

Dear guests,

Thank you for visiting our restaurant.

Our menu is digitally available:
www.s-pfandl.at

S' Pfandl lunch menu

soup of the day is included 9,80
all dishes available as take-away

Monday, Thursday and Friday from 11.00am to 14.00pm

Choose from the following 5 lunch menus

Roasted dumplings with eggs and salad C, A, G, O, L, M

Home-made minced patties (pork and beef)

With mashed potatoes, roasted onions
and beet salad with horseradish A, C, D, G, O, M

Cured pork schnitzel with French fries C, A, G

(Deep-)fried fish (catfish) C, D, A, G, O, L, M

with potato and lamb's lettuce salad
or roasted with parsley potatoes and ratatouille D, L, O, G

Grilled chicken strips

with colorful salad, garnished with cucumber, tomatoes and peppers,
marinated in a homemade herbs and yoghurt dressing C, G, L, M, O

Seasonal recommendations

Aperitif:

„Lillet Roseberry“

Lillet rosé, wild-berry Schweppes, strawberry, mint ○ 5,90

Viennese Maki

rolled in Swiss chard, with lovage rice and sea trout, vegetables, crème fraîche, sprouts, sea trout caviar D, G, S, M, ○ 14,90

Creamy Jerusalem artichoke and potato soup

With truffle oil and spinach dumplings A, ○, C, G, L 5,80

Braised beef cheeks

Red wine/gin sauce, vegetables, dumplings and cranberries A, C, G, L, M, ○ 19,40

Wild boar steak

with croquettes, sautéed chanterelles, gin/red wine sauce and broccoli C, A, G, ○, L, M 26,80

Homemade pasta with fresh zucchini,

tomatoes, basil pesto, fresh arugula, spring onions, garnished with herbs and sliced parmesan cheese C, A, G, ○, L, H 14,20

Grilled salmon filet

with chanterelle risotto, baby spinach and truffle hollandaise sauce C, G, ○, L, M 23,60

Brownie (dark chocolate)

with caramelized walnuts, white chocolate mousse, stracciatella ice cream and sour cherries C, A, G, ○, H 9,20

Starters

Viennese Maki

rolled in Swiss chard, with lovage rice and sea trout, vegetables, crème fraîche, sprouts, sea trout caviar D, G, S, M, O 14,90

Steak tartare

on avocado salad with chili crème fraîche, quail's egg, butter and toast D, G, H, O, L, M 14,80

Sheep cheese

with mixed lettuce, marinated tomatoes and home-made basil pesto G, O, L, H, M 9,40

Bread:

Jourgebäck 1,00

Kaisersemmel 1,10

Kornggebäck 1,40 C, A, G

Soups

Strong beef soup with vegetables

Choice of additional ingredient: sliced pancakes, meat pie or bread and liver "pofesen" C, A, G, L, M, N, F 4,90

Old Viennese potato soup

with bacon, vegetables and porcini mushrooms A, G, O, L, M, F 5,20

Creamy Jerusalem artichoke and potato soup

With truffle oil and spinach dumplings A, O, C, G, L 5,80

Salads

Fried chicken salad

Crunchy chicken strips on potato and lamb's lettuce salad with pumpkinseed oil from Styria, roasted pumpkin seeds and a fried quail's egg C, A, G, O, L, M 14,50

s'Pfandl summer salad

Fresh salad with grilled feta cheese rolled in bacon, garnished with cherry tomatoes, and marinated chanterelles, marinated in Sherry vinegar and olive oil G, L, M, O 14,50

Vegetarian and vegan dishes

Homemade pasta with fresh zucchini,
tomatoes, basil pesto, fresh arugula, spring onions, garnished with herbs
and sliced parmesan cheese C, A, G, O, L, H 14,20

Filled red pepper - vegan
with colorful vegetables and fresh herbs
on a yellow pepper cream O, L, F 13,50

Everything carrots – vegan
Carrot-coconut purée, carrot cream, purple carrots
and glazed sugar carrots O, F, P 14,40

Dumplings in chanterelle sauce
with fresh herbs C, A, G, O 18,40

Fish specialties from Lower Austria

Grilled salmon filet
with chanterelle risotto, baby spinach
and truffle hollandaise sauce D, C, G, O 23,60

Char/saibling 320g
with fresh herbs, roasted in butter,
parsley potatoes and mixed lettuce A, G, L, M, O 23,60

s' Pfandl's regional delicacies

Pink-roasted saddle of venison

with creamy truffle pasta, sliced vegetables,
young carrots and pea pods C, A, G, O, L 26,80

Modern pepper chicken

chicken strips (Upper-Austrian corn-fed chicken)
in cream sauce made of peppers with buttered spaetzle,
garnished with fresh cress and chili strings C, A, G, L, M, F 17,80

Braised beef cheeks

Red wine/gin sauce, vegetables, dumplings and cranberries A, C, G, L, M, O 19,40

Original Wiener Schnitzel (calf)

with parsley-potatoes and creamy cucumber salad A, C, G, O 22,80

Wiener Backhendl (Viennese fried chicken)

Chicken drumstick and chicken breast (corn-fed chicken)
and potato lamb's lettuce-salad C, A, G, O, L, M 15,90

Wild boar steak

with croquettes, sautéed chanterelles,
gin/red wine sauce and broccoli C, A, G, L, O 26,80

Filet tips (pork)

in creamy porcini sauce with tagliatelle,
lovage pesto and colorful vegetables C, A, G, H, L, M, O 22,40

Guests' favorites

Prime rib and chanterelles (young cow - AMA)

shortly roasted, in chanterelle-goulash sauce,
fried potatoes and baked tomatoes A, O 21,80

Cooked shoulder cut (beef)

With classic sides:

Roasted potato pieces, vegetables,
mix of bread rolls, horse radish and cream and chive sauce A, C, G, L, O 19,40

Giant S-Pfandl skewers

with juicy pork filet, chicken filet, bacon, sausages, onion and pepper,
sides of fries, fresh colorful vegetables, herb butter and chili dip D, G, O, L, M, F 23,90

Grilled pork filets

with pepper-cream-sauce, string beans with bacon, fries A, G, L, O, M 23,40

S´ Pfandl – black pudding

served in a pan

with potatoes, bacon, fried egg and chives
seasoned with marjoram, garlic and horse radish (Styria) A, C, G, L, S, O 14,80

Coffee specialties

- Espresso/espresso with milk € 2,90
- Americano/Americano with milk € 3,50
- Wiener Melange (flat white) € 3,90
- Double espresso/double espresso with milk € 4,40
- Cappuccino with milk foam € 3,90
- Cappuccino with whipped cream € 4,40
- Latte Macchiato with milk foam € 4,40
- Hot chocolate with whipped cream € 3,20

Organic tea – Sonnentor Lower Austria

...served with milk or lemon in a tea pot 4,80

Gute Laune Kräutertee BIO – Apfelminze, Himbeerblätter, Brombeerblätter, Ringelblumen, Erdbeerblätter, Kornblumen, Sonnenblumenblütenblätter.

Ingwer Zitronen Tee BIO – Ingwer, Lemongrass, Zitronenschale, Pfeffer schwarz, Süssholz, Pfefferminze, Hibiskus.

Feinster Chinesischer Grüntee BIO – Chinesischer Grüntee, champagnerfarben, leicht grünlich, der Geschmack blumig, grasig aromatisch.

Earl Grey BIO – Schwarztee aus Südindien, Bergamotte, strahlendes Bernstein, blumiger Duft nach Aromen und Bitterorange.

Schwarztee Darjeeling BIO – Goldige Farbe, sehr vielfältige Aromen, blumig- herb, süß-fruchtig, gehaltvoller leicht malziger Abgang.

Rooibos-Vanille BIO – Rooibos, Vanilleextrakt, schimmert leicht goldbraun, zart-würziger Duft von Vanille, wild-holziger Rooibosduft.

Orangen-Früchtetee BIO – Hagebutten, Apfelstücke, Hibiskus, Orangenschalen, leuchtet in einem kräftigen Kaminrot.

Dessert

Chocolate mousse (form white and dark chocolate)

with marinated berries C, G, O 7,90

Warm Viennese apple strudel

with whipped cream A, C, H, G, O 5,40

Apricot yoghurt cake – vegan

with fresh strawberries and lemon sorbet A, O 8,40

Brownie (dark chocolate)

with caramelized walnuts, white chocolate mousse,
salted caramel ice cream and sour cherries C, A, G, O, H 9,20

s’Pfandl dessert variation

for the ones with a sweet tooth – be surprised:
a variation of different desserts C, A, G, H, E, O, F 16,00

Ice classics

Iced coffee

with vanilla ice cream, black coffee and whipped cream C, G 4,90

Vanilla ice cream with warm raspberries

and whipped cream C, G, O 5,90

Vanilla ice cream with fresh strawberries

eggnog and whipped cream 6,40

iced eggnog chocolate cornet

dark chocolate filled with eggnog parfait, raspberries C, G, O 9,40

Non-alcoholic beverages

S'Pfandl homemade Limo – Sparkling or still –

with fresh mint, lime, orange, lemon juice, brown sugar und raspberry syrup 0,5l 3,90

KORL cola orange lemonade (Zwettler Brauerei) ○	Fl. 0,50 3,80
Coke, Coke Zero, Almdudler, Frucade	Fl. 0,33 3,40
Rauch peach ice tea ○	Fl. 0,33 3,40

Bio Organic – von Red Bull

Bio Organic-Cola von Red Bull	Fl. 0,25 3,60
Bio Organic – Tonic Water oder Bitter Lemon	Fl. 0,25 3,60
Red Bull – Energydrink	Dose 0,25 4,20

MONTES – spring water from Tyrol

MONTES sparkling or still	Fl. 0,33 3,20
MONTES sparkling or still	Fl. 0,75 5,20

Ice-cold water with fresh-pressed lemon	0,30 2,20	0,50 2,70
Ice-cold water with elderflower syrup and fresh lemon	0,30 2,40	0,50 2,90
Ice-cold water with raspberry syrup and fresh lemon	0,30 2,40	0,50 2,90

Soda water	0,30 1,90 oder 0,50 3,00
Soda water with fresh lemon	0,30 2,90 oder 0,50 3,90

fruit juices:

Rauch organic cloudy apple juice 100%	Fl. 0,20 3,60
Rauch orange juice	Fl. 0,20 3,40
Rauch organic apricot juice	Fl. 0,20 3,60
Rauch organic blackcurrant juice	Fl. 0,20 3,60
Grape juice	Fl. 0,25 3,40
Grape juice with sparkling water	0,30 4,00
Grape juice with sparkling water	0,50 4,60
Rauch juices with sparkling water ○	0,30 4,00
Rauch juices with sparkling water ○	0,50 4,60

Tap water: 0,3 | 0,40 – 0,5 | 0,60 – 1 | 1,-

Beer

Weitra Bräu Märzen VOM FASS aus der Bierwerkstatt Weitra

Weitra Bräu Märzen A	0,50 4,20
Weitra Bräu Märzen	0,33 3,60
Weitra Bräu Märzen	0,20 2,50
NEW! DAS SCHWARZE	Fl. 0,33 3,90

Tigerbräu VOM FASS aus Gross Gerungs – Waldviertel pur!

TIGERBRÄU A	0,50 4,20
TIGERBRÄU	0,33 3,60
TIGERBRÄU	0,20 2,50

OTTAKRINGER Rotes Zwickl VOM FASS

Rotes Zwickl Ottakringer A	0,50 4,20
Rotes Zwickl Ottakringer	0,33 3,60
Rotes Zwickl Ottakringer	0,20 2,50

TRAUNSTEIN – special white beer	Fl. 0,50 4,20
Zwettler dark A	Fl. 0,50 4,00
Zwettler mixed A	0,33 3,60 0,50 4,20
Zwettler Radler-Citrus	Fl. 0,50 4,00

Non-alcoholic beer

HB-TRAUNSTEIN – non- alcoholic white beer A	Fl. 0,50 4,20
LUFTIKUS non-alcoholic beer	Fl. 0,50 4,20

Wine

White wine with soda water ○ or red wine with soda water ○	1/4 2,20
Hugo - Spritzer (elderflower syrup, wine, mint, water) ○	1/4 3,90
APEROL Spritzer (Aperol, white wine, soda water) ○	1/4 4,90

White wine – wine region WAGRAM

Grüner Veltliner „Schloßberg“ Michael Bauer 2020 ○	1/8 2,90
Grüner Veltliner „Alte Rebe“ Michael Bauer 2020	1/8 3,90
Riesling Michael Bauer 2020 ○	1/8 3,60
Gelber Muskateller Bauer Michael 2020 2. Platz Vinaria 2020	1/8 3,90
Sauvignon Blanc Michael Bauer 2020 ○	1/8 3,60
David Gutmayer Chardonnay Barrique 2018 Unterdürnbach Weinv. NÖ	1/8 4,90

Red wine – wine region Lower Austria and Burgenland

LEO AUMANN Caberneth S./Zweigelt 2018 Tribuswinkel/Thermenregion	1/8 4,60
DAVID GUTMAYER BLAUBURGER 2018 „KATHARINA“ Weinv. NÖ	1/8 3,90
DAVID GUTMAYER Blauer ZWEIGELT „Beginning of the future“ 2018	
Unterdürnbach Weinviertel NÖ	1/8 4,40
GAGER „Cuvee Q2“ 2017 Deutschkreutz/ Bgld.	1/8 4,90

„S' Pfandl – Regional“

die anderen reden darüber – wir tun es!

Wir sehen uns in unserer Einstellung bestätigt und werden daher noch mehr Produkte, aus den Genuss-Regionen und österreichischen Herkunftsgebieten, von unseren regionalen Partnern, beziehen.

In the following is an extract of our list of products and suppliers:

Meat and sausages – Lower Austria
Milk and milk products – mainly from Austria
Eggs – Bernhard Doppler, Staasdorf/Tulln
Chicken – Huber`s 5223 Pfaffstätt - Innviertel OÖ
Potatoes – Franz Hagl, Staasdorf/Tulln
Fruit and seasonal vegetables – Austrian agriculture – Willi Hafenrichter/Tulln
Game from Austria and individual international parts - Wiesbauer Gourmet
Gebäck – Resch & Frisch alle Inhaltsstoffe aus Österreich – production in Wels
Wines – only from Austria, especially Lower Austria and WAGRAM
Truffle pesto und olive oil – Mediterranean specialties – FILIPP from Tulln

Year-round products “Genuss Region”:

Roast beef - AMA-Kalbin
Pork filet – vorwiegend Genuss Region Tullnerfelder Schwein
Poppy – Genuss Region Waldviertler Mohn
Pumpkinseed oil and kidney beans – Genussregion Steirisches Kürbiskernöl
Asparagus – Genuss Region Marchfelder Spargel
Cornelian cherry products - Genuss Region Pielachtaler Dirndl

List of Allergens to declare:

Following the EU-regulations we have marked our dishes with info about ingredients that can cause allergic reactions or intolerances. You can find the abbreviations in the following:

eggs - C • peanuts - E • fish - D • cereals containing gluten - A • Crustaceans - B • lupin - P • Milk - G ,
nuts - H • sulfite, sulphur dioxide - O • celery - L • mustard - M • soy - F • Molluscs - R • sesame seeds – N

All prices including taxes!