

## Gasthof Hüttwirt - since 1521

<b>„Monte e Mare“</b> Bergapfel-Mandarinensaft, Grenadine, Tonic	6,50
<b>„Bloody Orange“</b> Prosecco, blood orange juice, soda	7,90
<b>„Americano“</b> , Sporer Bitter, Wermuth, Soda	7,50
<b>1/3l Hopfengaudi IPA</b> , Woif Biersieder, Seekirchen	5,80
<b>1/8l Gelber Muskateller 2021</b> , Zillinger, Weinviertel	6,10
<b>1/8l Gemischter Satz Mitterberg 2022</b> Fuhrgassl-Huber, Wien	6,90
<b>1/8l Pinot Gris 2021</b> , Paul Lehrner, Mittelburgenland	7,50
<b>1/8l Rosé Rosa 2022</b> , Umathum, Neusiedlersee	6,90
<b>1/8 Syrah 2017</b> , Villa Juris, Ungarn	7,90
<b>1/16l Temento Sweet</b> , Tement, Südsteiermark	5,50
<b>2cl Trebernbrand</b> , Lehrner, Mittelburgenland	5,00

## Soups, starters, and salads

<b>Creamy garlic soup</b> with bread chip	7,20
<b>Frittatensuppe</b> – pancake stripes in clear beef broth	6,20
<b>Pannonian style fish soup</b> sm. 11,00 lg.	17,00
<b>Sheep curd cheese on tomato gazpacho</b> with pickled vegetables	17,00
<b>Wulka Prosciutto</b> with olives and bread	21,00
<b>Carpaccio</b> with local cheese and bread	18,90
<b>Mixed salad or leaf salad</b>	7,20
<b>Winter salad with pomegranate</b> and roasted Tyrolian mushrooms	18,00
Portion olives	5,00
Portion pickled vegetables	4,00
Portion bread	2,00
Portion crackling fat	3,00
Portion butter	1,50

## Main Dishes

<b>Beetroot-poppysseed-dumpling</b> with cheese crème	18,00
<b>Amaronerisotto</b> with radicchio, bacon, pear and Grana Padano	18,90
<b>Ratatouille on creamy polenta</b> with curd cheese	18,90
<b>Char filet</b> with pumpkin and dill potatoes	27,00
<b>Black Pudding on roasted potatoes</b> with fried egg and cabbage salad	19,80
<b>Veal lung and heart stew</b> with bread dumpling	19,80
<b>Wiener Schnitzel or Cordon Bleu</b> (veal) with potato-endive-salad	26,00/27,00
<b>Pot roasted ox ragout</b> with bread dumpling and red cabbage	25,00
<b>Pork neck boiled in a vinegar stock</b> with roasted potatoes, green beans, and horseradish	26,00
<b>Zürcher Kalbsrahmgenschnetzeltes</b> , veal slices in creamy mushroom sauce with roesti and vegetables	28,00
<b>Grilled Rib-Eye-Steak</b> (300g) with Steakhouse Fries, pepper sauce und herb butter	35,00

## Desserts and Ice Cream

<b>Blueberry pancake</b> with vanilla ice	11,50
<b>Crème Brûlée</b> with raspberry sorbet	10,50
<b>Austrian blue cheese</b> with grape jam and bread	12,00
<b>Eiskaffee</b> – cold coffee with vanilla ice	8,20
<b>Eiskaffee gerührt</b> – cold coffee mixed with vanilla ice	8,50
<b>Coupe Dänemark</b> – vanilla ice with hot chocolate sauce	8,50
<b>Heiße Liebe</b> – vanilla ice with hot raspberries	8,50
<b>Sorbetbowl</b> – fruit sorbets with fresh fruits	9,50
<b>scoop of ice cream or sorbet</b> (vanilla, chocolate, raspberry, lemon or mango)	2,30
+ whipped cream, chocolate sauce, smarties or eggnog	0,80

All rates in Euro, taxes included.