Pauls
kitchen team
says

hello!

hello 💘 welcome!

if you have any special dietary requirements or allergies
please tell one of our members of staff.

all prices include VAT

in pauls team we trust ...

SURPRISE MENU

OUR LONG-RUNNING FAVORITE
popular with our regulars **since 2014**

3 COURSES € 45
4 COURSES € 54

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WAGYU UPGRADE for the main course
+ € 14

the surprise menu is also available
as a **VEGGIE VERSION.**

we fill the table

SHARED STEAK MENU

lots of little things & steak specials to share for everyone!
please note: we can only offer our SHARED STEAK MENU
by table and for groups of 4 or more
€ 62 p.p.

STARTER

spicy edamame
#
bread & dips
olives - lemon - herbs
pata negra
smoked cream - trout - chives
steak tartare - chives egg yolk cream
fresh goat cheese - pumpkin seed pesto

STEAK

T-BONE - WAGYU FLANK - FILLET
sweet potato fries - paul's fries - rosemary potatoes
bimi - oven-roasted vegetables - spinach - green beans
pepper sauce - truffle jus
homemade ketchup - smoky sour cream
bitter lettuce - grapefruit slaw

start with some SNACKS...

pull-apart bread & dips *
tomato jam - BBQ butter
curry hummus
€ 9

potato olives focaccia **
€ 9

ADD ON:

fresh goat cheese
pumpkin seed pesto
€ 6

smoked cream
trout - chives
€ 9

pata negra
raw ham
€ 12

olives **
lemon - herbs
€ 9

SNACK SPECIAL

spicy edamame **
€ 6

* vegetarian ** vegan

RAW SPECIAL
only while stocks last

fresh oysters
jalapeño salsa - red onions
6 pieces
€ 26

KOBE BEEF SPECIAL
only while stocks last

kagoshima A5 flambéed
wafu style
€ 28

* vegetarian ** vegan

STARTERS...

steak tartare
chives egg yolk cream
buttered toast from franz
€ 18

sesame tofu **
wafu dressing - radishes
snow peas
€ 15

label rouge salmon
lightly smoked
horseradish cream
apple - chives
€ 18

WARM UP...

black salsify cream soup
leek - truffle
€ 11

chili con octopus
roasted octopus - beans - corn - tomato
€ 16

crispy chicken bites
honey - chili - lime
€ 14

wasabi prawns
ginger - wasabi - peanut
€ 18

* vegetarian ** vegan

ANTI GRILL...

cornflakes cordon
veal - ham - gruyère - bimi - lemon
€ 28

beef short rib
celery cream - brussels sprouts - bonito
€ 28

VEGGIE...

winter roll *
savoy cabbage - pumpkin - truffle
€ 24

oyster mushroom "viennese roast-style" *
horseradish - creamed spinach
€ 22

veggie burger *
beetroot patty - truffle mayonnaise - romaine lettuce
mimolette cheese - white onion - fries
€ 20

ADD ON...

FRIES & STUFF

sweet potato fries **
€ 6

paul's fries **
€ 6

rosemary potatoes
€ 7

crispy onions *
€ 7

pauls jasmin risi pisi *
€ 6

mashed potatoes *
braised garlic
€ 6

VEGGIES & STUFF

€ 6 each

green beans
savory - guanciale

bimi *
lemon parsley butter

roasted vegetables **
olives - rosemary

creamed spinach *
horseradish

SAUCE € 4,5 each

truffle jus

pepper sauce

butter sauce

SALAD € 7 each

caesar classic
romaine lettuce
parmesan

bitter letucce **
passion fruit
olive oil - mint

grapefruit slaw **
peanuts - cilantro
sweet chili

DIPS € 3 each

homemade ketchup **

truffle mayo *

chimichurri **

steak mustard **

BBQ sauce *

smokey sour cream *

* vegetarian ** vegan

GRILLED

SPECIAL CUTS

stop by the
beef & bubbles fridge
in our grocery store.
our staff will be happy
to help you!

We always recommend
our steaks...

PERFECT SERVE!

every cut has its own
perfect doneness – depending on
the cut, aging, finishing, and breed.
that's why we offer
our "best cuts" exclusively
as perfect serve.
trust us!

fillet steak
AT - premium select
52° core temperature
220g € 38

rib eye steak
AT - cult beef
54° core temperature
280g € 42

strip loin
IRL - wagyu
50° core temperature
250g € 49

flank steak
AUS - wagyu
56° core temperature
250g € 44

paul's burger
honey bacon - cheddar - steak mustard
BBQ sauce - lettuce - cucumber - fries
200g standard beef € 20
180g mostviertler wagyu € +5

ICE CREAM TAPAS

OUR MINI TREATS
€ 4,50 each

green destiny **
green destiny sorbet - gin & tonic foam

sour & fizz **
kalamansi sorbet - prosecco espumaa

frozen cheesecake *
cheesecake ice cream - plum confit

dulce de leche *
dulce de leche - banana - black walnut

DESSERT

death by chocolate *
warm chocolate nut cake - chocolate crumbles
butter toffee - cookie ice cream
€ 14

gingerbread panna cotta *
pickled mandarins
€ 14

apple crumble cake *
pistachio ice cream - vanilla
€ 14

VEGANES DESSERT
SPECIAL

the coconut **
tapioka pudding - coconut
ice cream - mango - lime
€ 14

LIQUID DESSERT
SPECIAL

espresso martini
vodka - kahlúa
amarula - espresso
€ 14

CHEESE

selection maître antony
3 varieties - franz's butter toast
fig mustard
€ 14

* vegetarian ** vegan

book a table!
you can also reserve
your TABLE ONLINE!
or at +43 732 783338
office@pauls-linz.at

www.pauls-linz.at

life is
beautiful!

WWW.PAULS-LINZ.AT