



ENGEL
WIRTSCHAFTS-RESTAURANT

APERITIFS

HUGO in BLACK Black Elderflower * White wine * Soda water 6,90

FRAU HOLLE Homemade elderflower nectar* Sparkling wine 6,50

NEGRONI SBAGLIATO Vermouth * Campari * Prosecco 7,80

KIR ROYAL homemade Cassis * Sparkling Wine * Soda 6,90

CHEFS BEER APÉRO Stiegl Goldbräu with Martini Bitter 5,90

GAMBRINUS aromatic dark beer from Mohren Brewery 0,33l 4,50

Homemade lemonades from our own garden

WHITE ELDERFLOWER

BLACK ELDERBERRY

with spring water ¼ 3,50 | ½ 4,80

ENGELS HAUSTEE self-picked herbs and summer blossoms tea 5,90

KLOSTNER HEIMAT WATER still or sparkling 0,7 3,50 | 4,80

JUBILEE WINES ENGEL 33

2021 Grüner Veltliner „Rosenberg“

Weingut Anton Bauer, Wagram Bottle 0,7l 34,20 | Glas € 5,90

2018 Cuvée „ENGEL“ Ried Wagram BLFR/ZW/ M /CS

Weingut Anton Bauer, Wagram Bottle 0,7l 39,40 | Glas € 6,20

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Prices in Euro including VAT.

We accept Credit Cards and

kindly ask you to note that we issue one bill per table.

AUSTRIAN CULINARY CULTURE

SALADS & STARTERS

"ENGEL" Cover

Artisan bread * butter * herbal salt * chives * per person 5,80

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Winter leaf salads from the market
with bacon-wrapped dates, apples, grapes and nuts,
elderberry marinade Starter 15,90

 Vegetarian without bacon dates 12,90

Ω Ω

Homemade poultry liver mousse
with fruity-savory chutney, marinated walnuts
and toasted brioche 15,90

Ω Ω

„Tiroler Carpaccio“

Thin-sliced bacon with walnut oil, mountain cheese
and artisan bread 18,90

smaller portion 15,90

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Chef's Favourite

Salad with wild herbs house dressing and
chicken breast in coconut coat and chili sauce 19,90

smaller portion 15,90

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Mixed seasonal salad

With wild herbs house dressing 8,90

large Bowl 15,90

Ω Ω

 Leaf salads with wild herbs dressing

OR pumpkin seeds oil & cider vinegar marinade 8,90

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AUSTRIAN CULINARY CULTURE

SCOOPED OUT OF THE SOUP POT

Soup of the day starting from 7,90



Beef broth with

* spleen-toast * or * liver spaetzle * or * "Flädle" sliced pancakes *

3 classic Austrian soup recipes - warming and strengthening 7,90

VEGETARIAN DISHES

 Chefs Veggie Bowl

Crunchy vegetable croquettes with linguine

Winter vegetables, tomato sauce, pumpkin seeds 19,90



 Arlberger Käsknöpfle

Wheat-egg droplings "Spaetzle"

with butter, mountain cheeses, fried onions and chives 18,90

smaller portion 15,90



 Slices of polenta with winter vegetables

gratinated with mountain cheese and tomato sauce 19,90





Homemade gravy 2,80

Forest mushroom cream sauce 3,50

Home preserved cranberries 2,20

Change of side dish starting from 1,20



Ask our staff about allergens information

AUSTRIAN CULINARY CULTURE

Roe and stag game ragout
with spaetzle, quince-honey red cabbage
homemade cranberry sauce 31,90



Pan fried salmon trout
with white wine butter, herbal potatoes
winter vegetables 31,90



Boeuf Bourguignon
Juicy braised beef shoulder
in red wine sauce with shallots and champignons
served with fried polenta slices

28,90



„Poachers bowl“
Crunchy game croquettes
With Linguine, forest mushroom cream sauce,
winter vegetables 28,90



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Our dishes are seasoned with our own
wild and garden herb salt.

The bread is baked - without preservatives - in our own oven.

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AUSTRIAN CULINARY CULTURE

OUR WIRTSHAUS CLASSICS

Grilled pork tenderloin
With forest mushroom cream sauce
and buttered spaetzle 29,90



Wiener Schnitzel from veal
with French Fries or herbal potatoes 29,90
smaller portion 23,90



Schnitzel „Viennese Style“ from pork loin
with French Fries or herbal potatoes 20,90
smaller portion 15,90



Cordon bleu from veal
Filled with smoked ham and Edamer cheese 31,90
From pork 23,90



Enjoy a cozy evening with

MEAT FONDUE CHINOISE

or

CHEESE FONDUE "SWITZERLAND meets KLOSTERTAL"

Bookable between Sundays and Thursdays upon reservation.
Ask our staff for details.



AUSTRIAN CULINARY CULTURE

SWEET TEMPTATIONS & CHEESE

Warm chocolate lava cake
with orange sorbet and fir-tops-honey cream 12,90
Ω ∞

Winter Ice Dream
2 scoops walnut ice cream with hot rum-plums 9,90
Ω ∞

Deep fried apple slices with vanilla ice cream
And homemade cranberry sauce 11,90
Ω ∞

One scoop bourbon vanilla ice cream with pumpkinseeds liquor 5,80
or Affogato – doused with espresso 5,80
Ω ∞

Warm apple strudel of Boskop apples 6,90
with vanilla sauce 8,90
Ω ∞

Refreshing sorbets
Apple * Raspberry * Orange * 1 scoop 2,80
Ω ∞

Mountain cheese board
apples, grapes, chutney, home baked bread and butter 15,90

Dessert wines

2018	Auslese Cuvee sweet Weingut Tschida, Gols	Neusiedlersee 1/8 6,30
2015	Beerenauslese sweet Weingut Nittnaus, Gols	Neusiedlersee 5 cl 5,90

Ask for our vast selection of local spirits