

Soups and Starters

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| Homemade BEEF BROTH <i>(A, C, G, L)</i> <i>optional with sliced pancakes or cheese dumplings</i> | € 6,00 |
| TOM KHA GAI SOUP <i>(A, B, F, N)</i> <i>also VEGAN</i> <i>with crispy king prawn, chicken, mushrooms and tomato miso mayo</i> | € 8,50 |
| Organic Austrian ox meat BEEF TARTAR <i>(A, C, G, M, O)</i> <i>with soft organic egg yolk, rocket, parmesan, salted butter and bread</i> | € 18,50 |

Bulls’ Corner Salads

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| Mixed leaf SALAD with Caesar - <i>(A, G, M, D, O)</i> , balsamic - <i>(A, C, O)</i> or french dressing <i>(G, M, O)</i> <i>cherry tomatoes, cucumber, peppers, carrots, cress, crispy flatbread and</i> <i>crispy Austrian CHICKEN BREAST (A, C, G)</i> | € 18,50 |
| <i>Black Tiger KING PRAWNS (A, B, C, G)</i> | € 20,00 |
| <i>Halloumi FRIES (G)</i> <i>VEGETARIAN</i> | € 17,00 |
| Mixed SIDE SALAD <i>(M, O)</i> | € 6,50 |

Hawaiian Poke Bowls

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| Jasmine rice, lettuce, wasabi cream, wakame, carrots, ginger, avocado and <i>fresh, raw marinated TUNA (A, D, F, N, O)</i> | € 21,00 |
| <i>fried Black Tiger KING PRAWNS (A, D, F, N, O)</i> | € 21,00 |
| <i>Austrian teriyaki BEEF (A, D, F, N, O)</i> | € 20,50 |
| <i>smoked TOFU (A, F, N, O)</i> <i>VEGAN</i> | € 17,50 |

Bulls’ Corner Specials

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| BULLS’ BURGER <i>(A, C, G, O)</i> <i>brioche bun, organic Austrian beef, bacon, double cheddar, BBQ pepper, red onion rings, lettuce, tomato and smoked mayo</i> | € 16,50 |
| CRISPY CHICKEN BURGER <i>(A, G, O)</i> <i>flatbread, Austrian crispy cornflakes chicken, mango mayo, lettuce and tomato</i> | € 15,50 |
| MEXIAN VEGGIE-WRAP <i>(A, G, N)</i> <i>VEGAN</i> <i>tortilla, chili sin carne, iceberg lettuce, tomato, jalapeños and avocado</i> | € 15,00 |
| PULLED PORK BURGER <i>(A, C, G)</i> <i>brioche bun, BBQ sauce, coleslaw, jalapenos and onion confit</i> | € 15,50 |
| AMERICAN CLUB SANDWICH <i>(A, C, M)</i> <i>American toast, organic Austrian ox sirloin and chicken fillet, bacon, lettuce, tomato, cucumber and club mayo</i> | € 16,50 |

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| with optional sides: | French fries allumettes <i>with ketchup</i> | € 4,00 |
| | Vegetable fries <i>with tomato salsa</i> | € 6,00 |
| | Sweet potato fries <i>with Afro Spice CAJUN and yogurt dip (G)</i> | € 6,00 |
| | Truffle fries allumettes <i>with sour cream (C, G, M)</i> | € 7,50 |
| | Caesar salad <i>with croutons</i> | € 4,50 |



Main courses

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| VEGAN STROZZAPRETI (A) with wild garlic, pine nuts, dried tomatoes and scallion | € 14,00 |
| Creamy WILD GARLIC RISOTTO (G, L, O) with pecorino and baked tomatoes | € 16,00 |
| Homemade TAGLIATELLE with garlic and oil (A, B, C, G) with fried black tiger prawns, rocket and Grana Padano | € 22,00 |
| ASIAN WOK (A, B, F, N) also VEGAN with organic Austrian ox sirloin and chicken fillet, tempura prawns, vegetables, teriyaki sauce and jasmine rice | € 22,00 |
| ½ deep fried Austrian CHICKEN baked in clarified butter (A, C, G, M, O) with potato salad and lamb's lettuce, red radish, pumpkin seed oil and cranberries | € 20,00 |
| WIENER SCHNITZEL fried in clarified butter (A, C, G, M, O) with parsley potatoes and cranberries | |
| from Styrian PORK LOIN | € 19,00 |
| from Austrian CALF'S TOPSIDE | € 24,00 |

Bulls’ Corner seasonal recommendations
from 11:30 a.m. to 2:00 p.m and 5:30 p.m. to 9:00 p.m.

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| WILD GARLIC CREAM SOUP <i>(A, G, L, O)</i> <i>with smoked fish mousse, cress and brown bread chips</i> | € 7,50 |
| SHEEP CREAM CHEESE CRÈME BRÛLÉE <i>(A, G, O)</i> <i>with pickled radishes and lukewarm wild garlic sticks</i> *** | € 14,00 |
| Spicy PULPO SHRIMP STEW <i>(A, C, D, G, L, O, R)</i> <i>with Pimientos de Padrón, olives, artichokes and homemade pasta</i> | € 28,00 |
| Braised LAMB KNUCKLE <i>(G, L, O)</i> <i>in black beer sauce, creamy wild garlic polenta and vanilla tomatoes</i> | € 27,00 |
| Organic BEEF FILLET STEAK <i>(G, L, O)</i> <i>with potato gratin, bacon beans and port wine jus</i> | € 36,00 |
| Pink fried DUCK BREAST <i>(A)</i> <i>with herb jus, potato wild garlic roulade and mini leaf spinach</i> *** | € 26,00 |
| POPPY SEED TIRAMISU <i>(A, C, G, H)</i> <i>with orange-thyme ice cream</i> | € 12,00 |

Desserts

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| Homemade APPLE STRUDEL <i>(A, C, G)</i> <i>with vanilla sauce or vanilla ice cream</i> | € 9,00 |
| TAHITI VANILLA CHEESECAKE MOUSSE <i>(A, C, G, H)</i> <i>with almond hip pastries and strawberry-lime ice cream</i> | € 10,00 |
| <i>VEGAN</i> CHOCOLATE BROWNIE <i>(A, F, G, O)</i> <i>with sweet and sour pear and raspberry sorbet</i> | € 10,00 |

