

Warm welcome!

Good to have you here.

*“There is no love sincerer than the
love of food!”*

George Bernard Shaw



Cold



dishes & cuts

“Brettljaus’n” (a, g, l, M, o) 3 types of spread, cold cut sausage & roast pork, bacon & cheese	€ 8,80
Cheese plate (a, g, o) Cheese variation	€ 8,30
Portion of dry cured beef (a, g, o) Dry-cured beef & butter	€ 8,30
Portion of bacon (a, g, o) Home-smoked & bacon	€ 7,80
Portion of cold cut roast pork (a, g, o) Cold cut roast pork & horse radish	€ 7,80
Mixed spreads (a, g, M, o) Potato cheese, herbal curd, Liptauer (red pepper) spread and bacon jam	€ 7,00
Additional plate With a slice of homemade bread + a portion of butter (a, o)	€ 1,50
Slice of homemade bread (a, o)	€ 0,70



Searching



...for a snack

Snack bread <i>(a, g, M, v)</i> <i>Spread, cold cut sausage and roast pork, bacon & cheese</i>	€ 6,50
Dry-cured beef bread <i>(a, g, v)</i>	€ 6,00
Cheese bread <i>(a, g, v)</i>	€ 6,00
Bacon bread <i>(a, g, v)</i>	€ 5,50
Roast pork bread <i>(a, g, v)</i> <i>Cold-cut</i>	€ 5,50
Lard bacon bread <i>(a, v)</i>	€ 5,50
Bread with Liptauer spread <i>(a, g, M, v)</i>	€ 3,00
Bread with herbal curd <i>(a, g, v)</i>	€ 3,00
Bread with potato cheese <i>(a, g, v)</i>	€ 3,00
Bread and dripping with onions <i>(a, v)</i> <i>or buttered bread with chives</i> <i>(a, g)</i>	€ 2,00



Salad



Brawns & more

Farmer's Carpaccio (a, g, v) € 9,50
*Dry-cured beef, marinated rocket salad,
Parmesan cheese & olive oil*

Styrian salad (H, M) € 7,50
*Brawn, pickled sausage, beetle beans, green leafs salad,
and pumpkin seed oil*

Salad with sheep cheese (g, H, M) € 7,00
Green salad with pickled sheep cheese

Homemade brawn with onions (a, M, v) € 6,00
Brawn with garnish

Pickled sausage with onions (a, M, v) € 6,00
Pickled sausage garnished with onions

Portion of pumpkin seed oil (H) € 0,70

From April to October we offer additionally:

Cold beef salad (a, M, v) € 8,50
Pickled beef with garnish & pumpkin seed oil

Ox-mouth salad (a, M, v) € 8,50
Pickled ox-meat with garnish



Sausages



& more

Farmer's toast <small>(a, e, g, v)</small> <i>2 slices of bread filled with bacon, sausage and cheese topped with fried egg and served with a small side salad</i>	€ 8,50
Bread with melted Raclette cheese <small>(a, g, v)</small> <i>1 slice of bread au gratin with mountain cheese</i>	€ 6,00
Dry-cured deer sausage <small>(a, M)</small> <i>1 slice of homemade bread with garnish (served cold)</i>	€ 5,50
Deer sausage <small>(a, M)</small> <i>1 slice of homemade bread, mustard & horseradish</i>	€ 5,50
Debreziner (spicy) sausage <small>(a, M)</small> <i>1 slice of homemade bread, mustard & horseradish</i>	€ 3,50
Frankfurter (Wiener) sausages <small>(a, M)</small> <i>1 slice of homemade bread, mustard & horseradish</i>	€ 3,50
Ham-cheese toast <small>(a, M)</small> <i>Served with Ketchup</i>	€ 3,20



Coffee



Tea & something sweet

<i>Coffee mug with foamed milk <u>or</u> hot chocolate</i> (€)	€ 3,50
<i>Cappuccino</i> (€)	€ 3,20
<i>Coffee mug</i> (€)	€ 2,90
<i>Premium Tea</i> <i>Herbal infusion, peppermint, chamomile, fruits, rosehips, black or green tea</i>	€ 2,60

...save room for dessert

<i>Curd cheese strudel</i> (a, e, €) <i>either with whipped cream <u>or</u> vanilla ice cream</i>	€ 4,00
<i>French toast</i> (a, e, €, €) <i>filled with homemade plum jam</i>	€ 3,00
<i>Cake of the day</i> (a, e, €)	€ 2,80
<i>Scoop of vanilla ice cream</i> (a, e, €)	€ 1,10
<i>Portion of whipped cream</i> (€)	€ 0,70



Fruit juices



*pure homemade
stinging nettle or elderflower-balm juice*

<i>with soda water</i>	<i>0,5 l</i>	<i>€ 3,80</i>
	<i>1,0 l</i>	<i>€ 7,20</i>
<i>with still water</i>	<i>0,5 l</i>	<i>€ 3,50</i>
	<i>1,0 l</i>	<i>€ 6,80</i>

*Urftaler
organic fruit juices
plum, apricot, pear, strawberry or orange*

<i>pure</i>	<i>0,25 l</i>	<i>€ 2,60</i>
	<i>0,5 l</i>	<i>€ 4,20</i>
<i>with soda water</i>	<i>0,5 l</i>	<i>€ 3,80</i>
	<i>1,0 l</i>	<i>€ 7,20</i>
<i>with still water</i>	<i>0,5 l</i>	<i>€ 3,50</i>
	<i>1,0 l</i>	<i>€ 6,80</i>



“Libella”



juice & soda

apple or blackcurrant

<i>pure</i>	<i>0,5 l</i>	<i>€ 3,80</i>
	<i>1,0 l</i>	<i>€ 7,00</i>

<i>with soda water</i>	<i>0,5 l</i>	<i>€ 3,60</i>
	<i>1,0 l</i>	<i>€ 6,80</i>

<i>with still water</i>	<i>0,5 l</i>	<i>€ 3,30</i>
	<i>1,0 l</i>	<i>€ 6,50</i>

<i>Almdudler, Libella coke</i>	<i>0,25 l</i>	<i>€ 2,60</i>
<i>or Libella lemon</i>	<i>0,5 l</i>	<i>€ 4,50</i>

<i>Fuze Tea lemon</i>	<i>0,33 l</i>	<i>€ 3,00</i>
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<i>Coca Cola zero</i>	<i>0,33 l</i>	<i>€ 3,00</i>
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Water



<i>“Vöslauer”</i>	<i>0,33 l</i>	<i>€ 2,60</i>
<i>still or sparkling</i>	<i>0,75 l</i>	<i>€ 4,50</i>
<i>spring water</i>	<i>0,25 l</i>	<i>€ 0,80</i>
	<i>1,0 l</i>	<i>€ 2,00</i>
<i>Freshly squeezed lemon juice</i>	<i>2 cl</i>	<i>€ 0,70</i>
<i>Soda lemon</i>	<i>0,25 l</i>	<i>€ 2,00</i>
<i>with freshly squeezed lemon juice</i>	<i>0,5 l</i>	<i>€ 3,00</i>

& non-alcoholic beer

<i>Franziskaner wheat beer (a, e)</i>	<i>0,5 l</i>	<i>€ 4,20</i>
<i>Stiegl Freibier (a, e)</i>	<i>0,5 l</i>	<i>€ 3,80</i>



freshly tapped (a.ö)

“Uttendorfer” beer

<i>5,2 % Vol.</i>	<i>0,20l</i>	<i>€ 2,50</i>
	<i>0,33l</i>	<i>€ 3,20</i>
	<i>0,50l</i>	<i>€ 3,70</i>

“Stiegl Spezial”

<i>5,2 % Vol.</i>	<i>0,20l</i>	<i>€ 2,80</i>
	<i>0,33l</i>	<i>€ 3,30</i>
	<i>0,50l</i>	<i>€ 4,00</i>

“Stiegl Zwickl”

<i>naturally cloudy beer, 5,2 % Vol.</i>	<i>0,20 l</i>	<i>€ 2,80</i>
	<i>0,33 l</i>	<i>€ 3,30</i>
	<i>0,5 l</i>	<i>€ 4,00</i>

“Stiegl” wheat beer

	<i>0,33l</i>	<i>€ 3,30</i>
	<i>0,50l</i>	<i>€ 4,00</i>

shandy

<i>with Almdudler or lemonade</i>	<i>0,33l</i>	<i>€ 3,20</i>
	<i>0,50l</i>	<i>€ 3,90</i>



Bottled beer (a, c)



“Uttendorfer Falstaff” 0,5 l € 3,80

“Uttendorfer” wheat beer 0,5 l € 4,20

dark or lager beer

“Uttendorfer Premium” 0,33l € 3,30

dark beer

“Uttendorfer Pils” 0,33l € 3,30

“Stiegl” shandy 0,33l € 3,30

Grapefruit

“Stiegl” Columbus 0,33l € 3,30

Pale Ale

“Wildshuter Sortenspiel” 0,75l € 12,90

*pale, honey-colored specialty beer,
brewed with the finest ancient
Wildshuter grain, resulting in a balanced,*

*full-bodied yet mild beer,
leaves a long-lasting impression* 0,25l € 4,80



Apple cider



homemade (a)

<i>pure cider</i>	<i>0,25l</i>	<i>€ 2,30</i>
	<i>0,5 l</i>	<i>€ 3,40</i>
	<i>1,0 l</i>	<i>€ 6,50</i>
<i>cider with soda water</i>	<i>0,25l</i>	<i>€ 2,10</i>
	<i>0,5 l</i>	<i>€ 3,00</i>
<i>cider with still water</i>	<i>0,25l</i>	<i>€ 2,00</i>
	<i>0,5 l</i>	<i>€ 2,80</i>
<i>“Drilling”</i>	<i>0,25l</i>	<i>€ 2,30</i>
	<i>0,5 l</i>	<i>€ 3,60</i>
<i>apple juice, cider & soda water</i>		
<i>farmer’s shandy</i>	<i>0,25l</i>	<i>€ 2,40</i>
	<i>0,5 l</i>	<i>€ 3,80</i>
<i>apple juice and cider</i>		



Sparkling^(e)



<i>Prosecco Aperol</i>	€ 5,20
<i>Aperol Spritz</i>	€ 4,20
<i>Beerol</i>	€ 4,20
<i>Ciderol</i>	€ 4,00
<i>Glass of Prosecco rosé or blanc</i>	€ 3,80

<i>Huss'n Hugo</i>	€ 5,20
<i>Hibiscus blossom Spritz</i>	€ 4,80
<i>Hussenspritzer</i>	€ 4,80
<i>Cranberry meets Apple</i>	

<i>wine spritzer</i>	0,25l	€ 2,80
<i>sweet wine spritzer</i>	0,25l	€ 3,20
<i>Almdudler, Elderflower or lemonade</i>		

<i>summery wine spritzer</i>	0,25 l	€ 2,40
	0,5 l	€ 3,60

homemade specialties

<i>“Hussenkrauterer”</i>	3cl	€ 4,00
<i>sage liqueur on the rocks with sage sugar cane</i>		

<i>sweet love^(e, g)</i>	4cl	€ 4,40
<i>3cl advocaat, 1cl raspberry liquor</i>		



Schnaps,



Spirits

<i>Rowanberry</i>	<i>2cl</i>	€ 5,90
<i>Cherry brandy</i>	<i>2CL</i>	€ 4,90
<i>Gentian</i>	<i>2cl</i>	€ 4,50
<i>Swiss pine</i>	<i>2cl</i>	€ 3,70
<i>Grape</i>	<i>2cl</i>	€ 3,50
<i>Calmus</i>	<i>2cl</i>	€ 3,20
<i>Williams pear</i>	<i>2cl</i>	€ 3,20
<i>Apricot</i>	<i>2cl</i>	€ 3,20
<i>Plum</i>	<i>2cl</i>	€ 2,70
<i>Pear</i>	<i>2cl</i>	€ 2,20

& liquors

<i>Raspberry</i>	<i>2cl</i>	€ 2,50
<i>Hazel nut</i> (H)	<i>2cl</i>	€ 2,50
<i>Pine liquor</i>	<i>2cl</i>	€ 2,50
<i>Eggnog</i> (e, g)	<i>2cl</i>	€ 2,50
<i>Elderflower liquor</i>	<i>2cl</i>	€ 2,50
<i>“Vierkanter”</i>	<i>2cl</i>	€ 2,50

mixed liquor of red wine, cognac, raspberry syrup and schnapps



wine menu



Our wines may contain sulfites and traces of protein, casein and lactose.

White Wine

Viniculture Klubik

Fels/Wagram, Lower Austria

2018	<i>Grüner Veltliner Classic</i>		€ 24,00
	<i>13,0% vol</i>	<i>Glass</i>	€ 3,80
2018	<i>Riesling Classic</i>		€ 24,00
	<i>13,5% vol</i>	<i>Glass</i>	€ 3,80
2018	<i>Gelber Muskateller</i>		€ 24,00
	<i>12,5% vol</i>	<i>Glass</i>	€ 3,80

Vineyard Aichinger

Schönberg, Lower Austria

2017	<i>Riesling Rosenberg, Kamptal DAC Reserve</i>		€ 42,00
	<i>13,5% vol</i>	<i>Glass</i>	€ 7,40
2015	<i>Grüner Veltliner, Alte Reben, Kamptal DAC Reserve</i>		€ 38,00
		<i>Glass</i>	€ 6,50

Rotweine

Vineyard Brunthaler, Mailberg, Lower Austria

2017	Zweigelt		€ 22,00
	12,5% vol	Glass	€ 3,80
2012	Zweigelt Barrique		€36,00
	13,5% vol	Glass	€ 6,50
2011	Red Bruni, Cabernet Sauvignon		€38,00
	13,5% vol	Glass	€ 6,90

Vineyard Keringer, Mönchhof, Burgenland

2017	Rotweincuvée		€ 30,00
	14,0% vol	Glass	€ 5,10

Vineyard Kerschbaum, Horitschon, Burgenland

2016	Blaufränkisch		€ 32,00
	13,0% vol	Glass	€ 5,40

Sparkling Wine

<i>Cuvée Lisa, Brunthaler, Sekt Brut</i>		<i>€ 26,00</i>
<i>12,0% vol</i>	<i>Piccola</i>	<i>€ 8,50</i>
<i>Col Maor, Prosecco Superiore D.O.C.G.</i>		<i>€ 26,00</i>
<i>11,0% vol</i>		
<i>Aichinger Sparkling Wine Rosé or Sauvignon Blanc</i>		<i>€ 42,00</i>
<i>13,0% vol 13,5% vol</i>		



allergens



- A* = *gluten-cont. cereals*
- B* = *crustaceans*
- C* = *egg*
- D* = *fish*
- E* = *peanut*
- F* = *soy*
- G* = *milk or lactose*
- H* = *peel fruits*
- L* = *celery*
- M* = *mustard*
- N* = *sesame*
- O* = *sulfites*
- P* = *lupins*
- R* = *molluscs*