


börserie

Restaurant | Bar | Café

Who wants an aperitif?

fresh orange-juice 0,25l € 3.80

Rosé Frizzante 0,1l € 4.10
Villa Doral, Venetia-Italien ◦

 Vegetarian |  Vegan

Starters

Handmade Ravioli  € 8.90
pumpkin-ricotta-mint | oil of lemon | parmesan A,C,G

Carpaccio € 11.20
beef filet | pine nuts | grissini | pesto C,G,M

Grilled goat chees in a brittle of hazelnuts and pistachios  € 10.30
salad of spinach and chard | figs | tangerines | sprouts G,O,H

Soups

Beef bouillon € 3.70
with slices of pancakes or cheese dumplings A,C,G,L,O

Soup of sweet potatoes  € 4.20
with crostini A,C,G,O

Ciabatta slices
per slice

€ 0.50

Salate

Variation of green salad

pumpkin seeds | core oil | balsamic

with roasted chicken A,C,G,M,O

€ 9.90

or with handmade dumplings of potatoes and black pudding A,C,G,M,O

€ 12.90

The healty One

pomegranate | bulgur | babyspinach | rasperry-vinaigrette A,O 

€ 7.70

+ handmade potatoes-waldorf-dumplings (filled with apple,
pears, celery and nuts) A,C,G,H,L,M,O

€ 12.90




+ filet of turkey

€ 13.90

+ filet of trout from the „Gusental“ O

€ 16.50

Main courses

Gnocchi Börserie 	€ 8.60
baby spinach cherry tomatoes pine nuts light cream sauce <small>A,C,G,H</small>	
Gnocchi Prosciutto	€ 9.60
baby spinach cherry tomatoes pine nuts light cream sauce <small>A,C,G,H</small>	
Red Curry 	€ 9.10
market vegetables coconut milk basmati rice <small>A,F</small>	
Red chicken curry	€ 13.10
market vegetables coconut milk chili basmati rice <small>A,F,L</small>	
Orecchiette-Pasta	€ 7.90
ragout of tomatoes and basil pesto parmesan <small>A,C,G,O</small> 	
+ zander <small>D</small>	€ 14.90
Beef cheeks „by Anton Riepl“	€ 13.90
mashed potatoes sweet peas <small>A,G,H,L,M,O</small>	
Roasted turkey steak	€ 14.90
grill vegetables thyme potatoes <small>A,G,L</small>	
Cordon bleu from the iberico pork back	€ 17.90
filled with bacon, onions and feta rosemary potatoes cranberries <small>A,C,G</small>	

A glas of fruity selection?

Erla-Auslese-Ottonel - Sagenhaft 2008
Gerhard Kracher, Illmitz-Neusiedlersee ◦
1/16l € 5.10

Sweets

Parfait of honey and rosemary € 6.40
tangerines | raspberries C,G,O

Warm Chocolate Cake € 6.70
cherries | mango ice cream | mint A,C,F,G,O

Where are the ingredients from?

Meat

It's absolutely important for us, that our meat originated from lucky cows and beefs. Of course, we take care about a animal-lovely keeping! **Main supplier of our meat are** Anton Riepl from Gallneukirchen Fleischhauerei Ozlberger from Hartkirchen

Fish

We receive our fish from the **Teichanlage Gusental**. The quality and health of the fish are really important for Armin Schöffl. Another supplier is the company **Eisvogel** from Molln. Sustainability takes top priority.

Vegetables and fruits

Fresh and crunchy as well as regionally! We buy our vegetables and fruits at **Grabmayr** (Eferdinger Greengrocer). If our vegetables and fruits quickly run out, we receive our vitamins from **Alois Röbl** at the „Südbahnhofmarkt“.

Allergen information:

- A Grains containing gluten
- B crustaceans
- C Egg
- D Fish
- E Peanuts
- F Soy
- G Milk or lactose
- H Edible nuts
- L Celery
- M Mustard
- N Sesame
- O Sulphites
- P Lupines
- R Molluscs

Opening hours

monday - friday: 9am to 9pm
(kitchen open till 8pm)
saturdays bookable for your event
sundays and holidays closed

1 hour free parking

by consume of meals from our a la carte menu you can park 1 hour for free in the garage of „Südbahnhofmarkt“ - ask our stuff for more information

Online booking

You can book your table online for your next visit - no matter whether for breakfast, brunches, lunches or dinner.

www.boerserie.at/online-reservieren

Misprints and sentence mistakes reserve | All prices incl. VAT

Value us on
www.tripadvisor.at



