

*K*östliche Familienrezepte neu adaptiert

*Ö*sterreichische Weine

*N*atursäfte in Hülle und Fülle

*I*mmmer frische Salate

*G*lutendfreie Speisen

*S*chmankerl Karte

*H*öchster Genuss

*O*hne Glutamat Kochen

*F*risch zubereitete Speisen

*E*infach Wohlfüllen

*R*östfrischer Kaffee (Alt Wien)

*Ein Name Verpflichtet*



**KÖNIGSHOFER**



**DAS RESTAURANT**



# **Finest regional Viennese Cuisine at Königshofer**

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## **Welcome to Andreas Königshofer!**

To be welcome as a guest and to have an excellent meal is my motto .

We offer traditional Viennese cuisine and Mediterranean specialties. Our ‚Schmankerlkarte‘ with seasonal and regional highlights and daily changed lunch menus (Monday to Friday except holidays) complement our services.

Vegetarians and Vegans will find selected dishes on the following pages

## **Quality before Quantity**

We cook with fresh and healthy ingredients from Austria, and abstain from artificial additives and glutamate. Regionality is no lip service to us: We only use quality products from finest local suppliers we‘ve worked with for many years.

## **Pleasure and Comfort**

Whether lunch, business lunch or a romantic evening. Immerse yourself in our cozy atmosphere and enjoy your culinary journey.

## **Coffee and „liquid fruits“**

Our specialty is a wide range of selected coffees, fresh fruit juices (we offer five different apple juices from vintage varieties), beer and fine wines from Austria, alongside rarities like Met (Honey Wine) or finest Grappe from Italy.

**Enjoy your stay,  
Andreas Königshofer & Team!**

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# Food

## Starters

### Carpaccio

from Filet of Beef with Rucola and Parmesan

€ 11,40

### Grilled Goat cheese *(vegetarian)*

with fresh herbs on colorful salad  
and Lemons-Raspberries-Dressing (G)

€ 7,60

## Soups

### Beef soup

with stripes of pancakes, semolina dumpling or meat strudel

€ 3,60

## Traditional

### Cordon - Bleu Berg&Tal (with Cheese & Ham)

from Pork with roast potatoes and cranberries

€ 13,90

from Chicken with roast potatoes and cranberries

€ 13,90

### Schnitzel

from Chicken with potato salad

€ 11,40

### Cutlet of beef with onions

and roast potatoes

€ 16,90

### „Altwiener Backfleisch vom Beiried“ (Fried Sirlonsteak)

(Speciality of the house )

marinated with mustard and horseradish with potato-corn salad

€ 17,90

### Beiried gegrillt (Roast Sirloinsteak)

on mixed salads (/)

€ 16,90

### Grillteller

(Chicken,Pork,Beef) with french fries,  
barbecue sauce and salad garnishing

€ 15,40

### Gulasch (with dumpling or bread)

small/large

€ 8,20/€ 10,20

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### Grilled Fillets of Fish

please ask for our daily specials

# Food

## Vegetarian

<b>Egg-“Spätzle“</b> with green-leaf salad	€ 8,60
<b>Erdäpfel-Schafkäse-Tascherl (Potato filled dumpling with Feta)</b> on Ratatuille	€ 8,60
<b>Zucchini Cordon Bleu</b> with Sauce Tartare and parsley potatoes	€ 8,60

## Salad

<b>Crumbed Stripes of Chicken</b> grilled or fried with mixed salad	€ 10,90
<b>Bauernsalat</b> leaf lettuce with fried potatoes and fried bacon	€ 7,60

## Side dishes and Biscuits

<b>Potatoes-, Leaf lettuce-, Mixed salad</b> (M,O)	€ 3,60
<b>French fries, Fried potatoes, Butter dumplings</b>	€ 3,60
<b>Kornspitz, Salzstangerl, Semmel</b>	€ 1,50

## Desserts ( Self-made)

<b>Mohr im Hemd (Steamed chocolate -nuts-pudding with whipped cream (without flour!))</b>	€ 5,50
<b>Pancakes (pan fresh) with Aprikot</b>	€ 4,20
<b>with chocolate-walnuts</b>	€ 4,80
<b>Powidltascherl (Tartles with Powidl) in butter crumbs</b>	€ 5,50
<b>Poppy-seed noodles with apple puree</b>	€ 5,50

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# Beverages

## Fruit Juices

<b>Granatapfelsaft (0,25 l)</b> 100% Pomegranate juice, Direktsaft, Fa. Elite Naturel	€ 3,80
<b>Marillennektar (0,25 l) (Apricot nectar)</b> Hasenfit Bio-Fruchtsaft, Nektar, naturtrüb	€ 3,60
<b>Johannisbeere (0,25 l) (Currant nectar)</b> Hasenfit Bio-Fruchtsaft, Nektar, Fa. Voglsam	€ 3,60
<b>Apfelsaft (0,25 l) naturally cloudy, clear 100% juice, Apple juice</b> Fa. Obstbau Lintner, Niederösterreich, various sorts „TOPAZ“, clear „Cox Orange“, clear „Minister von Hammerstein“, naturally cloudy „Cuvée“, naturally cloudy „Golden Delicious“, naturally cloudy	€ 3,20

## Open non-alcoholic drinks

<b>Apple fizz (0,25 l/0,5 l*)</b>	€ 2,20/€ 4,20
<b>Orange juice (0,25 l)</b>	€ 3,20
<b>Orange juice with sparkling mineral water (0,25 l/0,5 l*)</b>	€ 2,20/€ 4,20
<b>Soda water (0,25 l)</b>	€ 1,00
<b>Soda water with lemon juice (0,25 l/0,5 l*)</b>	€ 1,80/€ 3,50
<b>Soda water with raspberry syrup (0,25 l/0,5 l*)</b>	€ 1,80/€ 3,50

## Non alcoholic drinks - Bottles

<b>Almdudler (0,35 l)</b>	€ 3,50
<b>Coca Cola (0,35 l)</b>	€ 3,50
<b>Coca Cola light (0,35 l)</b>	€ 3,50
<b>Mineral prickelnd oder still (0,33 l/0,75 l*)</b>	€ 2,00/€ 4,20

\*) Youth drink

# Beverages

## Coffee

(Coffee roasting „Alt Wien“, own mixture for „Königshofer- das Restaurant“)

<b>Kleiner Mocca</b>	€ 2,40
<b>Großer Mocca</b>	€ 4,20
<b>Kleiner Brauner</b> (o)	€ 2,40
<b>Großer Brauner</b> (o)	€ 4,40
<b>Melange</b> (o)	€ 3,50
<b>Melange with whiped cream</b>	€ 3,90
<b>Latte</b> (o)	€ 3,90

(Jeder Kaffee ist auch koffeinfrei erhältlich)

<b>Hot Chocolate (with Milk)</b>	€ 4,20
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## Tea

<b>Tea black</b>	€ 2,60
<b>Tea black, with lemon juice</b>	€ 3,30
<b>Fruit tea</b>	€ 2,60
<b>Camomile tea</b>	€ 2,60
<b>Peppermint tea</b>	€ 2,60
<b>Green Tea</b>	€ 2,60

# Beverages

## Draft Beer (Trumer Pils)

<b>Pfiff</b> (0,2 l)	€ 2,20
<b>Seidel</b> (0,33 l)	€ 3,30
<b>Krögel</b> (0,5 l)	€ 4,40

## Bottles of Beer

<b>Clausthaler alcohol-free Beer</b> <sup>(A)</sup> (0,5 l)	€ 4,00
<b>Gutmann Weizenbier (wheat beer) hell</b> <sup>(A)</sup> (0,5 l)	€ 4,70

## Wine open

<b>House wine white</b> <sup>(O)</sup> 1/8	€ 2,40
<b>Weißer Gespritzter</b> <sup>(1/4)</sup> (White splashes)	€ 2,90
<b>Prosecco</b> <sup>(O)</sup> Bottle(0,75 l)	€ 25,00
Prosecco DOC, Treviso, extra trocken Glas ( 1/8 )	€ 3,90





# Beverages

## White Wine

Flasche 0,75 l / Glas 1/8 l

### **Grüner Veltliner DAC** (O)

Weingut Laurer  
*Deinzendorf, Niederösterreich*

Fl. € 23,40 / Gl. € 3,90

### **Gemischter Satz**

Weingut Direder  
*Mitterstockstall, Niederösterreich*

Fl. € 23,40 / Gl. € 3,90

### **Gelber Muskateller** (O)

Weingut Pitnauer  
*Göttlesbrunn, Niederösterreich*

Fl. € 23,40 / Gl. € 3,90

### **Roter Muskateller**

Weingut Fuhrgassl-Huber  
*Neustift am Walde Wien*

Fl. € 23,40 / Gl. € 3,90

## Red Wine

Flasche 0,75 l / Glas 1/8 l

### **Zweigelt Classic** (O)

Weingut Gager  
*Deutschkreuz, Burgenland*

Fl. € 23,40 / Gl. € 3,90

### **Blaufränkisch** (O)

Weingut Prickler  
*Lutzmannsburg, Burgenland*

Fl. € 23,40 / Gl. € 3,90

### **Cabernet Sauvignon** (O)

Weingut Malteser Ritterorden  
*Siegenderhof, Burgenland*

Fl. € 27,60 / Gl. € 4,60

### **Merlot Reserve**

Weingut Malteser Ritterorden  
*Rohrendorf/Krems, NÖ*

Fl. € 27,60 / Gl. € 4,60

# Information

Wir sind, gemäß

- der Verordnung (EU) Nr.1169/2011 (Lebensmittel-Informationsverordnung – LMIV) und der
- Allergeninformationsverordnung, BGBl. II Nr. 175/2014

ab 13. 12. 2014 verpflichtet, Informationen über Stoffe oder Erzeugnisse, die Allergien oder Unverträglichkeiten auslösen können, gemäß Anhang II der LMIV, anzugeben („Allergeninformation“).

## Allergeninformation gemäß Codex-Empfehlung

<b>Kurzbezeichnung</b>	<b>Code</b>	<b>Kurzbezeichnung</b>	<b>Code</b>
glutenhaltiges Getreide	<b>A</b>	Schalenfrüchte	<b>H</b>
Krebstiere	<b>B</b>	Sellerie	<b>L</b>
Ei	<b>C</b>	Senf	<b>M</b>
Fisch	<b>D</b>	Sesam	<b>N</b>
Erdnuss	<b>E</b>	Sulfite	<b>O</b>
Soja	<b>F</b>	Lupinen	<b>P</b>
Milch oder Laktose	<b>G</b>	Weichtiere	<b>R</b>

## Nähere Informationen finden Sie hier:

[http://www.ris.bka.gv.at/Dokumente/BgblAuth/BGBLA\\_2014\\_II\\_175/BGBLA\\_2014\\_II\\_175.pdf](http://www.ris.bka.gv.at/Dokumente/BgblAuth/BGBLA_2014_II_175/BGBLA_2014_II_175.pdf)

