



Wiener Gastwirtschaft im
DURCHHAUS
seit 1848



Menu classic

STRONG BEETH BROTH

semolina dumplings / vegetables / chive

WIENER PORC SCHNITZEL from Tullnerfeld

potato-lamb's lettuce salad

TRADITIONAL VIENNESE APPLE STRUDEL

crispy nuts / bourbon vanilla cream / cinnamon

price per person EURO 35,50 surcharge veal schnitzel EURO 5,00

Menu vegetarian

BEAR-GARLIC-CREAM SOUP

pumpkin seed crunch

TRUFFELED EIERNOCKERL

special austrian pasta / egg / leaf salads / fresh herbes

SOUR CREAM-MOUSSE / mango / raspberry

price per person EURO 33,50

Menu durchhaus

„GABELBISSEN“ of brown trout & spicy sardin

green apple / fresh horseradish / vegetables / sour cream / pickled cucumber / mayo

CRISPY PIKE PERCH – crispy roasted filet

creamy white wine risotto / braised cherry tomatoes / bear garlic

or

GLAZED VEAL LIVER – tender medium

durchhaus mashed potatoes / braised apple / demi glace (best jus)

DAILY DESSERT - please ask service

price per person EURO 47,50

BREAD per piece or portion EURO 2,00

