

# ALTES **BRAU HAUS**

## **TRADITION AND REGIONAL SPECIALITIES**

The Hickel family welcomes you to the **ALTEN BRAUHAUS** in Frauenkirchen. In March of 2015 we took over the restaurant's lease, fulfilling our culinary career aspirations in this beautiful, historically registered country inn.

After over twenty successful years working in gastronomy in Vienna, we are so pleased to become a part of Burgenland's regional culinary landscape.

As chef, Daniel elevates regional dishes, sourcing only the finest ingredients from Burgenland's unique Lake Neusiedl region.

Together with her skilled waitstaff, proprietor Kati prepares an unforgettable experience for guests. Whether you dine in the Brauhaus's cosy, wooden paneled „Stüberln,“ or in the beautiful, shaded brick arcade courtyard, you will enjoy a diverse selection of wines and refreshing beverages to accompany your meal.

Serving our guests is our passion, and we are pleased to be your hosts!

**Katarina & Daniel Hickel**



## SOUPS

<b>Clear beef broth</b> (F,G,L) with sliced pancake (A,C,G), liver dumplings (A,C) or handmade noodles (A,C)	4.10
<b>Clear beef broth</b> (F,G,L) with liver dumplings (A,C)	4.50
<b>Traditional Viennese soup</b> (C,F,G,L) with vegetables, tender beef, and noodles	6.20
<b>Burgenland cabbage soup</b> (A,F,G,L) with sliced sausage, served with crusty, homemade bread	5.90
<b>Halászlé (Hungarian fish soup)</b> (D,F,G,L,) served by the cup with homemade bread (A)	6.20
served by the bowl with bread	12.50

## APPETIZERS

<b>Carpaccio – thin slices of beef filet</b> with fresh rocket/argula salad, parmesan, olive oil, & white bread (A)	11.90
<b>Boiled curd cheese strudel</b> (A,C,G) served on a bed of regional beans(A ,G, L)	10.50
<b>Grilled goat cheese wrapped in Bacon</b> (G) on a bed of cooked lentils (vegetarian)	10.50
<b>Small portion of black pudding &amp; fried potatoes</b> (A) served with fresh horse radish and cabbage salad	9.90

## A SMALL SNACK

<b>Crispy pumpkin-seed breaded chicken tenders</b> (A,C,G,) served on a bed of mixed salad with dark, Styrian pumpkin seed oil dressing	10.50
<b>“Brauhaus Leberkäse“</b> (A) (Leberkäse is compact meatloaf made from finely ground corned beef, pork, bacon & onions that’s baked till it forms a delicious, dark brown outer crust) garnished with green pepper and served with crispy roasted onions & dark bread	8.50
<b>Sacherwürstel</b> hotdog links served with mustard, horse radish, and a side of bread A,M) with Gulasch sauce and a side bread (A,C,F,G,L)	6.90 7.20
<b>Debreziner</b> paprika-spiced pork sausage links served with mustard, horse radish, and a side of bread (A,M)	7.20

All prices are in Euro & include tax

## MAIN DISHES

### **Beef filet steak** (A,F,G,L)

served with crispy potato wedges, a fine pepper sauce, and english vegetables (G)

25.90

### **Zwiebelrostbraten-**(A,F,G,L,M)

roast beef with roasted potato wedges, crispz onions, and sliced pickles

18.50

### **Viennese boiled beef & vegetables** ,C,F,G,L,M,O)

with grated apple horse radish sauce, chive sauce, & rosted potatoes

18.50

### **Fried filet of carp** (A,C,D,F,G,L,M)

locally caught fish served with mayonaise-based potato salad

15.50

### **Roasted Chicken (half chicken, without skin)** (A,C,F,G,L,M)

with potato-field green salad and Styrian pumpkin seed oil dressing

13.90

### **Pan-fried turkey schnitzel** (A,C,F,G,L,M)

with basmati rice and a green salad

13.90

### **Pan-fried pork schnitzel** (A,C,F,G,L,M)

with mixed salad

13.10

### **Cremige ham & noodle casserole** (A,C,G)

with green salad (M)

11.50

### **Homemade Spinach-sheep cheese dumplings**(A,C,G) **(vegetarian)**

with Grana Padano and green salad (C,G,M)

11.90

### **Burgenland Cabbage Strudel** (A,G) **(vegetarian)**

savory cabbage strudel with creamy herb sauce und green salad (C,G,M)

11.50

## BRAUHAUS SPECIALITIES

### **Hungarian goulash** (A,F,G,L,)

With a side dish of your choice: small | large

8.50|13.20

### **Bakonyi´er – Hungarian sliced meant & cream sauce ragout** (A,C,G,L)

Sliced, stewed turkey in a fine paprika cream sauce with mini dumplings

13.50

### **Hortobagyer -Hungarian savory crepes** (A,F,G,L,)

Savory crepes filled with meat served in a paprika-sour cream sauce

11.50

### **Side dishes** (A,C)

parsley potatoes, Basmati rice, French fries, roasted potato wedges, mini dumplings  
mixed salad (M)

3.90  
4.20

### **Bread** (A)

Semmel (Kaiser roll), Salzstangerl (salted white bread stick), Kornspitz  
Portion of bread (dark or white bread)

1.20  
1,-

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## DESSERT & ICE CREAM

<b>Alt Wiener Milchrahmstrudel</b> (A,C,G)	
creamy Viennese strudel served with warm vanilla sauce	7.60
<b>Molten chocolate cake</b> (A,C,G,H)	
served with homemade mint ice cream and whipped cream	7.60
<b>Somlo´er Nockerl</b> (A,C,G,H)	
dessert dumplings served with chocolate sauce, cherries, and whipped cream	7.60
<b>Caramalized Grieschmarren</b> (A,C,G,H)	
with stewed plums and egg- und Egg-liqueur mousse	7.60
<b>Homemade Plum dumplings</b> (A,C,H)	
covered in nut crumbs and served with lemon sorbet	7.60
<b>Creme Brle</b> (C,G)	
with fresh raspberries	7.20
<b>Homemade apple strudel</b> (A,G,H)	
with vanilla ice cream & whipped cream	6.90
with whipped cream	6.10
<b>Two Crepes</b> (A,C,G)	
filled with apricot marmelade	5.60
<b>Ice cream coffee</b> (G)	
With two scoops of vanilla ice cream & whipped cream	5.90
<b>Ice cream by the scoop:</b> (G)	
vanilla, chocolate, apricot, raspberry, strawberry, lemon, cherry, pistachio (H)	1.50

## CHEESE

<b>Cheese plate</b> (A,G)	
with specially selected cheeses served with „Roggenbrot“ from the Goldenitsch bakery	10.90



Take a piece of the Altes Brauhaus home with you!  
Our display case in the main hallway showcases our  
delicious marmelades, chutney, homemade dried noodles,  
& paprika for sale.

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