



BACHSTELZE

DINNER MENU



WEEKLY DELICACIES FROM OUR REGION

our chefs purchase local meat and produce from farmers within our region as well as salads and vegetables. Home made food, sustainability and organic fresh products are our main focus when preparing food.



MONTHLY SEASONAL MENU HIGHLIGHTS

Find our monthly seasonal specials on the menu boards in the restaurant. Our service team is glad in assisting you with our Austrian food & wine recommendations. Enjoy your dinner!

SALADS

LOCAL GOAT CHEESE 10.50
bacon, rocket salad, & tomato chutney

STYRIAN FRIED CHICKEN 10.50 
pumpkin seed crusted chicken breast, green salad
pumpkin seed oil dressing, home made potato salad

LOCAL GREEN SALAD 9 
crispy bacon, pumpkin seed oil dressing
fried potatoes & boiled egg

SMALL MIXED SIDE SALAD / GREEN LEAVES 4.50
olive oil & vinegar - pumpkin seed oil - or - italian balsamic dressing

PASTA DISHES

FRIED NOODLES WITH VEGETABLES 12
with chicken breast 17
with beef filet 19.50
with duck 19

HOME MADE BIO PASTA PAPPARDELLE
with rabbit ragout 16
with seasonal vegetables 12

FISH

ROASTED LOCAL PIKE PERCH (ZANDER) 17
austrian fried potatoes with blood sausage, herbs & bayleaf sauce

STYRIAN CHAR FILET (SAIBLING) 16
pasta pockets stuffed with ricotta, herbs & spinach

GRILLED TUNA 19 
salad nicoise, poached egg, avocado, fried young potato

MEAT

AUSTRIAN CLASSIC 'TAFELSPITZ' 19
tender boiled beef delicacy served in beef broth with roast potatoes, apple-horseradish sauce, herby sour cream (must try!)

SLOW BRAISED VEAL CHEEKS 21
lovage herb puree & mushrooms

HOME MADE CHICKEN CURRY 19
basmati reis & koriander

STARTERS & SOUPS


"BACHSTELZE CLASSIC" BEEF TARTAR 15
hand cut to order from local beef filet, pumpkin & avocado

SMOKED FISH TERRINE 14
horseradish cream, beetroot & wild herbs

CLEAR BEEF SOUP 'BOUILLON' 5
choose: sliced pan cakes, meat roulade or cheese dumplings

ASIAN SOUP "RAMEN"
poached egg, fresh vegetables 12
with chicken 15
with duck 17

VEGETARIAN

MISO SOUP 12 
smoked tofu won ton, vegetables & mushrooms

SWEET POTATO & CHICK PEA PATTIES 14
served with spinach

SCHNITZEL & CO

TRADITIONAL VIENNA 'SCHNITZEL'
made from pork 13
made from veal 19
choose: boiled potatoes with parsley or french fries

CORDON BLEU 15
fried pork schnitzel 'stuffed with ham and cheese'
choose: boiled potatoes with parsley or french fries

½ CRUMBED FRIED CHICKEN 15
home made potato salad (approximate waiting time: 20 minutes)

DESSERT

HOME MADE CAKES & SWEETS 'PLEASE SEE OUR PASTRY COUNTER' 

PANNA COTTA WITH TONKA BEAN 6.50
beery sauce & crispy honey comb

CHOCOLATE TWO WAYS 6.50
white chocolate parfait & dark chocolate mousse

APEROL refreshing drinks

BACHSTELZE MOJITO 8
rum, brown sugar, mint, strawberry, soda, lime

APEROL SPRITZ 5.50
sparkling wine, soda, aperol, mint, orange

HUGO 5
white wine, soda, elderflower, mint

GIN TONIC 7.50
gin, tonic water, lime

WATER

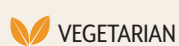
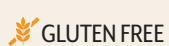
RÖMERQUELLE 0,33l 0,75l
3 4.50
sparkling or still

TEE

3.50
english breakfast, darjeeling, assam, ginseng
ginger, rooibos vanilla, camomile, peppermint,
forest berries, mountain herbs, ...

COFFEE

ESPRESSO SINGLE 2.60
ESPRESSO DOUBLE 4.60
CAFE AMERICANO 3
CAPPUCCINO 3.50
CAFE LATTE 4.50
RISTRETTO single 2.60
doppio 4.60



For Information about allergens please see our allergen file: A=Gluten, B=Crab, C=Egg, D=Fish, E=Peanut, F=Soja, G=Milk, H=Nuts, L=Celery, M=Mustard, N=Sesame, O=Sulfates, P=Lupine, R=Shellfish



BEVERAGE MENU

NON ALCOHOLIC

HOME MADE ICED TEA 0,33L	☞ 3.50	☞ 10
OBSTHOF ZUEGG 0,25l	3.60	
cloudy apple, currant, sour cherry nectar, apple aronia, williams nectar		
RAUCH JUICE 0,2l	3.30	
orange or mango		
COCA-COLA, FANTA, SPRITE ALMDUDLER 0,33l	3.60	
RED BULL 0,25l	4.50	
TONIC WATER, GINGER ALE BITTER LEMON 0,25l	4.50	

BEERS

	0,3	0,5
GÖSSER		
draft	3.30	3.90
Radler	3.30	3.90
Naturradler, bottle	3.30	
Naturgold, bottle alcoholfree	3.50	
SCHLADMINGER		
Bio Zwickl, draft	3.50	4.10
EDELWEISS		
wheat beer	4.20	
wheat beer alcoholfree	3.90	

AUSTRIAN SCHNAPS

PROMOTION

	2cl	
WERNBACHER, PIRKER, HIRTNER	5	
holunder, himbeer, obstcuvee, williams brombeer, kirsche, marille, zwetschke, schlehe		
PEER SCHNÄPSE	5	
alte birne, vogelbeere, pfirsich, kirsche williams, weichsel, quitte, bohnapfel, kriecherl maschanska apfel, haselnuss, himbeerbrand		
PEER LIKÖRE	5	
marillenlikör, brombeer likör, cafe sahne likör		
VAKUUM BRAND	5	
banane, erdbeere, pfirsich, williams		

APERITIF LIKÖRE & DIGESTIVE

	2cl	5cl
Martini Dry, Bianco, Rosso		4
Cherry Brandy Bols	4.50	
Amaretto	4.50	
Cointreau	4.50	
Grand Marnier	4.50	
Baileys	4.50	
Jägermeister	4.50	
Fernet Branca	4.50	
Rosbacher Kräuterbitter	4.50	
Doornkaat	4.50	
Himbeerlikör	4.70	

WINE BY GLAS ☞ 125ml 0,75l

KRISPEL GEBIETSWEINE VULKANLAND STEIERMARK DAC		
Gelber Muskateller, 2019	☞ 4	24
Welschriesling, 2019	☞ 4	24
Weißburgunder, 2019	☞ 4.50	27
Sauvignon Blanc, 2019	☞ 4.80	29
Krispelino Rose, 2019	☞ 3.80	23
Krispelino Weiss, 2019	☞ 3.80	23
GÜNTHER & REGINA TRIEBAUMER RUSTER KLASSIK ROT BURGENLAND		
Blaufränkisch, 2019	☞ 4.50	27
Zweigelt, 2019	☞ 4.50	27
Merlot, 2019	☞ 5	30
Cabernet Sauvignon, 2019	☞ 5	30

WINE BY BOTTLE AUSTRIA 0,75l

WHITE WINE

KRISPEL ORTSWEINE - VULKANLAND STEIERMARK STRADEN, DAC		
Chardonnay, 2018/19		33
Weißburgunder, 2018/19		33
Grauburgunder, 2018/19		36
KRISPEL RIEDENWEINE, VULKANLAND STEIERMARK		
Gelber Muskateller, Ried Stradener Rosenberg DAC, 2018/19		38
Sauvignon Blanc, Ried Hochstrandl, 2017/18		46
Grauburgunder, Ried Ried Hochstrandl, 2017/18		48

ROSE WINE

Krispelino Rose, Stmk, 2019		23
Blaufränkisch Reserve Rose, Bgld, 2019		28

RED WINE

GÜNTHER & REGINA TRIEBAUMER ROT BARRIQUE RESERVEN, RUST, BURGENLAND		
Blaufränkisch Reserve, 2017		44
Weite Welt, Cabernets, Syrah, Intl. Rebsorten, 2017		41
Blaufränkisch Cabernet, 2018		33
GÜNTHER & REGINA TRIEBAUMER RUSTER LAGENWEINE		
Blaufränkisch, Ried Oberer Wald, 2016		58
Cabernet Franc, Ried Gillesberg, 2016		53

INTERNATIONAL WINES 0,75l

WHITE WINE

Chabils , Vocoret & Fils, Bourgogne, France, 2018		55
Sancerre , Cuvee Francois de la Grange de Montigny, France, 2016		55
Chardonnay , Mendosa, Terrazas de los Andes, Argentina, 2017		48
Sauvignon Blanc , Salomon, Marlborough, New Zealand, 2018		49
Grüner Veltliner , Diverse Winzer, Austria		32

RED WINE

Brunello , di Montalcino, Altesì, Italy, 2015		65
Pinotage , Neethlingshof, Stellenbosch, South Africa, 2016		34
Zinfandel , Napa Valley, Caymus Vineyards, USA, 2010		59
Malbec , Mendoza, Catena, Argentina, 2017		44
Chianti Riserva DOCG , Italy, 2016		26
19 Crimes Red Blend , Australia, 2018		29
Bachstelze Haus Cuvee, Liquid Steel, Gsellmann, 2015	☞ 4	24
Bachstelze Haus Cuvee, Red Alloy, Gsellmann, 2015	☞ 4	24

SPARKLING WINE & CHAMPAGNE ☞ 125ml 0,75l

Bachstelze Haus Sekt, Brut	☞ 4	24
Muskateller Frizzante, Krispel, Stmk	☞ 4.50	27
Muscato, Triebaumer, Bgld		36
Eruption Sekt, Krispel, Stmk		49
Ruinart Brut, Champagner, FRA		69
Le Noble, Champagner, FRA		59

SPIRITS

RUM 2cl

Havana Club Anejo 3 Anos	5
Appleton Classic Rum	4.50
Bacardi Black	5.50
Bacardi Carta Blanca	5
Pitu Cachaca Brasil	5.50

VODKA 2cl

Russian Standard Original Vodka	5.50
Grey Goose Vodka	7.50
Beluga Russian Noble Vodka	9

GIN 2cl

Gordons Gin	5
Bombay Sapphire	6
Hendricks	7
Aijst Gin, aus der Steiermark	6.50

SINGLE MALT WHISKY 2cl

Macallan 12y	14
Glenmorangie 12y	12
Oban 14y	11
Lagavulin	10

SCOTCH WHISKY 2cl

Ballantines	8
Chivas Regal Blended 12y	8
Johnnie Walker Red Label 12y	6
Johnnie Walker Black Label 12y	9
Johnnie Walker Gold Label	12
Johnnie Walker Blue Label	15

CANADIAN WHISKEY 2cl

Canadian Club	6
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BOURBON 2cl

Jack Daniels	5
Jim Beam	5

IRISH WHISKY 2cl

Tullamore Dew	7
Jameson	7

COGNAC 2cl

Napoleon VSOP	8
Hennessy Cognac VSOP	12
Remy Martin Cognac XO	18

TEQUILA 2cl

Jose Cuervo Blanco Tequila	5.50
Sauza Tequila	5.50
Olmecca Tequila	5.50

