

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

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

Handmade Ravioli  € 10.90
ssparagus-ricotta-lemon balm | oil of lemon | parmesan A,C,G

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

Soups

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

Soup of asparagus € 4,20
with shrimp in a potatoe nest B,G,D € 4.80

Ciabatta slices
per slice

€ 0.50

Salads

Variation of green salad

pumpkin seeds | core oil | balsamic


with roasted chicken A,C,G,O

€ 9.90

or grilled filet of chicken A,C,G,O

€ 9.90

The healty One

strawberries | asparagus | bulgur | baby spinach A,O 

€ 9.50

+ handmade potatoes-waldorf-dumplings (filled with apple,
pears, celery and nuts) C,G 

€ 12.90

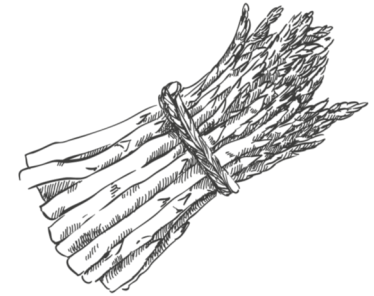
+ filet of turkey

€ 13.90

+ filet of trout from the „Gusental“ D

€ 16.50

All Asparagus



Orecchiette-Pasta with asparagus

chili | lemon A,C,G

€ 10.50

Asparagus in Prosciutto

with salad G,O

€ 12.30

Classic Asparagus

sauce hollandaise | potatoes C,G,O

€ 13.90

Grilled Zander

asparagus | pepper | potatoe | strawberries 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	€ 13.90
cream of sweet potatoes sugar peas <small>A,G,H,L,M,O</small>	
Cordon bleu from BIO pork	€ 17.90
filled with bacon, onions and feta rosemary potatoes cranberries <small>A,C,G</small>	

Sweets

Ice-Espresso

Espresso | vanilla ice cream | cream C,G

€ 4.90

Englisch Tiramisu of Berries

shorbread cookies | fresh berries | crème fraîche of lemon A,C,F,G

€ 6.40

Warm Chocolate Cake

cherries | mango ice cream | mint A,C,F,G

€ 6.70

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



