

SCHLAWIENER

WIRTSHAUS

WHAT'S NEW

SOUP

ASPARAGUS CREME SOUP *(V)*

green & white asparagus / green oil /
sourdough bread by „Joseph Brot“

€7

+ with prosciutto from Duroc

BUT NOW NOT VEGAN ANYMORE

+€2,5

STARTERS

ASIAN ASPARAGUS SALAD

chili oil / sesame / tempura /
one hour egg / black garlic / lettuce

€11

ROASTBEEF “MISOTELLO”

medium denver cut / dashi-miso mayo /
bonito flakes / nori chip

€15

MAIN COURSE

MUSHROOM RAGU WITH ASPARAGUS *(V)*

green asparagus / king oyster mushroom /
shiitake / oyster mushroom / ORGANIC
mushrooms / crispy potato dumplings

€21

CHICKEN BREAST SUPREME

duet of asparagus / celery creme /
beurre blanc / one hour egg / green oil

€23

STARTERS

BEEF BROTH

homemade sliced pancake **or** semolina
dumpling / roth vegetable / chives

€6,5

PICKLED BROOK TROUT

Austrian brook trout / gin / pink pepper /
garlic / ginger / lime / cucumber

€16

BEEF TATAR “CLASSIC”

capers / cured egg yolk / pickled onion /
potato toast “Joseph Brot”

€17 [100g]

SCHLAWIENER BREADPLATE

sourdough bread by „Joseph Brot“ with
varying spreads & homemade pickled
vegetables

€7

IN-BETWEENS

KOREAN FRIED CAULIFLOWER & ASPARAGUS *(V)*

spicy Gochujang marinade / sesame /
green onion

€12

STEAMED DIM SUM HOMEMADE

mushroom - garlic *(V)*

€9 [3 pcs.]

sichuan beef - peanut

€9 [3 pcs.]

pork - wild garlic *[crispy]*

€9 [3 pcs.]

with homemade kimchi, sesame oil or
chili oil, black vinegar & soy sauce

main course

SPINACH DUMPLINGS

alpine cheese / walnuts / brown butter /
side salad & pumpkin seed oil-vinaigrette

€17

CLASSIC MINCED VEAL

ORGANIC Austrian mincemeat /
mashed potatoes / roasted onions /
jus / snow pea

€21

“VANILLA” ROAST

medium denver cut steak with
potato pave / black garlic / jus /
pickle / braised garlic & thyme

€27 [> 200g]

PORK „SPIDER“ SCHNITZEL

pork schnitzel / horseradish / Dijon
mustard / fried parsley / lemon

€21

VIENNESE VEAL SCHNITZEL «ORIGINAL»

ORGANIC Austrian veal with
viennese garnish with anchovies,
fried capers & lemon

€24

SIDES

potato salad
cucumber sour cream salad
field salad
lettuce

€3,8

homemade cranberry sauce

€2,2

SERVUS IM SCHLAWIENER

Schlawiener, a cozy and contemporary
restaurant for everybody. Austrian
classics with an Asian twist. We source
our product from local producers,
predominately organic. Make yourselves
at home and enjoy your stay!

Tip is not included

DESSERTS

MEISTER EDERS HOMAGE TO THE MOZART BALL

Valrhona Caraibe 66% chocolate / pistachio
& nougat mousse / chocolate biscuit

€12

FLUFFY KAISERSCHMARRN

caramelized schmarrn / plum compote /
rum raisins / vanilla

€9