

# Maurachbund

GASTHAUS



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**“Limit everything to the essentials, but do not remove the poetry.”**  
From Wabi-Sabi; a Japanese concept of the perception of beauty..

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## Traditional Austrian kitchen

Just traditional good food

It was an inn, an inn it shall always be. With traditional dishes and seasonal highlights, local suppliers and fresh ingredients. It starts with the fish from Gaissau, the sausage from

Lustenau and reaches to the vegetables from Koblach. With these regional ingredients, we cook the same way as it tastes best since centuries: Always fresh, always handmade.

## Our lunch

Discover something new every day

We provide a newsletter with our latent lunch menu regularly, as well as information about events. We will gladly take you to the distribution list, simply let us know your contact.

# Maurachbund

## Salads and Starters

**Side salad | € 4,20**  MO  
Lettuce with raw vegetables

**Mixed salad | € 6,80**  MO  
Seasonal lettuce and vegetables

**Caesar Salad | € 9,80** MO  
Lettuce, croutons and parmesan

**Mixed salad „Argentina“ | € 11,80**  MO  
Grilled Avocado, red onions, corn and tomatoes

### + Extra toppings:

\_ Turkey breast stripes | € 3,80 MO

\_ Roasted dices of filet of beef | € 4,80 MO

\_ King prawns | € 5,80 DMO

**Marinated beef | € 10,80** HLMO  
Red onions, herb vinaigrette and world famous Styrian pumpkin seed oil

**Regional sausage salad | € 8,50** GMO  
Regional sausage, mountain cheese, pickles

## Soups

**Soup of the day | € 4,20** a. A.  
\_ A new idea every day


**Traditional homemade beef bouillon**  
\_ with herbed stripes of pancake | € 3,90 ACGL  
\_ with Tyrolean- or liver dumplings | € 5,80 ACGL

**Poultry cream soup | € 6,80** ACGL  
Served with truffel oil and morels


**Regional „Bouillabaisse“ | € 11,80** ACDGL  
Fish from Lake Constance, roasted bread and saffron aioli  
\_ small portion | € 6,80


## Vegetarian and Vegan


**Grilled Avocado | € 11,80**  MO  
With hummus, herbal salad, lemon oil, cilantro

**Stuffed zucchini | € 12,50**  AO  
With tomato salsa, bulgur, dried tomatoes, black olives and pesto

**Grilled pepper | € 14,50**  -  
Stuffed with vegetables, quinoa, on mashed sweet potatoes

**Spelt crêpe | € 12,50**  ACG  
With grilled vegetables, spinach, feta cheese and wild garlic pesto

**Traditional Kässpätzle | € 12,80**  ACGMO  
(the Austrian way of mac 'n' cheese)  
Made from regional cheese, served with potato salad, lettuce and a small portion of apple mus.

**Traditional potatoes | € 12,80**  G  
Boiled potatoes with butter, cheese and dip


The fact that we dispense with convenience products during the preparation of our dishes is a matter of honor for us!

## Best of Burgers

All burgers are served with a small portion of fries.

**VorarlBurger | € 15,20** AGMO  
200 g black angus beef, regional bacon and cheese, lettuce, tomato, onions and sweet chilly BBQ sauce

**Buffalo Burger | € 16,80** AGMO  
180 g prime bison beef, buffalo milk mozzarella and beefsteak tomato

**Vegan Burger | € 14,80**  MO  
Gluten free rice bread, burger made from chickpeas and quinoa, lettuce, beefsteak tomato, vegan mayonnaise and roasted onions

 **Vegetarian dish**  
No meat and no fish

 **Vegan dish**  
Free from animal products

ABCDE **Allergene contents**  
Please ask your server for further details

Where people have met for centuries to enjoy food, drinks and good conversation, you are in good hands. Have a seat and relish the traditional fare without knickknacks, but with a large portion of honest passion for the best products of the region and the season.

Classics of the Austrian cuisine, carefully prepared innards, old recipes – all this you can find on our menu (warm cuisine from 11:30 to 22:00). At the same time, we refine the seasonal treasures from forest and meadow, river and lake. As soon as the temperatures are comfortable, we welcome you on our cozy terrace, apart from the hustle and bustle of the city.

Enjoy local beer or selected favorite wines from friendly winegrowers or newcomers of the wine scene (also to go, at attractive vintothek prices).



I use my full knowledge, nutritional findings from decades in the top gastronomy and my friendly contacts to conjure the best of the best for your pleasure. Allow yourself to be amazed!

Yours Heino Huber  
& the Maurachbund team

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## Classics and Fish

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**Wiener Schnitzel | € 13,50** ACG  
Loin of pork, cranberry sauce and potatoes  
\_ small portion | € 9,80

**Classic Cordon Bleu | € 15,80** ACG  
Loin of pork, ham, mountain cheese  
and potatoes with parsley  
\_ alternatively: turkey | € 15,80

**Styrian fried chicken | € 15,80** ACGMO  
Chicken served the delicious Austrian way,  
served with fries or potato salad

**Maurachbund mixed grill | € 16,80** GO  
Beef filet, loin of pork, turkey, sausage  
Served with fries, BBQ sauce and garlic dip

**Cooked beef and onions in gravy | € 18,50** AM  
With fried potatoes, string beans and bacon

**Fried fish from Lake Constance | € 17,80** ACDG  
Served with sauce tartar and potato salad

**White fish from Lake Constance | € 18,50** ACDL  
Served in a delicious potato-celery crust,  
zucchini and tomato salsa

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## Steaks

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All steaks are served with either herb butter <sup>GM</sup>,  
pepper sauce <sup>G</sup>, garlic sauce <sup>G</sup>, homemade BBQ  
sauce or thyme jus.

**Beef filet steak**  
Maredo beef, Argentina  
\_ 120 g | € 14,90  
\_ 200 g | € 25,80  
\_ 300 g | € 38,50

**Entrecôte**  
Beef from Austrian alpine foreland  
\_ 300 g | € 26,40  
\_ 400 g | € 34,60

**Tomahawk steak or T-Bone steak**  
for all the meat lovers | per 100g € 7,60

**+ Sides**  
French Frites | € 3,40 ✓  
Potatoes with parsley | € 3,40 ✓ G  
Seasonal grilled vegetables | € 3,90 ✓  
Mashed potatoes with | € 3,90 ✓ G  
\_ truffle oil, browned butter and parmesan  
\_ olives and dried tomatoes  
\_ sweet potatoes and Jalapeños

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## Beer

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### Fohrenburger Jubiläum, dark or mixed

0,2 l | € 2,50   0,3 l | € 2,90   0,5 l | € 3,90

### Fohrenburger wheat

0,3 l | € 2,90   0,5 l | € 3,90

### Fohrenburger alcohol free

0,33 l | € 2,90

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## Soft drinks

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### Coca Cola, Coca Cola light, Fanta, Mezzo Mix, Almdudler

0,33 l | € 2,90

### Apple or orange juice pure/with soda

0,25 l | € 2,60   0,5 l | € 3,80

### Rauch premium juice

Black currant, orange, cranberry oder mango

0,25 l | € 2,90

### Schweppes

Tonic Water, Bitter Lemon

0,2 l | € 2,90

### Red Bull energy drink

0,25 l | € 3,90

### Vöslauer sparkling water

0,33 l | € 2,60   0,7 l | € 5,20

### Soda with lemon

0,25 l | € 1,80   0,5 l | € 3,20

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## Hot drinks

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Espresso | € 2,40

Café, Decaffeinato | € 2,60

Latte macchiato, Cappuccino | € 3,20

Cup of hot chocolate | € 3,20

Tea | € 3,20

Fennel, herbs or green tea

Ronnefeldt tea specialities | € 3,90

Served in a big mug with honey and rock sugar.

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## White wine

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### Green Veltliner, atlar wine 2016

Gobelsburg, Langenlois

1/8 l | € 3,90

### Green Veltliner 2016

Mixed, vineyard Alphart, Baden

1/8 l | € 3,90

### Dialog (Sauv. Blanc, Chardonnay) 2015

Vineyard Reinisch, Tattendorf, Thermenregion

1/8 l | € 4,40

### Chardonnay 2016

Vineyard Franz and Christine Netzl, Carnuntum

1/8 l | € 4,20

### Riesling Stein. Terrassen 2015

Vineyard Salomon, Undhof, Krems

1/8 l | € 4,40

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## Red wine

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### Zweigelt 2015

Vineyard Pöckl, Mönchhof, Burgenland

1/8 l | € 3,90

### Blafränkisch „Johanneshöhe“ 2013

Vineyard Engelbert Prieler, Deutschkreuz

1/8 l | € 4,20

### Solo Rosso (ZW, BF, PN) 2015

Vineyard Pöckl, Mönchhof, Burgenland

1/8 l | € 4,60

### Rioja Crianza 2013

Bodegas Navajas

1/8 l | € 4,80

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## Rosé wine

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### Seegucker 2016

Vineyard Aufricht, Hagnau at Lake Constance

1/8 l | € 3,50

Further wines in bottles are available.  
Please ask your server.