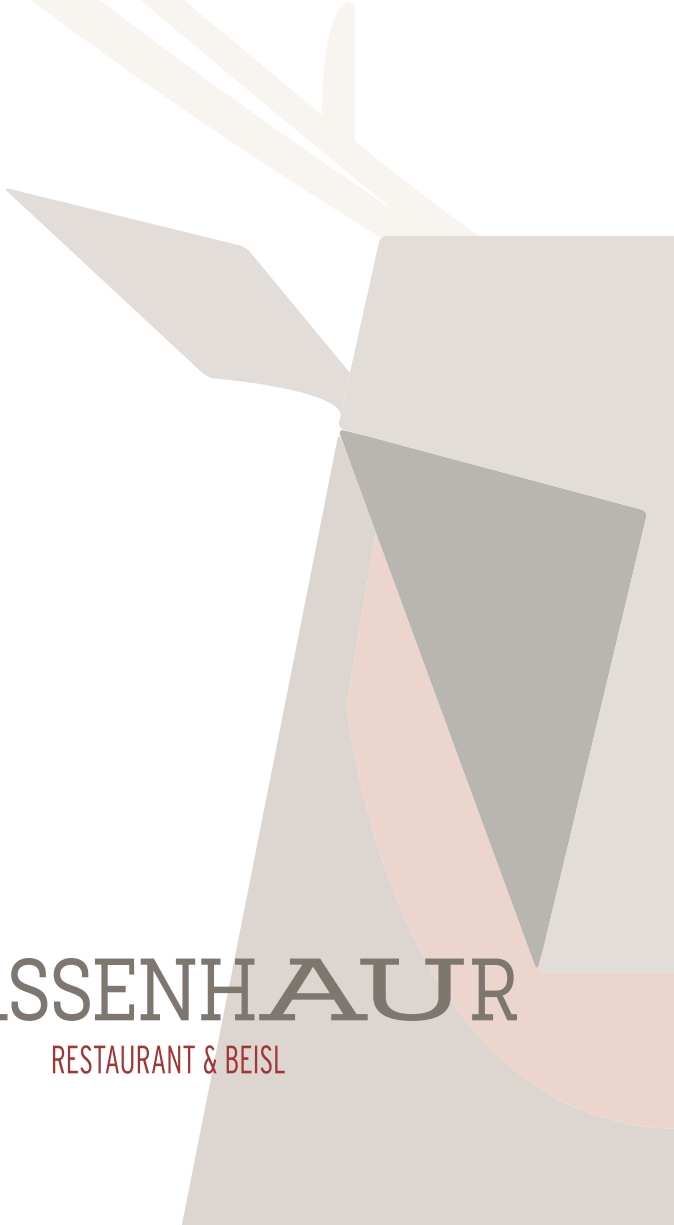
À LA CARTE



GASSENHAUR

RESTAURANT & BEISL

SERVUS

Farmhouse rye bread with
an apple onion spread

STARTERS

BRETTLJAUSE
Paté à la maison from organic galloway beef, South Tyrolean bacon, Landjäger sausage, hay milk cheese, Planggian mountain cheese, radish and pickled vegetables, with oven-fresh bread and butter
24 (for two) / 14

VIENNESE FRIED CHICKEN
with papaya and tomato salad, pine nuts and basil dip
14.5

VEGETARIAN
VIENNESE FRIED CHICKEN
made from baked tempeh, with papaya and tomato salad, pine nuts and basil dip
14.5

VEGETARIAN

BAKED GOAT'S CHEESE ROLL

with pumpkin chutney, raw beetroot and apple salad, and black salsify salad with pumpkin seeds and pumpkin seed oil

14.5

FLECKERLSUPPN

Hearty beef bouillon with veal strips, root vegetables and fresh horseradish

9.5

MAINS

FISH FROM THE MARKET
served on homemade beetroot ribbon pasta with young kale and sunflower seeds
29.5

VEGETARIAN
ROASTED MIX
with pumpkin, root vegetables and pretzel dumplings
19.5

KIDS' MEAL

Small Trutscherl with French fries
14

+++ with ketchup or mayo +++

ON THE HOUSE:
lemon wafers and GASSENHAUR-lingonberries

SCHNITZEL

DAS GASSENHAUR
Original Wiener Schnitzel
cut from saddle of veal
32

TRUTSCHERL
Schnitzel from filet of
Kikok chicken breast
24

WITHOUT BREADING
Veal schnitzel or Kikok schnitzel
without batter
32 / 24

VEGAN
CELERY-FENNEL SCHNITZEL
with a Paprika-Chili-Cashew Dip
24

SIDE ORDERS

POTATO AND GREENS
roast potatoes with (or without)
bacon and onions
parsley potatoes in nut butter
warm potato salad
creamy cucumber salad with dill
mixed salad with sour cream dressing

Two sides included,
each additional side order
5

fried capers and anchovies
4

lingonberries
4

SOSSERL

pepper cream sauce
mushroom cream sauce
each 5

DESSERTS

Worth the wait –
it takes a little while!

KAISERSCHMARRN
sugared pancake
with (or without) raisins,
served with plum jam
and vanilla sauce
18 (for two) / 12

WARM CHOCOLATE TART
with apricot parfait and
pomegranate sour cream
12.5