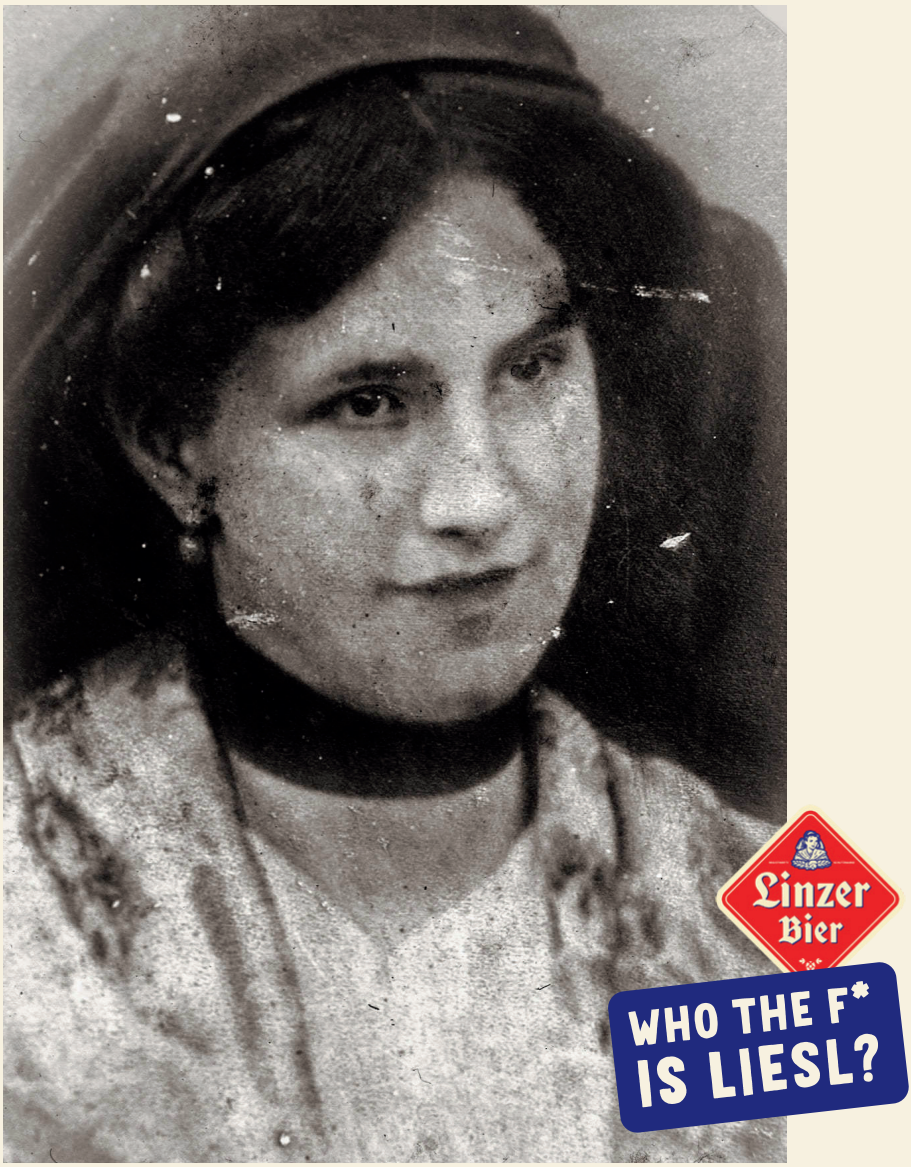


There are good reasons why you are sitting at Liesl's today and not at Mitzi's. Even in earlier times, many stories surrounded our Linz native "Liesl". There was talk of a "herding" lady on the Donaulände who was supposed to inspire sailors to consume beer and also talk of a brewery owner who is said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

WOOOW!

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* € 12
Mixed leaf salad | Bacon | Beetroot | Nuts

The Sailor* € 14
Mixed leaf salad | Grilled sturgeon fillet
Marinated pumpkin

Side Salad € 4
Potato Salad € 4

*WITH A PRETZEL OR BREAD ROLL

SOUPS

Austrian Beef Broth € 6
Liver dumplings or cheese dumplings
or sliced pancakes | Chives

Potato & Wheat Beer Soup € 6

TRIESTINER STEW – HOLIDAY FEELS
Jota € 9
Sauerkraut | Beans | Potatoes
Smoked meat | Sausage

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
Sliced bread dumplings big € 16

Grilled Black Pudding € 16
Potatoes | Sauerkraut

Beef Beer Goulash small € 12
Bread dumplings big € 18

Pork Cheeks € 19
Cooked in malt sauce and fried
Potato & field salad | Horseradish dip

MOST POPULAR!

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

YUM!

Farmer's Donut

Ironman € 15
Flat Iron Steak stripes
Potatoes | Onions | Bacon

Pink Punk € 14
Beetroot | Field salad | Feta cheese
Walnuts | Horseradish

Cold Pork Roast € 12
Served on a wooden plate
Bread rolls | Mustard | Horseradish

WE CAN BE SWEET TOO

A Great Combo

Pretzel	€ 2,5	Austrian lard spread	€ 4
“Salzstangerl” (bread with salt)	€ 2,5	Bacon & garlic spread	€ 4
“Kornstangerl” (bread stick)	€ 2	Bavarian cheese spread	€ 4,5
Bread roll	€ 1,5	Salted beer garden radish	€ 2

TIPP! **Sour Liesl** **€ 8**
Pickled bacon-sausage filled
with pickled gherkins and pepper

SO GOOD!

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

VEGETARIAN DISHES

Cheese Spätzle with Mountain Cheese € 15
Gratinated | Crispy roasted onions
served with a small side salad

Vegetable Fritters € 14
Parsley potatoes | Sour cream dip

Vegan Sweet Potato Gnocchi € 15
Sage | Cherry tomatoes | Walnuts

Vegan Falafel [3] € 14
Edamame & herbs | Harissa & grilled pepper
Beetroot & ginger
Grilled vegetables | Vegan BBQ sauce

SOMETHING SWEET

Farmer's Donut
Apricot jam € 7
Plum sauce | Brown butter and poppy seeds € 8
Vanilla ice cream | Chocolate sauce | Nuts € 9

Brownie € 9
Vanilla ice cream | Chocolate sauce
Caramell sauce | Nuts | Berries

Warm Apple Strudel € 9
Whipped cream

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	€ 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
Still water with Elderberry or Raspberry syrup			0,5 L	€ 3,5

* SUITABLE FOR CHILDREN

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

€ 3,9

Black | Green | Earl Grey
Fruit | Herbal | Peppermint

LINZER BEER

DIRECTLY FROM THE BREWING TANK

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

PFIFF € 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.

PFIFF € 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.

PFIFF € 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.

PFIFF € 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.

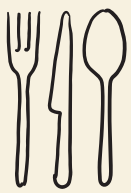
We accept debit and credit cards.

Prices include all taxes and duties.

Printing and typesetting errors excepted.

Zur Liesl in der Linzer Brauerei
Peter-Behrens-Platz 1 | 4020 Linz

+43 664 800 22 11 80
www.zurliesl.at | zurliesl@don.at



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.