



## DINNER MENU

### FIRST COURSES

#### TAGESUPPE 6/10

Today's soup

#### FRITTATENSUPPE 8

Traditional Viennese beef consommé with julienne vegetables and savory crepes

#### BLATTSALATE 9

Locally grown greens, shaved carrots, Brussels sprouts, red cabbage, and radishes, topped with croutons and pumpkin seed oil vinaigrette

#### SCHWARZKOHL & ENDIVIEN

Baby kale, escarole, apples, walnuts, bacon vinaigrette, sour cream, and goat cheese

#### WIENER GEMISCHTER SALAT 11

Assortment of mixed greens, cucumber, celeriac, cabbage, and carrot salads

#### ROHNENSALAT 13

Roasted beets, arugula, oranges, red onion, sunflower seeds, whipped ricotta, fresh horseradish, and orange marmalade dressing

#### KREN UND SPECK 17

Thinly sliced, lightly smoked Alto Adige ham over crispy fried cabbage, topped with fresh horseradish

#### GEBEIZTER LACHS 17

Salt-cured Canadian salmon with buckwheat crepes, arugula, and a dill mustard sauce

#### OBATZDA 16

Traditional soft-ripened cheese spread, served with radishes, red onion, and rye bread

#### WÜRSTLETTNER 17

Choice of two (bratwurst, käsekrauter, bauernwurst) with pickled vegetables, mustard, fresh horseradish & a pretzel

#### LEBERPASTETE 12

Duck liver paté with an onion-raisin relish, and grilled rye

### SIDES

Viennese potato salad

Sauerkraut

Red cabbage

Sautéed baby kale

Parsley potatoes

Roasted Brussels sprouts

Creamed spinach

Spätzle 6

Käsespätzle 10

#### HAUSBROT

##### SINGLE 3 ALL FOUR 10

Fresh bread baked daily. Single or an assortment of 4 with European style butter and topfenaufstrich-flavored Hemme Bros. quark cheese spread

### ENTREES

#### GEMÜSEGRÖSTL 21

Alpine hash with potatoes, winter vegetables, kidney beans, herbs, and Hemme Bros. cheddar cheese

#### TIROLER SCHWAMMERLGULASCH 25

Creamy wild mushroom gulasch, with carrots, celery and paprika, served with a bread dumpling

#### KLASSISCHES WIENER SCHNITZEL MIT ERDÄPFELSALAT

Thinly pounded cutlet, breaded and pan fried, served with potato salad, cucumber salad, & lingonberries

Duroc Pork  
24

Veal  
27

#### PAPRIKASCHNITZEL 25

Pork schnitzel stuffed with ham and bell pepper & dsmoked paprika cheese, sided with parsley potatoes

#### SCHWEINSBRATEN MIT KNÖDEL 26

Slow roasted Duroc pork loin and belly with pork jus, sided with a bread dumpling and red cabbage

#### UNGARISCHES RINDSGULASCH 26

Hungarian style beef gulasch in a spicy paprika sauce with spätzle

#### BAUERNSCHMAUS 28

Smoked pork loin, grilled pork belly, & bauernwurst, served with sauerkraut, potatoes, mustard, and horseradish

#### KABELJAU 28

Seared supreme of cod over black bean pureé and buttered cannellini beans, topped with celery persillade

#### \* ZWIEBELROSTBRATEN 37

10oz Cedar River KC strip steak finished in an onion demi-glace, topped with crispy fried onions, served with parsley potatoes



### NIGHTLY SPECIALS

NO SUBSTITUTIONS - AVAILABLE AT 4PM

#### MONDAY

##### JÄGERSCHNITZEL 26

Duroc pork cutlet simmered in a wild mushroom cream sauce, served with buttered spätzle and lingonberries

#### TUESDAY

##### REHRAGOUT 25

Slow-braised venison shoulder gulasch, with spätzle and glazed carrots

#### WEDNESDAY

##### MAILÄNDER SCHNITZEL 25

Parmesan breaded Duroc pork schnitzel with sautéed escarole, cranberries, red cabbage & sunflower seeds, and sauce Aurore

#### THURSDAY

##### BUTTERSCHNITZEL VOM KALB 26

Two breaded and fried veal patties, served with cream sauce, mashed potatoes, red cabbage and crispy fried onions

#### FRIDAY

##### SCHULTERSCHERZEL 27

Slow-simmered prime beef flatiron, served with a creamy horseradish sauce, sautéed vegetables, and potato schmarrn

#### SATURDAY

##### SAUERBRATEN 27

Red wine marinated and slow roasted beef shoulder with red cabbage and spätzle

#### SUNDAY

##### KRUSTENBRATEN 26

Crispy, skin-on pork belly, dark beer sauce, served with cabbage slaw, and potato dumpling

### JUST SOME OF OUR SOURCES

#### HEMME BROS.

Artisanal farmstead creamery in Sweet Springs, MO

#### CEDAR RIVER

Natural beef producer in Greeley, CO

#### PARADISE LOCKER MEATS

Purveyor of locally grown heritage pork

#### STANBERRY FARMS

MO collective offering eggs from pastured, antibiotic-free hens

#### KÜRBISHOF KOLLER

Award winning Styrian pumpkin seed oil

#### URBAN FARMING GUYS

A KC non-profit using farming to help the disadvantaged

\*Some items on the menu may contain raw or undercooked products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Gratuity is not included with larger parties. However, a minimum gratuity of 20% is customary.

GrunauerTOGO.com, GrunauerKC.com





## WINES BY THE BOTTLE

Reserve/Library list available

### RED WINES

#### PAUL ACHS 45

Blaufränkisch, *Neusiedlersee, AT*

Austria's signature red varietal that has a bit of age on it ('15). Full-bodied with notes of dark fruit, black pepper and earthy minerals.

#### ERNST TRIEBAUMER 52

Blaufränkisch, *Burgenland, AT*

Easy drinking with cassis, blackberry, and herbal spices. Subtle tannins with a lingering feel of cedar.

#### WALLNER RESERVE 65

Blaufränkisch, *Eisenberg, AT*

A regionally authentic wine from a classic producer that is never flashy. The iron-rich Eisenberg soil provides a vivid mineral spice along with cherries and balanced tannins.

#### DU MORTIER 52

Cab Franc, *Loire valley, FR*

Full and round red with berry fruit, a great mineral backbone, and a finish of sweet spice.

#### MAISON NOIR "IN SHEEPS CLOTHING" 52

Cabernet Sauvignon, *Columbia Valley, Washington*

You can't help but order a cabernet when you are at an Austrian restaurant with a great bottle list. A description does not matter.

#### C.PREISINGER "KALKUNDKIESEL" 68

Pinot Noir/Blaufränkisch blend, *Burgenland, AT*

Biodynamically grown on a mix of chalk limestone (kalk) and gravel (kiesel). A fresh red with black plums and strawberry on the palate and a delicate finish.

#### MEINKLANG 50

St.Laurent blend, *Burgenland, AT*

A natural St.Laurent dominant blend that has spirit. Bright notes of pomegranate and cherry on the palate with very low tannins make this wine a crowd pleaser. 100% covered by insurance.

#### SATTLER RESERVE 56

St.Laurent, *Burgenland, AT*

A classic Austrian wine you could call an offspring of pinot noir. Similar in structure and silkiness with a distinct spice and dark fruit.

#### C.PREISINGER "PUTZA LIBRE" 52

Zweigelt/St.Laurent/Pinot Noir blend, *Burgenland, AT*

Beaujolais-style bright natural red served with the slightest chill. Fruit forward with delicate tannins make this a great glou-glou.

#### GLATZER RESERVE 54

Zweigelt-Dornenvogel, *Caruntum, AT*

Do you like pinot noir? This is a sturdy pinot noir with salt and pepper hair, a sour cherry attitude, and a soft leather vest that actually works for him.

### WHITE WINES

#### PRIELER 48

Chardonnay, *Burgenland, AT*

Hey, we found an Austrian chardonnay and you want a chardonnay. So, go ahead and order the varietal you always do because this one is good.

#### ECKER 38

Gelber Muskateller, *Wagram, AT*

Order this wine and you can check another varietal off of your wine bingo card. Very fragrant with a pleasant floral quality, a great aperitif wine.

#### WIENINGER 44

Gemischter Satz, *Wien, AT*

This Viennese wine staple is the All-Star game of Austrian wine. It's a grab-bag of Austrian varietals, planted in the same vineyard, pressed/produced together. When you take good varietals, and put them together, you get a decent show.

#### STADLMANN 50

Grüner Veltliner, *Thermenregion, AT*

A light and bright example of Austria's flagship varietal. Great acidity to go with nearly anything on the menu. Drink this as you are looking over the reserve list.

#### MICHAEL GINDL "LITTLE BUTEO" 54

Grüner Veltliner, *Weinviertal, AT*

A bright-eyed producer making biodynamic wine in the northern part of lower Austria. This grüner, named after the raptors who fly above the vineyard, is especially bright and youthful with tropical fruits and a snappy finish.

#### NIKOLAIHOF "ZWICKL" 68

Grüner Veltliner, *Wachau, AT*

From one of the oldest wineries in Austria comes this grüner with a reference to the unfiltered beers of Germany (Zwickelbier). Classic meets natural with texture, depth, and stone fruit.

#### NIKOLAIHOF 60

Neuberger, *Wachau, AT*

A classic Austrian varietal made from the crossing of Roter Veltliner (think unoaked chardonnay) and Sylvaner (think quiet sauvignon blanc). Herbs and honeysuckle with a refreshing mineral finish. Do not sleep on this unfamiliar varietal.

#### JOSEPH CATTIN 52

Gewürtztraminer Grand Cru, *Alsace, FR*

Perfumed nose with lychee and mango aromas. Ripe exotic fruits with rose flavors, well-balanced between spiciness and freshness.

#### STRUB 48

Riesling Spätlese, *Rheinhessen, DE*

This is the what you get if you want a sweeter Riesling because it is German.

#### BERNHARD OTT 56

Riesling-Feuersbrunn, *Wagram, AT*

Austrian rieslings tend to live in the shadow of Grüner Veltliner, but they are some of the best wines in the world. They are drier in style and the Wagram demands standards that result in only the best. We are practically giving this wine away, so you're welcome.

### SPARKLING / ROSÉ

#### GRUET 38

Blanc de Noir, *Albuquerque, NM*

A white (blanc) sparkling made from red (noir) grapes. Elegant and focused with creamy vanilla and apple aromas.

#### KALKSPITZ 42

Gruener Veltliner blend Pet Nat, *Niederosterreich, AT*

A fresh and natural Pet Nat with refreshing acidity and creaminess on the palate

#### LONESTA 38

Dry Sparkling Lambrusco, *Emilia-Romagna, IT*

Claimed to be one of the oldest styles of wine produced a millennia before cabernet, this refreshing light red sparkling is an easy fruit forward O.G.

#### SZGETI 52

Sparkling of Gruener Veltliner, *Burgenland, AT*

Fresh in style with a clear varietal expression. Notes of green apple and citrus with a savory spice.

#### HEIDI SCHROCK 63

Pinot Blanc Pet Nat, *Neusiedlersee, AT*

This natural Pet Nat is undoubtedly delicious and you would be lucky to drink it. Good luck finding it anywhere else. It is special order and took 6 months to get here.

#### GOBELSBURG 38

Rose of St.Laurent blend, *Niederosterreich, AT*

Elegant aroma with lean texture. Medium-bodied with approachable fruit and a dry finish.

#### HEIDI SCHROCK "TOUR DE ROSE" 40

Rose of Everything, *Burgenland, AT*

Made from Austrian and Northern Italian native varietals. Light and fruity with flavors of strawberries, raspberries, and a hint of citrus.

#### VON WINNING 42

Rose of Pinot Noir, *Pfalz, DE*

Opens with aromas of strawberry, white pepper, and stone. Flavors of watermelon, bruised apple, and tangerine on the palate.

#### C.PREISINGER "ROSA LIBRE" 48

Rose of Zweigelt, *Burgenland, AT*

All kinds of melon flavors with honeydew (including the rind), cantaloupe, and watermelon. Fresh berry on the palate with bracing minerality.

#### STROHMEIER "LYS ROD" 48

Rose of Blauer Wildbacher, *Styria, AT*

This "light red" natural rosé is made from a relative of the Blaufränkisch grape. This is a very fruity and tangy rosé with bright acidity.