

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

bread roll made with grammeln, a north Burgenland speciality

Grammelschmalzbrot

hearty bread with dripping, grammeln and finely sliced onion

Three grammel-filled potato dumplings

served with sauerkraut

Grammeltortellini

grammel pasta parcels served on a mixed salad

GRAMMEL BOSCHA SPECIALITIES

Cabbage soup with paprika sausage (Debreziner)

Three grammel-filled potato dumplings

served with sauerkraut

Roast belly of pork

with steamed dumplings and sauerkraut

Traditional boiled beef

with horseradish and salted potatoes

Beef goulash served with a fresh bread roll

Fried blood sausage

with onions and potatoes, served with a seasonal salad

Lights with bread dumplings

Puszta open sandwich

with ham, blood sausage and pork belly, topped with toasted cheese

Spinach strudel with chive sauce

SOMETHING WARM FROM THE SOUP BOWL

Beef broth with homemade soup add-ins

Cream soup of the day

BREADED DISHES ON THURSDAY

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

Side dish of your choice
Potato salad • Rice or
French fries

CRISP ROAST PORK KNUCKLE

Fridays in April 9. / 23.

Fridays in May 7. / 21.

Fridays in June 4. / 18.

pork knuckle (serves 2)

with homemade grammel-filled potato dumplings, sauerkraut, mustard, horseradish and pickled peppers, accompanied by a glass of wine or small beer.

Also Thu-Sun by preorder two days in advance.

ROAST CHICKEN

Fridays in April 2. / 16. / 30.

Fridays in May 14. / 28.

Fridays in June 11. / 25.

1/2 or whole
grilled chicken

TRADITIONAL HEURIGER PLATTERS

served with our special Grammel Boscha bread

Winemaker's platter

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

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

Sautanz platter

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

Cheese board vegetarian

Presswurst pork and aspic terrine in vinegar and pumpkin seed oil

Beetroot carpaccio vegetarian
with seasonal salad and parmesan

Homemade spreads vegetarian on request

Vegetable platter fresh, crunchy seasonal vegetables served with a dip

SWEET DELIGHTS

Sliced fluffy pancake with stewed sour

Pancakes with vanilla ice cream, 2 pieces

Nutella-Pancakes 2 pieces

Apricot-Pancakes 2 pieces

ORGANIC WINE & GRAPE JUICES

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



FRAU LEHNER

OPENING HOURS

Tuesday 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“

Bacon, ham, Sliced roast belly of pork, cheese, with vegetable garnish

Sliced roast belly of pork with vegetable garnish

Ham with vegetable garnish

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

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

Graukas cheese vegetarian
garnished with freshly sliced onions

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

FOR OUR YOUNGER GUESTS

Portion of fries with ketchup

„Berner Würstel“ with fries

Chicken nuggets with fries

Pasta in goulash sauce

Ketchup per serving

OUR WINERY

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