

börserie

Restaurant | Bar | Café

### Who wants an aperitif?

**fresh orange-juice** 0,25l € 3.80

**Frizzante „Rose“** 0,1l € 3.60  
Villa Doral, Venetia-Italien ◦

 Vegetarian |  Vegan


## Starters

**Tortelloni with porcini**  € 10.80  
truffel | baby-spinach | parmesan A,C,G

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

## Soups

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

**Pumpkin cream soup**  € 4.20  
hokkaido | ciabattachip | seed oil A,C,G,L,M,O

**Ciabatta slices**  
per slice

€ 0.50

## Salads

### Variation of green salad

pumpkin seeds | core oil | balsamic

with roulade of cream chees and potatoes A,C,G,M,O 

€ 9.20


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

€ 9.90

### The healthy One

pomoegranate | bulgur | cress | baby-spinach | sherry vinaigrette A,O 

€ 7.70

+ feta cheese from „Mühlviertel“ A,C,O 

€ 11.20

+ turkey filet

€ 13.90

+ filet of salmon O

€ 14.50

### Salad „mushrooms“



mushrooms | winter-pear | red cabbage | carrots 

€ 11.20

+ with filet of chicken

€ 14.80

## Main courses

<b>Gnocchi Börserie</b> 	€ 8.60
baby spinach   cherry tomatoes   pine nuts   light cream sauce <small>A,C,G,H</small>	
<b>Gnocchi Prosciutto</b>	€ 9.60
baby spinach   cherry tomatoes   pine nuts   light cream sauce <small>A,C,G,H</small>	
<b>Red Curry</b> 	€ 9.10
market vegetables   coconut milk   basmati rice <small>A,F</small>	
<b>Red chicken curry</b>	€ 13.10
market vegetables   chili   basmati rice <small>A,F,L</small>	
<b>Beef cheeks „by Anton Riepl“</b>	€ 13.90
mashed potatoes   sweet peas <small>A,G,H,L,M,O</small>	
<b>Roasted turkey steak</b>	€ 14.90
grill vegetables   porcini butter   thyme potatoes <small>A,G,L</small>	
<b>Cordon bleu from the boar</b>	€ 16.90
rosemary potatoes   cranberries <small>A,C,G</small>	

**A glas of fruity selection?**

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

*Sweets*

**Iced Tiramisu** € 6.40  
raspberries | physalis | espresso foam A,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 Oziberger 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](http://www.boerserie.at/online-reservieren)**

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