

WELCOME TO GOLSER GRAMMEL BOSCHA

It is our pleasure to welcome you to our restaurant and traditional "Heuriger" wine tavern, where you can enjoy regional and seasonal cuisine, prepared according to traditional recipes using locally-sourced ingredients. We serve delicious food and drink – including our own organic grape juices and organic wines – at lunchtime, through the afternoon and in the evening.

AUSTRIAN „HEURIGEN“-CUISINE MEETS SEEWINKLER WINE CULTURE

GRAMMEL DISHES

Grammeln, known as greaves in English, are an Austrian speciality made from pork fat that is cut into cubes, melted and slowly roasted – until the cubes are golden brown and wonderfully crispy.

Grammelpogatscherl € 0,90
bread roll made with grammeln, a north Burgenland speciality

Grammelschmalzbrot € 3,60
hearty bread with dripping, grammeln and finely sliced onion

Three grammel-filled potato dumplings € 8,00
served with sauerkraut

Grammeltortellini € 7,30
grammel pasta parcels served on a mixed salad

GAME AND GOOSE SPECIALITIES

GAME WEEKS from September 24th

Specialties from Seewinkler deer, stag & wild boar - prepared according to tasty family recipes.



M A R T I N I
G O O S E
N o v e m b e r
5.th until 29.th

Crispy, fresh goose leg, served with homemade red cabbage and hand-made potato dumplings.

GRAMMEL BOSCHA SPECIALITIES

Cabbage soup € 4,20
with paprika sausage (Debreziner)

Three grammel-filled potato dumplings € 8,00
served with sauerkraut

Roast belly of pork € 9,80
with steamed dumplings and sauerkraut

Traditional boiled beef € 8,80
with horseradish and salted potatoes

Beef goulash served with a fresh bread roll € 9,20

Fried blood sausage with onions € 8,20
and potatoes, served with a seasonal salad

Lights with bread dumplings € 8,20

Puszta open sandwich with ham, blood € 5,30
sausage and pork belly, topped with toasted cheese

FOR OUR YOUNGER GUESTS

Portion of fries with ketchup € 3,50

„Berner Würstel“ with fries € 5,90

Chicken nuggets with fries € 5,90

Pasta in goulash sauce € 5,50

Portion of ketchup € 0,50

BREADED DISHES ON THURSDAY

Every Thursday we serve breaded
Escalope of pork, Cordon Bleu,
Cheese or Vegetables

per serving € 6,50

Potato salad
Rice • French fries
per serving € 2,00

Choose your side dish
just yourself.

TRADITIONAL HEURIGER PLATTERS

served with our special Grammel Boscha bread

Winemaker's platter € 8,20

sliced pork belly, pork loin, ham, bacon, blood sausage, cured bratwurst, roast pork, liver sausage, liver and onion spread, salami, brie, served with horseradish, grammeln and vegetables

Cellar platter € 8,20

sliced pork belly, pork loin, ham, bacon, blood sausage, cured bratwurst, served with horseradish and vegetables

Sautanz platter € 8,80

neck of pork, blood sausage, pork and aspic terrine, cured bratwurst, liver sausage, onion-liver spread with vegetable garnish

Cheese board vegetarian € 7,50

Presswurst pork and aspic terrine € 6,90

in vinegar and pumpkin seed oil

Beetroot carpaccio vegetarian € 5,50

with seasonal salad and parmesan

Homemade spreads € 2,50

vegetarian on request

Vegetable platter € 4,80

fresh, crunchy seasonal vegetables served with a dip

SWEET DELIGHTS

Sliced fluffy pancake with stewed sour € 6,20

Pancakes with vanilla ice cream, 2 pieces € 5,20

Nutella-Pancakes 2 pieces € 3,90

Apricot-Pancakes 2 pieces € 3,90

ROAST CHICKEN

Friday July 17th and 31st
and August 14th and 28th

1/2 Roast Chicken € 7,70

Roast Chicken € 14,50

PRE-ORDER

We serve our roast chicken on site while supplies last. To be on the safe side, please pre-order our roast chicken. When takeout, please let us know at least 3 hours before. Last order: 5 p.m.

OPENING HOURS

Thursday to Sunday, 10 a.m. - 11 p.m.
Last order 9.30 p.m.

Reservation at: +43 (0) 2173 213 06
www.grammelboscha.at

TRADITIONAL HEURIGER OPEN SANDWICHES

„Heurigen Brot“ € 5,60
Bacon, ham, Sliced roast belly of pork, cheese, with vegetable garnish

Sliced roast belly of pork € 3,90
with vegetable garnish

Ham with vegetable garnish € 3,90

Ham and Cheese € 4,30
with fresh ham, gouda and Almkönig cheese, with vegetable garnish

Cheese vegetarian € 4,60
with butter, gouda and Almkönig cheese, and a tasty Graukäse spread

Graukas cheese vegetarian € 3,60
garnished with freshly sliced onions

Grammel-lard € 3,60
garnished with freshly sliced onions

Lard garnished with freshly sliced onions € 2,90

Spreads € 3,40
Liptauer, Grammel-lard and onion-liver spread, garnished with freshly sliced onions

Butter with chives vegetarisch € 2,20

OUR WINERY

For wine lovers, our menu offers all the classics of Burgenland wine culture - from Heiderboden to Blaufränkisch to Muscat Ottonel.

ORGANIC WINE & GRAPE JUICES

The perfect refreshment:
Our homemade organic grape juices
and wines from our organic winery



FRAU LEHNER