

JOSEPH

Wiener Wirtshaus

STARTER

RICH BEEF BROTH

with vegetables, beef and your choice of garnish:
sliced pancake strips or liver dumplings
9,5

VIENNESE CREAM SOUP (V)

flavoured with hay and Hawara
8,5

GRENADIERMARSCH

rich stew with vegetables, pasta, potatoes,
ham and herbs
10,5 / large 16,5

VEAL PRALINE

served on slices of tomato
with pumpkin seed oil cream and
freshly grated horseradish
19,5

JOSEPH'S TAVERN SALAD (V)

with potatoes, cabbage, carrot, tomato,
green salad and Styrian pumpkin seed oil
13,5

CRISPY CHICKEN SALAD

with bite-sized pieces of fried chicken from
Mecklenburg, potato salad and green salad
20,5

SIDES

GREEN SALAD

with Viennese dressing
6

CUCUMBER AND CREAM SALAD

6

FRIED

VIENNESE FRIED CHICKEN

with bite-sized pieces of fried chicken from
Mecklenburg served with potato salad, lemon,
crispy parsley and sour cream
23,5

THE „ORIGINAL“ VIENNESE SCHNITZEL

veal from local butcher Krause
served with potato salad and lingonberries
30

FRIED PUMPKIN (V)

with king oyster mushrooms, marjoram-
horseradish brew, apple and sour cream
18,5

FRIED GOAT CHEESE (V)

with poached pear on marinated red cabbage
and walnuts
19,5

BOILED & ROASTED

JOSEPH'S HOMEMADE MEATBALLS

from a traditional Mecklenburg butcher with
mashed potatoes, white radish and fried onions
21,5

VIENNESE VEAL GOULASH

veal from local butcher Krause with
mushrooms, sour cream and spaetzle
24

AUSTRIAN TAFELSPITZ

boiled beef in broth served in a copper pot with
sliced pancakes, accompanied by spinach,
roasted potatoes,
apple-horseradish and chive sauce
32,5

KASNOCKEN (V)

homemade spaetzle with mountain cheese
and fried onions
16,5

VIENNESE CABBAGE ROLL (V)*

served on mashed potatoes with Tyrolean bacon
and jus
* available as a vegetarian option
19,5

AUSTRIAN TREATS & DESSERTS

JOSEPH'S POPPY SEED NOODLES

with apple and vanilla
8,5

KAISERSCHMARRN

with plum compote and apple sauce
10,5 / large 15,5

BAKED APPLE ICE CREAM

on apple chutney
6,5

CHEESE PLATTER

soft and hard cheeses from Wismar
weekly market with fruit bread,
walnuts and fig mustard
15

COLD CUT PLATTER

from local butcher Krause with fresh
bread, pickled gherkins and coarse
mustard
17

JAUSENPLATTE

mixed selection of cheeses and cold
cuts
19

We get our food exclusively from selected regional partners.

All prices are in euros incl. statutory value added tax. The service team will be happy to inform you about allergens and additives in the meals and drinks.

NON ALCOHOLIC

WATER STILL OR SPARKLING 0,35L
3,9

WATER STILL OR SPARKLING 0,75L
5,9

COCA COLA 0,2L / 0,4L
3,9 / 5,4

COCA COLA ZERO SUGAR
0,2L / 0,4L
3,9 / 5,4

FANTA 0,2L / 0,4L
3,9 / 5,4

SPRITE 0,2L / 0,4L
3,9 / 5,4

THOMAS HENRY 0,2L
Tonic Water / Bitter Lemon / Ginger Ale
4,5

VAIHINGER JUICES 0,2L / 0,4L
Please ask our hosts about the types of juice
available.
4 / 5,5

APPLE SPRITZER 0,2L / 0,4L
with sparkling water
4 / 5,5

ALMDUDLER 0,35L
4,5

HOT BEVERAGES

CAFÉ CREMA 3,6

ESPRESSO SINGLE / DOUBLE 3,6 / 6

CAPPUCCINO 4,2

CAFÉ LATTE 5,2

LATTE MACCHIATO 5,2

HOT CHOCOLATE
4,9

TEAPOT
black, fruit, peppermint, green or herbal tea
6,8

DRAFT BEER

EGGER MÄRZEN 0,3L / 0,5L
typical Austrian Märzen beer,
mildly hopped and highly fermented
4,8 / 6,2

ROSTOCKER PILS 0,3L / 0,5L
fresh, bitter and tangy
4,8 / 6,2

BOTTLED BEER

PAULANER
WEISSBIER / NON-ALCOHOLIC 0,5L
6,2

CLAUSTHALER 0,33L
non-alcoholic pilsner
4,7

FOR A SPARKLING START

BRÜNDLMAYER ROSÉ SEKT 0,IL
sparkling wine
10

APEROL SPRITZ 0,2L
Aperol, sparkling wine, water, orange
9,5

HUGO SPRITZ 0,2L
elderflower syrup, sparkling wine, water,
lime, mint
9,5

SARTI SPRITZ 0,2L
Sarti Rosa, sparkling wine, water, lime
9,5

NEGRONI 0,IL
Bulldog Gin, Vermouth Rosso, Campari
12

JOSEPHS HOUSE WINES

GRÜNER VELTLINER 0,2L
Austrian white wine
9,5

ZWEIGELT 0,2L
Austrian red wine
12

WHITE SPRITZER 0,2L
white wine with sparkling water
8

Please ask for the wine menu