

Appetizers

VEGAN

- Humus** (Chickpea puree) with sesame and cumin
- vegan with seasonal roasted vegetables EFHLN **9.9**
 - with roasted vegetables & strips of chicken breast, grilled in a rosemary crust AEFHLN **16.9**

VEGAN

- Vegan Tapas** (in the evening only)
You'll see what you get, but vegan for sure AEFHLMN **19.9**

VEGAN

- Vegan Tatar** à la Morti from lentils, vegetables, spices and tomatoes APONGCEM **14.9**

- „STERN“ Carpaccio** **NEW !!!**
of boiled beef with pickled onions, torn horseradish & fruity dressing FLM **12.9**

ACCOMPANIED WITH

- Pitabread **2.3**
- Strobl's metre bread **2.9** **NEW !!!**
- Bread bag (3 pcs.) ACG **3.9**
- Elfi's farmhous bread (3 pcs.) AEFN **3.5**

Bowls

(served cold)

VEGAN

- Lentil mix** with curry, caramelised walnuts, salty peanuts, avocado, leaf lettuce & fresh herbs EHLMP **12.9**

- Quinoa-Meeting** with fried courgettes & mushrooms, tomatoes, mozzarella and basil pesto GHLMP **14.9**

- The „official mould“**
Blue cheese, pears, nuts, lettuce, figs, honey and crispy bacon AEFGLMNPO **14.9**

- Scharf-süße Gas** (goat)
Goat's cream cheese, dates, roasted & caramelised nuts and chilli oil NGEMLHO **14.9**

- Mixed Salad** with house dressing GMO **4.9**

Homemade Salads

- Potato salad MO **4.9**
- Creamed cucumber salad MOG **4.9**

Accompanied with:

- +Smoked salmon D **7.9**
- +Chicken fillet A **7.5**
- +Goat cheese G **7.9**
- +Roast beef strips (cold) **7.9**
- +Grilled prawns B (3 pcs.) **10.2**

Something different

- Hand-cranked potato noodles / pasta** **NEW !!!**
with brown butter, chives & fried bacon strips ACGC **13.9** (homemade, waiting time 30 min.)

- Prawn zoodles**
Fried courgette spaghetti with tomatoes, avocado and grilled prawns BH **19.9**

- Stella Burger**
Slices of beef with Mölltal alpine meadows cheese, paprika, bacon, rocket and star steak sauce AFGHMNP **20.9**

- Accompanied with:**
+sweet potato fries **+5.9**
+normal fries **+4.9**

- Fingerfood** with ketchup and mayonnaise
- sweet potato fries **8.9**
 - normal fries **7.9**



**hans
gasser
platz 9**

STERN Classics

Clear soup with sliced pancakes ACGL **5.6**

STERN Soup
with beef, dumplings, noodles and vegetables ACGL **8.9**

„STERN“ Pasta
Finkensteiner tagliatelle, cream, truffle oil, ham and parmesan ACFGDLN **14.9**

Pumpkin seed fried chicken (from the breast)
in a bowl with homemade potato salad and creamed cucumber salad on lettuce leaves ACGM **14.9**

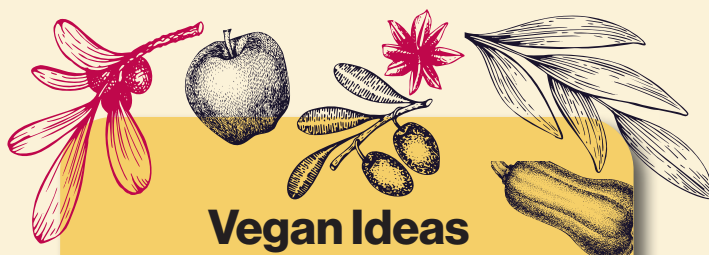
Breaded Schnitzel Viennese style
with parsley potatoes and cranberries compote ACGLMOF

Pork **15.9**
Veal **24.9**
Chicken **16.9**

or optionally with normal fries **+1.9**
Sweet potato fries **+2.9**
Creamed cucumber **+1.9**

Fancy more schnitzel?

Ask our staff for our **own schnitzel menu.**
(only in the evening)



Vegan Ideas

Homemade potato rösti
with Mediterranean vegetables, rocket, basil pesto and vegan herb dip AHNO **14.9**

Zoodles
Fried courgette spaghetti with tomatoes and avocado AEHL **13.9**

Vegan Carinthian dumplings
with vegan truffle butter and small green salad AFHLMNP **12.9**
(Waiting time 30 min.)

Baked Potato **NEW !!!**
cheese, paprika, bacon, rocket and STERN steak sauce AFHN **15.9**

Sloppy Mortis Burger **NEW !!!**
BBQ sweet potato, nuts, oat flakes, vegan sour cream, onion, salad AEFHLMN **14.9**

Accompanied with:
+sweet potato fries **+5.9**
+normal fries **+4.9**

Bread time

Avocado - house bread - Avocado, fresh cheese, chilli flakes, lime AGH **9.9**

Speck - House bread - Egg dish, goat's cheese, crispy bacon AGC **12.9**

VEGAN

„Nozarellabread“ **NEW !!!**
gratinated with tomato jam and basil pesto AFN **10.9**

STERN Fleck'n / stains

(in the evening only)

„Man fleck“ with bacon, onions and cream cheese AGH **13.9**

„Damenfleck“ with prosciutto, olives and fresh cheese AGH **14.9**

„Sea Fleck“ with smoked salmon and fresh cheese AGHDE **15.9**

„Mediterranean Fleck“ with sun-dried tomatoes, fried courgettes, cream cheese and herbs AGHP **12.9**

Sweet corner

VEGAN

Raspberry mousse with kiwi slices **NEW !!!**
and cardamom chocolate sauce AFH **9.9**

Warm chocolate cake
in a Rex glass with fruit ragout ACEHG **9.9**

VEGAN

Vegane Crème brûlée
with fresh fruits AFO **9.9**

Take a look at our cake display case, full of fresh delicacies!

Kitchen Times

Monday - Saturday
11.30 - 14.30
17.00 - 21.00 (Winter)
18.00 - 22.00 (Summer)
(Order deadline 15 minutes before kitchen closes)

We delight our guests with fresh, high-quality ingredients and for many years have focussed on products from the region, from producers and suppliers with whom we work closely and trustingly. These include Strobl, Tschudlhof, organic farmer Elfi Glanzer, Biene Lungauer, Finkensteiner pasta factories ... Our cuisine combines mindfulness, harmony and passion.

Please note that our dishes are not all gluten-free. Our staff will be happy to advise you.



Karte Deutsch
Menu in English
Menù italiano



Mocktails (served over ice) HOMEMADE & REFRESHING

- Lime-elderberry** 0,5 | 4.9
- Mango-passion fruit-chia** 0,5 | 4.9
- Sicilian lemon-apple-basil** 0,5 | 4.9
- Raspberry-rosemary** 0,5 | 4.9
- Cucumber-lemon** 0,5 | 4.9 **NEW!!!**
- Kiwi-Green Apple** 0,5 | 4.9 **NEW!!!**

Cold classics

Homemade Rooibos iced tea
0,5 | 4.5 (Youth drink)

Soda Menta 0,5 | 4.1 **NEW!!!**
Soda with peppermint liqueur and lemon juice

Fresh pressed orange juice
0,3 | 5.1

Pago various varieties 0,2 | 4.4



Organic apple juice naturally cloudy 0,25 | 4.2

Mineral water
sparkling or still 3.2

RÖMERQUELLE

Almdudler / sugar free 0,33 | 4.2
Spezi 0,33 | 4.2 **NEW!!!**



Coca-Cola / Zero 0,33 | 4.2



Lifetime drinks

Red Bull 0,25 | 4.9 div. Sorten
Red Bull Energy Drink
Red Bull Sugarfree
Red Bull Summer Edition

ORGANICS 0,25 | 4.5 various varieties
Bitter Lemon, Ginger Ale
Tonic Water, Purple Berry,
Ginger Beer, Easy Lemon

Young # Urban

Schweppes Dry Tonic 0,2 | 4.5
Schweppes Peach Tree 0,2 | 4.5

Fritz Limo Cherry, melon 0,33 | 4.5
Kombucha classic 0,33 | 4.5

Makava Delighted Ictea 0,25 | 4.5



Sanbitter 0,1 | 4.2
with soda +0.4
with orange juice +2.1

TEA TIME

Our tea specialties
Please refer to
our tea menu.



We look forward
to your review on Google

It's that easy:
1. QR Code Scan
2. Leave a review
3. Done
Thank you:-)



**hans
gasser
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Draft beer

Stern House beer
0,2 | 3.1
0,3 | 4.1
0,5 | 5.2 (also in a clay jug)

Gösser Märzen
0,2 | 3.1
0,3 | 4.1
0,5 | 5.2

Schladminger Schneeweiße
made from organic wheat
0,3 | 4.3
0,5 | 5.4

Other beer specialties
please see our beer menu.

STERN Coffeehouse



We are reviving the Viennese coffee house culture and celebrating the good old tradition of slowing down. Each coffee is served on trays, with a glass of water and a smile and is also available decaffeinated! In summer we also like to prepare all coffees iced.

Chai Latte 5.2
Matcha Latte 5.2
Kurkuma Latte 5.2 **NEW!!!**
Coconut milk cold 2.9 (Youth drink)
Coconut milk warm 3.4 (Youth drink)
(also vegan with oat or soy milk +0.9)

Mocha 2.6
Small brown 2.8
Einspanner (Mocha with whip) 3.3
Fiaker 3.5 (Mocha with whipped cream & a dash of rum)
Macchiato 2.8
Mocha Double 3.9
Extended black (Viennese style) 3.4
Melange 3.6
Franziskaner 4.1
(Melange with whipped cream and chocolate sprinkles)
Cappuccino 3.9
Cappuccione 4.7
(Large cappuccino - double mocha with milk)
Coffee different 4.4
Mug of coffee 4.2
Big brown 4.4
Cold brew 0,33 | 3.9
Hot chocolate 4.1

Extras

- whipped cream +0.8
- soy milk +0.9
- Oat milk +0.9
- Lactose-free milk +0.9
- Extra shot mocha +1.2
- Flavor +0.9
- rum +2.9

Sparkling

Rosé Spritz 0,25 | 3.9
White Spritz 0,25 | 3.9
Aperol Spritz 0,25 | 5.9

Ruggeri Prosecco Aperol 0,25 | 6.4
Ruggeri Argeo Prosecco 0,1 | 4.9



Limoncello di Capri Spritz 0,25 with Ruggeri Argeo 6.4
Canonita Spritz 0,25 with Ruggeri Argeo 6.4

Rosalinde 0,25 | 5.9 **NEW!!!**
(Prosecco, raspberry, elderberry syrup, rum, soda)
Hans 0,25 | 5.9
(Prosecco, blackberry, limoncello, soda, lemon)
Kurt 0,25 | 5.9
(Asti, Martini Fiero, Mojito syrup, soda, fresh mint)
Egon 0,25 | 5.4
(Prosecco, lavender, soda, cucumber)
Very Berry 0,25 | 5.9
(Rosé Lillet ORGANICS Purple Berry and berries)

champagne
Palmer Brut Reserve 0,7 | 9.9



Cocktails

Caipipassion 9.9 **NEW!!!**
Pampero rum, lime, passion fruit, brown sugar
Sake-Lychee Tini 9.9 **NEW!!!**
Sake, lychee & gin

Tequila Sunrise 8.9
Tequila, lemon juice, orange juice & grenadine
Magarita 9.9
Tequila, sugar, seasonal fruit, triple sec, lemon
Stern Americano 8.9
Campari, Martini Rosso, rose petal lemonade
Nolet Garden 8.9
Smirnoff Vodka, elderberry syrup, naturally cloudy apple juice, Organics Tonic Water, fresh mint
Caipigina 9.9
Gordon's Gin, blackberry, brown sugar, lime
Maracujá Mule 8.9
Smirnoff Vodka, Maracujá, Organics Ginger Beer, lime
Pimm's Cup No.1 / 8.9
Pimm's No. 1, Organics Ginger Ale, lemon, orange, cucumber, fresh mint
Espresso Martini
Caffe Borghetti, Carlos & Salt 10.9
Mojito 10.5
Pampero rum, lime, mint, sugar and soda

Zero per mille (non-alcoholic)

Gin Tonic 7.9 **NEW!!!**
Tanqueray Gin 0.0%, tonic & lime
Gin Fizz 6.9 **NEW!!!**
Tanqueray Gin 0.0%, soda, lemon,
Cocktail cherry
Cuba Libre 8.9 **NEW!!!**
Captain Morgan 0.0%, Coca Cola,
lime

Beer Cocktails

Bavarian Fizz 8.9
Gordon's Gin, lemon juice,
Sugar syrup, yeast wheat beer
Hopfengold 5.9 (non-alcoholic)
passion fruit juice, lime, lemon juice,
alcohol-free beer



Eat
Drink
Feel well

Follow us
and be informed.

