



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



**DELICIOUS!**

## SIDES THAT GO WELL WITH IT

### **Cabbage**

each € 3

Red chili cabbage  
Cold cabbage salad  
Creamy coleslaw

### **Pickled by the Pflügelmeier family**

each € 2,5

Pickled gherkins  
Mustard pickles  
Mild jalapeños  
Hot jalapeños

## HOW ABOUT A SHOT?

Before, in between or after your meal...  
Our premium spirits by Reisetbauer are always a great idea!



# LETTUCE BE HAPPY

## The Hiker\*

Mixed leaf salad | Bacon | Beetroot | Nuts

€ 12

## The Sailor\*

Mixed leaf salad | Grilled sturgeon fillet  
Marinated pumpkin

€ 14

## Side Salad

Potato Salad

€ 4

€ 4



**\* WITH A PRETZEL  
OR BREAD ROLL**

# SOUPS

## Austrian Beef Broth

Liver dumplings or cheese dumplings  
or sliced pancakes | Chives

€ 6

## Potato & Wheat Beer Soup

€ 6

## TRIESTINER STEW – HOLIDAY FEELS

### Jota

Sauerkraut | Beans | Potatoes  
Smoked meat | Sausage

€ 9

# LOVE AT FIRST BITE!

# OUR MAIN COURSES

**Austrian Meat Stuffed Dumplings** € 17

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

**Breaded Chicken Liesl Style** € 17

Breast & thigh  
Malt-breading | On popped corn  
with potato salad

**Liesl's Signature Burger** € 18

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

**Riesling Lights** small € 10  
big € 16

Sliced bread dumplings

**Grilled Black Pudding** € 16

Potatoes | Sauerkraut

**Beef Beer Goulash** small € 12  
big € 18

Bread dumplings

**Pork Cheeks** € 19

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



**Medium Roast** € 28

Pasta | Root vegetables  
Hearty bacon & beer sauce (with Linzer Edelstahl)

**Grilled Char** € 24

Parsley potatoes | Side salad

ON SUNDAYS ONLY -  
FIRST COME, FIRST SERVED (LIMITED AVAILABILITY)

**Sunday Roast** € 16

Bread dumplings | Coleslaw

# QUICK BITES

## Farmer's Donut

### Ironman

Flat Iron Steak stripes  
Potatoes | Onions | Bacon

€ 15

### Pink Punk

Beetroot | Field salad | Feta cheese  
Walnuts | Horseradish

€ 14

## Cold Pork Roast

Served on a wooden plate  
Bread rolls | Mustard | Horseradish

€ 12



**WE CAN BE  
SWEET TOO**

## A Great Combo

Pretzel € 2,5  
"Salzstangerl" (bread with salt) € 2,5  
"Kornstangerl" (bread stick) € 2  
Bread roll € 1,5



Austrian lard spread € 4  
Bacon & garlic spread € 4  
Bavarian cheese spread € 4,5  
Salted beer garden radish € 2

### TIPP! Sour Liesl

Pickled bacon-sausage filled  
with pickled gherkins and pepper

€ 8



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



# VEGETARIAN DISHES

<b>Cheese Spätzle with Mountain Cheese</b>	€ 15
Gratinated   Crispy roasted onions served with a small side salad	
<b>Vegetable Fritters</b>	€ 14
Parsley potatoes   Sour cream dip	
<b>Vegan Sweet Potato Gnocchi</b>	€ 15
Sage   Cherry tomatoes   Walnuts	
<b>Vegan Falafel 3</b>	€ 14
Edamame & herbs   Harissa & grilled pepper Beetroot & ginger Grilled vegetables   Vegan BBQ sauce	

# SOMETHING SWEET

<b>Farmer's Donut</b>	
Apricot jam	€ 7
Plum sauce   Brown butter and poppy seeds	€ 8
Vanilla ice cream   Chocolate sauce   Nuts	€ 9
<b>Brownie</b>	€ 9
Vanilla ice cream   Chocolate sauce	
Caramell sauce   Nuts   Berries	
<b>Warm Apple Strudel</b>	€ 9
Whipped cream	

  
**ALWAYS  
LEAVE ROOM  
FOR DESSERT**

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## 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	€ 1,9	
Sparkling water	0,3 L	€ 1,9	0,5 L	€ 3,3
Sparkling water with lemon	0,3 L	€ 2,4	0,5 L	€ 3,8
* Gasteiner Sparkling   Still	0,33 L	€ 3,6	0,75 L	€ 5,9
* Sparkling water with Elderberry or Raspberry syrup		0,5 L	€ 3,8	* SUITABLE FOR CHILDREN
Still water with Elderberry or Raspberry syrup		0,5 L	€ 3,5	

## Lemonades

Schartner Lemon	0,25 L	€ 3,9
Frucade	0,35 L	€ 4,1
Rauch Ice Tea Lemon   Peach	0,33 L	€ 4,1
Mezzomix	0,33 L	€ 4,1
Coca Cola   Coca Cola Zero	0,33 L	€ 4,1
Almdudler	0,35 L	€ 4,1
Fentimans Tonic	0,2 L	€ 4,4
Hops Maracuja	0,33 L	€ 4,1

## Fruit Juices Rauch

Apple   Apple naturally cloudy   Strawberry			
Black Current   Apricot   Mango			
Pure	0,2 L	€ 3,9	
Mixed with sparkling water	0,3 L	€ 4,5	0,5 L € 5,6
Mixed with still water	0,3 L	€ 4	0,5 L € 4,3

# COFFEE & TEA

## Coffee

Espresso   Double Espresso	€ 3,2	€ 4,1
Espresso Macchiato	€ 3,4	
Americano	€ 3,7	
Cappuccino	€ 4	

## Tea

Black   Green   Earl Grey	€ 3,9
Fruit   Herbal   Peppermint	

**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 € 3,7

SEITERL € 4,4

HALF € 5,1

## 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 € 3,9

SEITERL € 4,7

HALF € 5,4

## 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 € 3,9

SEITERL € 4,7

HALF € 5,4

## 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 € 3,9

SEITERL € 4,7

HALF € 5,4

## Linzer Weizen

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

SEITERL € 4,7

HALF € 5,4

## "Saurer Radler"

### (Beer with sparkling water)

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



SEITERL € 4,5

HALF € 5,1

# BRANDY

Williams | Apricot | Hazelnut | Plum  
by Reisetbauer

2 CL € 4,9

Beer Brandy

2 CL € 4,9

**DON'T FORGET  
YOUR BRANDY  
AFTER ALL  
THE GOOD FOOD**





# WINE & SPARKLING WINE

DoN White, Grüner Veltliner	1/8 L € 4,8	0,75 L € 28,8
Muskateller, Gross	1/8 L € 5,3	0,75 L € 31,8
Rotes Tor, Hierzberger		0,75 L € 52
1000 Eimerberg, Gritsch		0,75 L € 52
Blaufränkisch, Lehrner	1/8 L € 5,1	0,75 L € 30,6
Zweigelt, Leberl	1/8 L € 5,4	0,75 L € 32,4
Phantom, Kirnbauer		0,75 L € 52
Comodor, Nittnaus		0,75 L € 86
Admiral, Pöckl		0,75 L € 86
DoN Sekt Grande Cuvée Brut	0,1 L € 6,1	BOUTEILLE € 43

# SPRITZER & LONGDRINKS

Spritzer "light"	1/4 L € 3,9
G'spritzter White, Grüner Veltliner	1/4 L € 4,5
"Kaiserspritzer"	1/4 L € 4,9
Muskateller Spritzer	1/4 L € 5,9
G'spritzter Red, Blaufränkisch	1/4 L € 4,5
Aperol Spritz (Wine)	0,25 L € 5,6
Aperol Spritz (Sparkling Wine)	0,25 L € 7,1
Hugo (Sparkling Wine)	0,25 L € 7,1
Stibitzer Cider Apple-Pear	0,33 L € 4,1
Gin Tonic Hendrick's	4 CL GIN   0,2 L TONIC € 11,1

# SPIRITS

Single Malt Whisky, Peter Affenzeller	4 CL € 7,9
Gin Hendrick's	4 CL € 6,9
Averna	2 CL € 4,1
Pine liqueur	2 CL € 4,1

# NEVER LOSE HOP(E)



## 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.

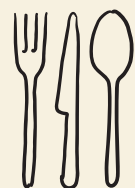
Prices include all taxes and duties.

Printing and typesetting errors excepted.

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# GREAT TO HAVE YOU HERE, WILL YOU BE BACK SOON?

In case you miss us:

  ZURLIESL



NEWSLETTER  
SIGNUP



Sign up to our Liesl newsletter and receive

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

# 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.