



There are good reasons why you are sitting at Liesl's today and not at Mitzi's. Even in earlier times, many stories surrounded our Linz native "Liesl". There was talk of a "herding" lady on the Donaulände who was supposed to inspire sailors to consume beer and also talk of a brewery owner who is said to have been the model for the image of the Liesl on the Linz beer.

In fact, our Liesl was the beauty queen of a marksmen festival, and the first illustration of her goes back to a painting of a "Bavarian Schützenliesl". The then Hatschek Brewery and later Linzer Aktien Brewery gave the lady an Upper Austrian costume and made her the "Linzer Liesl".

By the way, a young lady from a village called Gramastetten was the model for a later picture, which still adorns the Linz beer labels today. Born in 1891, Augustine Jungwirt wearing a Mühlviertel head costume has since stood for the "Linzer Liesl" and thus also for our brewery. We would like to thank the family of our "Liesl" providing us with the photo.

THE LIESL PORK KNUCKLE

Crispy, rear pork knuckle – brined or natural
from the “Eferdingerlandl” pork
served with mustard and horseradish

per kg € 24

SIDES THAT GO WELL WITH IT

Baked Goods

Pretzel	€ 3
Salt stick	€ 3
Seed stick	€ 2
House bread	€ 2
Roll	€ 2

Cabbage

each € 3.5

Red chili cabbage
Cold cabbage salad
Creamy coleslaw

Pickles by the Pflügelmeier family

Pickled gherkins	€ 3
Mustard pickles	€ 3
Mild jalapeños	€ 4
Hot jalapeños	€ 4



DELICIOUS!

LETTUCE BE HAPPY

The Holidaymaker € 12

Salad | Melon | Feta | Bread roll

The Bavarian € 17

Leaf salad | Bacon strips | Bread roll

Schnitzel rolls filled with Bavarian cheese spread

Side Salad € 6

Potato Salad € 6

SOUPS

Austrian Beef Broth € 7

Liver dumplings or cheese dumplings
or sliced pancakes | Chives

Potato & Wheat Beer Soup € 8

TRIESTINER STEW – HOLIDAY FEELS

Jota € 10

Sauerkraut | Beans | Potatoes

Smoked meat | Sausage



**YOU ARE
SOUPER!**

OUR MAIN COURSES

Austrian Meat Stuffed Dumplings € 19

Greaves dumpling, Bacon dumpling,
Smoked bacon dumpling | Warm cabbage salad

Breaded Chicken Liesl Style € 20

Breast & thigh
Malt-breading | Served on salad

Liesl's Signature Burger € 20

Beef patty | Malt-sourdough bun
Crispy bacon | Lettuce | Jalapeños | Cheddar cheese
Tomatoes | Beery onions | Steak fries



Liesl Smashed Burger € 21

Two smashed patties | Potato bun | Cheddar | Tomato
Lettuce | Crispy onion | Relish | Fried egg | Steak fries

Beef Beer Goulash small € 15

Bread dumplings big € 20

Whole Fried Trout € 29

Parsley potatoes | Small salad

Pork Cheeks € 19

Cooked in malt sauce and fried
Potato & field salad | Horseradish dip

The Brewmaster's Favourite € 27

Pork tenderloin | Vegetables | Spaetzle
Hearty bacon & beer sauce (with Linzer Edelstahl)

ONLY ON SUNDAY AND UNTIL SOLD OUT

Austrian Roast Pork € 17

Bread dumplings | Cabbage salad

LOVE AT FIRST BITE!

QUICK BITES

Farmer's Donut

Drunk Cow

Beef shoulder braised in black beer
Coleslaw | Jalapeños

€ 19

Nest of Sheep's Cheese

Sheep's cheese | Baby spinach | Tomato

€ 15

A Great Combo

Pretzel € 3
"Salzstangerl" (bread with salt) € 3
"Kornstangerl" (bread stick) € 2
Bread roll € 2



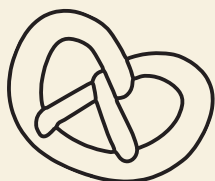
Austrian lard spread € 5
Bacon & garlic spread € 5
Bavarian cheese spread € 5

Sour Liesl

Pickled bacon-sausage filled
with pickled gherkins and pepper

€ 10

SO GOOD!



I'M SORRY FOR
WHAT I SAID
WHEN I WAS HUNGRY



VEGETARIAN DISHES

Cheese Spaetzle with Mountain Cheese Gratinated Crispy roasted onions Served with a small side salad	€ 17
Vegetable Patties Parsley potatoes Sour cream dip	€ 15
Vegan Sweet Potato Gnocchi Sage Cherry tomatoes Walnuts	€ 17
Vegan Tarte Flambée Ajvar cream	€ 18

SOMETHING SWEET

Farmer's Donut Apricot jam	€ 7
Plum sauce Brown butter and poppy seeds	€ 9
Vanilla ice cream Chocolate sauce Nuts	€ 10
Warm Apple Strudel Whipped cream	€ 9
YUMMY Death by Chocolate Chocolate tart Apricot sorbet	€ 11


**ALWAYS
LEAVE ROOM
FOR DESSERT**

Any special requests?

With a surcharge of € 1,- we are happy to fulfill your foodie wishes.

DRINKS

Water

Tap water (service charge when no other drinks are ordered)		0,5 L	€ 1,2	
Tap water with lemon		0,5 L	€ 2,8	
Sparkling water	0,3 L	€ 1,9	0,5 L	€ 3,3
Sparkling water with lemon	0,3 L	€ 2,5	0,5 L	€ 3,9
Gasteiner Sparkling Still	0,33 L	€ 3,9	0,75 L	€ 7,4
* Sparkling water with Elderberry or Raspberry syrup		0,5 L	€ 3,9	* SUITABLE FOR CHILDREN
Still water with Elderberry or Raspberry syrup		0,5 L	€ 2,8	

Lemonades

Schartner Lemon	0,25 L	€ 4,1
Frucade	0,35 L	€ 4,3
Rauch Ice Tea Lemon	0,33 L	€ 4,3
Mezzomix	0,33 L	€ 4,3
Coca Cola Coca Cola Zero	0,33 L	€ 4,3
Almdudler	0,35 L	€ 4,3
Fentimans Tonic	0,2 L	€ 4,8
Hops Maracuja	0,33 L	€ 4,3

Fruit Juices Rauch

Apple Strawberry Black Current Apricot Mango			
Pure	0,2 L	€ 4,1	
Mixed with sparkling water	0,3 L	€ 4,6	0,5 L € 5,6
Mixed with still water	0,3 L	€ 4,1	0,5 L € 4,4

COFFEE & TEA

Coffee

Espresso Double Espresso	€ 3,4	€ 4,5
Espresso Macchiato	€ 3,6	
Americano	€ 3,9	
Cappuccino	€ 4,2	
Affogato (Vanilla ice cream, Espresso)	€ 4,9	

Tea

Earl Grey Fruit Herbal Camomile	€ 3,9
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**THERE'S ALWAYS
TIME FOR COFFEE**



LINZER BEER



Linzer Zwickl

Light gold in color, unfiltered, tastes particularly mild and palatable. Finely hoppy and easy to drink, with aromas of gently dried grains.

PIFF € 4,1

SEITERL € 4,9

HALF € 5,7

Linzer Original

Traditional beer style, refreshing and full-bodied, with pleasant hop flower. Brewed under the supervision of the Linz beer brewing master in the Zipf brewery.

PIFF € 4,1

SEITERL € 4,9

HALF € 5,7

Linzer Edelstahl

Full-bodied beer type, with a subtle bitter and caramel-like, malty aromas. A fiery copper tone, reminiscent in its color of red-hot steel and is dedicated to the brewing and steel city of Linz.

PIFF € 4,1

SEITERL € 4,9

HALF € 5,7

Linzer Pale Ale

A contemporary pale ale with a Linz signature, aromatic, hoppy and well balanced. Fresh, fruity aroma thanks to noble hop varieties Sorachi Ace and Cascade.

PIFF € 4,1

SEITERL € 4,9

HALF € 5,7

Linzer Weizen

Naturally cloudy, golden yellow and especially fruity. Refreshingly fine tingling, this wheat beer impresses through spicy aromas on the palate.

SEITERL € 4,9

HALF € 5,7

"Saurer Radler"

(Beer with sparkling water)

Linzer Zwickl, Original, Edestahl or Pale Ale with sparkling water

SEITERL € 4,9

HALF € 5,6



WINE & SPARKLING WINE

DoN White Grüner Veltliner, Dockner	1/8 L € 5,1	0,75 L € 30,6
Muskateller, Gross	1/8 L € 5,4	0,75 L € 32,4
1000 Eimerberg, Gritsch		0,75 L € 52
DoN Red Zweigelt, Salzl DAC	1/8 L € 5,6	0,75 L € 33,6
DoN Red Blaufränkisch, Moser		0,75 L € 31,8
Phantom, Kirnbauer		0,75 L € 55
DoN Sekt Grande Cuvée Brut	0,1 L € 6,5	BOUTEILLE € 49

SPRITZER & LONGDRINKS

Spritzer "light"	1/4 L € 4,1
G'spritzer White, Grüner Veltliner	1/4 L € 4,6
"Kaiserspritzer"	1/4 L € 5,1
Muskateller Spritzer	1/4 L € 6,3
G'spritzer Red, Blaufränkisch	1/4 L € 4,6
Aperol Spritz (Sparkling Wine)	0,25 L € 7,4
Hugo (Sparkling Wine)	0,25 L € 7,4
Gin Tonic Hendrick's	4 CL GIN 0,2 L TONIC € 12,9
Bacardi Cola	4 CL BACARDI COLA € 12
Whiskey Cola	4 CL WHISKEY COLA € 12

SPIRITS

Williams Apricot Hazelnut Plum by Reisetbauer	2 CL € 5,1
Averna	2 CL € 4,1
Zirbenlikör	2 CL € 4,1
Gin Hendrick's	4 CL € 6,9



NEVER LOSE HOP(E)



  ZURLIESL



NEWSLETTER SIGNUP

Sign up to our Liesl newsletter and receive

- ✓ our weekly lunch menu
- ✓ our monthly news (events, new menus, special offers, ...)

GOOD TO KNOW

Information about ingredients in our food that can cause allergies or intolerances is available upon request from our team.

We accept debit and credit cards.

Prices include all taxes and duties.

Printing and typesetting errors excepted.

Zur Liesl in der Linzer Brauerei
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www.zurliesl.at | zurliesl@don.at



FRIENDS SPECIALS



THAT'S WHAT FRIENDS ARE FOR

Tailored specials waiting for you and your nine (or more) friends.

➔ **Pork Knuckle Feast € 19 per person**

Plain and cured pork knuckle
Horseradish, Mustard, Pickles, Bread

➔ **Roast Pork In The Pan € 17 per person**

Plain and cured pork neck
Bread dumplings and Coleslaw

➔ **Brewery Feast € 24 per person**

Plain and cured pork knuckle
Roast pork in the pan (plain)
Fried chicken
Cheese spätzle, Dumplings
Mustard, Horseradish, Pickles, Bread

Reserve now:

Directly at our Liesl Crew or send us an email at zurliesl@don.at
and secure a special experience with your friends.

REGIONAL TASTES BEST!

Liesl introduces her favourite partners:

OZLBERGER BUTCHER

Regional quality from Hartkirchen. A lot of it. Because Liesl loves the taste: Pork Knuckle, Steak, Burger Patties, Sunday Roast and Veal Liver from Ozlberger.

SAMHABER VEGETABLES

The Samhaber family knows how to do it right: short delivery channels, close contact to their suppliers und no compromises when it comes to quality and taste. Fresh and regional – that's what we bring to the table.

PFLÜGELMEIER FAMILY

Pickled vegetables with the best organic quality from the Pflügelmeier family. Our recommendation: goes perfectly with the Liesl pork knuckle – one of each please!

GUSENTAL TROUT

Armin Schoeffl breeds his fish in natural ponds in the Gusental region. Fresh water from the Gusen river and natural surroundings are the key to his high-quality fish. Liesl loves it.

INNVIERTLER DUMPLINGS

Small but mighty. Traditional meat stuffed dumplings from the Marius-Hofman family in Seekirchen am Wallersee. Unbelievably tasty dumplings and real comfort food.