



BACHSTELZE

LUNCH A LA CARTE



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.

noontime



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

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

FISH

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!)

DAILY LUNCH MENU

please ask for our weekly menu

STARTERS & SOUPS

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

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

DESSERT

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

please choose

1 COURSE 8€ · 2 COURSE 10€ · 3 COURSE 12€

APEROL refreshing drinks

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

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

HUGO 5
white wine, soda, elderflower, mint

GIN TONIC 7.50
gin, tonic water, lime

WATER

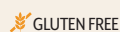
RÖMERQUELLE 0.33l 0.75l
3 4.50
sparkling or still

TEEKANNE

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

KAFFEE

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



BEVERAGES 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

GÖSSER	0,3	0,5
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

Martini Dry, Bianco, Rosso	2cl	5cl
Cherry Brandy Bols	4.50	4
Amaretto	4.50	
Cointreau	4.50	
Grand Marnier	4.50	
Baileys	4.50	
Jägermeister	4.50	
Fernet Branca	4.50	
Rossbacher 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

Chablis , 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

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

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