Altenburger, Jois, BGLD L

**Rotspan Klassik (ZW, CS, ME)** € 43,00  
Winery Jurtschitsch, Langenlois, NÖ L

**Cuvée Equinox (BF, ZW, SL)** € 38,00  
Winery Reumann, Deutschkreutz BGLD L



## ALCOHOL-FREE FIZZY DRINKS

<b>Pepsi, 7-up, 7-up Orange</b>	0,25 l	€ 3,20
<b>Pepsi Max</b>	0,33 l	€ 3,70
<b>Almdudler</b>	0,25 l	€ 3,20
<b>Apple juice (with pulp)</b>	0,25 l	€ 3,60
<b>Apple juice with soda (with pulp)</b>	0,25 l	€ 2,90
	0,5 l	€ 4,20
<b>Rauch juice</b>	0,20 l	€ 3,40
Orange / black current / mango		
<b>Römerquelle</b>	0,33 l	€ 3,30
Mineral water still/sparkling	0,75 l	€ 6,50
<b>Soda with raspberry syrup</b>	0,25 l	€ 2,50
	0,5 l	€ 3,90
<b>Soda with lemon juice</b>	0,25 l	€ 2,50
	0,5 l	€ 3,90
<b>Ice tea</b>	0,25 l	€ 3,50
<b>Kombucha</b>	0,25 l	€ 4,50
<b>Red Bull</b>	0,25 l	€ 4,50
<b>Schweppes</b>	0,25 l	€ 3,40
Tonic Water / Bitter Lemon		





## HOT DRINKS

Espresso	€ 3,10
Double Espresso	€ 4,10
Black coffee G	€ 3,50
Cappuccino G	€ 3,90
Tea pot „Ronnefeldt“	€ 4,70

## SCHNÄPSE / BRÄNDE 2 CL

Freihof apricot	€ 3,90
Freihof pear Williams	€ 3,90
Freihof fruits	€ 3,70
Freihof raspberry	€ 4,20
Grappa di Chianti	€ 4,50
Fernet Branca	€ 4,50