

pauls
steak & veggi

KITCHEN

Hello ♡ welcome!

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

all prices include VAT

DRINKS to start with...

bottle of mineral water sparkling or still € 6.90

KICKSTARTER

with alcohol

life is beautiful
paul's vermouth
purple berry - iced
blackberries - rosemary
€ 7.90

yuzu sake spritz
yuzu lemon sake
sparkling wine
€ 10

grapefruit spritz
grapefruit bitters
sparkling wine
€ 7.90

negroni
gin - red vermouth
orange bitter
€ 14

KICKSTARTER

non-alcoholic

sparkling verjus
zantho winery
€ 5.40

gin zero
parzmair mei dschin zero
tonic - lemon - cucumber
€ 7

crofino spritz
crofino - orange
€ 7

limonzero spritz
non-alcoholic limoncello
verjus
€ 7.50

BUBBLES

ayala brut rosé majeur
ayala, aÿ,
champagne, FR
€ 14

shiki miki rosé
pia strehn,
mittelburgenland, AT
€ 5.90

crémant de loire blanc
château de la presle,
loire, FR
€ 5.90

loimer reserve
extra brut
fred loimer, kamptal, AT
€ 7.90

in paul's team we trust ...

SURPRISE MENU

OUR LONG-RUNNING FAVORITE
popular with our regulars since 2014

3 COURSES € 45

4 COURSES € 54

*

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

green olives - lemon - herbs

sardines "millesime"

fresh goats cheese - pumpkin seed pesto

steak tartare - chives and egg yolk cream

salmon tartare - avocado - sprouts - tapioca - wasabi

STEAK

T-BONE - WAGYU FLANK - FILLET

sweet potato fries - paul's fries - roasted potatoes

green beans with bacon - broccoli - vegetable pot-au-feu

pepper sauce - steak mustard

smoked mascarpone - homemade ketchup - BBQ sauce

caesar classic - romaine lettuce - parmesan - guanciale

SNACKS

CAVIAR SPECIAL

only when in stock

gold selection caviar
smoked mascarpone
chives
crunchy ball
€ 45

SNACK SPECIAL

spicy edamame **
€ 5

* veggi ** vegan

bread & dips *
curry hummus - lentil masala
yuzu butter
€ 9

potato olives focaccia **
€ 8

ADD ON:

green olives **
lemon - herbs
€ 6

sardines "millesime"
€ 12

pata negra
raw ham from iberico pork
€ 9

fresh goats cheese
pumpkin seed pesto
€ 6

RAW SPECIAL

only when in stock

fresh oysters

"pléiade poget" No.2

jalapeño salsa - lime

6 pieces

€ 24

KOBE BEEF SPECIAL

only when in stock

kagoshima A5 carpaccio

smoked pesto genovese

€ 28

STARTER

steak tartare

chives and egg yolk cream

€ 15

salmon tartare

avocado - sprouts - tapioka - wasabi

€ 15

sesame tofu **

wafu dressing - radish

sugar snaps

€ 14

* veggi ** vegan

SALAD

€ 7 each

rocket cabbage *

honey tomatoes - fresh goat's cheese

ceasar classic

romaine lettuce - parmesan - guanciale

bitter lettuce **

passion fruit - olive oil - mint

SOUP

€ 9 each

leek dashi **

tofu gyoza - pears - daikon

potato - leek cream

smoked trout - trout caviar

* veggi ** vegan

BREADED

cordon bleu

veal - ham - appenzeller cheese - broccoli - peppers
€ 26

pike perch

spinach - peas - winter truffles
€ 28

IN SAUCE

braised beef brisket

lemon polenta - brussels sprouts - onion
€ 22

fregola sarda **

oven-baked aubergine - mushrooms
€ 20

chili con krake

octopus - chili - avocado
€ 22

ADD ON...

FRIES & STUFF

sweet potato fries **
€ 6

paul's fries **
€ 6

roasted potatoes
guanciale
€ 7

crispy onions *
smoked
mascarpone
€ 7

peas & rice *
€ 5

* veggi ** vegan

VEGGIES & STUFF

€ 6 each

green beans
guanciale

broccoli
chili garlic oil

vegetable pot-au-feu
chives

DIPS

€ 3 each

homemade ketchup **

truffle mayo *

smoked mascarpone *

paul's chili garlic oil **

truffle jus

onion jus

steak mustard **

BBQ sauce *

SPECIALCUTS

visit our
beef & blubbles fridge
at the reception.
our service staff
will be happy to advise you!

we recommend:

PERFECT SERVE !

every piece has its own perfect
cooking point - depending on the cut,
maturity, refinement and breed.
that's why we only offer our finest
cuts as a perfect serve. trust us!
(exception: "well done" upon express
request)

GRILLED

fillet steak 220g
truffle jus - potato cream
mushrooms - café de paris crust
€ 38

rib eye steak 300g
onion roast style
roast beef sauce - fried onions
roasted potatoes - green beans with bacon
€ 42

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

veggi burger *
beetroot patty - truffle mayo
romaine lettuce - mimolette cheese
white onion - fries
€ 20

ICE CREAM TAPAS

€ 4 each

apple strudel *

vanilla ice cream - fermented apple

linzer schnitte *

gingerbread ice cream - red wine pear

poppy seed cake *

curd cheese sorbet - poppy seed crumble

raspberry confit

stollwerk *

dulce de leche - banana - black walnut

SWEETS

death by chocolate *

warm chocolate nut cake - chocolate crumbles
butter toffee - cookie ice cream
€ 12

olive panna cotta *

pistachio - kataifi
€ 11

apricot tart *

apricots au gratin
lavender - almonds
€ 14

VEGAN DESSERT SPECIAL

the coconut **

tapioka pudding - coconut
ice cream - mango - lime
€ 12

CHEESE

selection maître antony

3 varieties - butter baguette - fig mustard
€ 14

* veggi ** vegan

LIQUID DESSERTS

€ 14 each

alexander

crème de cacao - brandy - cream

pink paul

paul's white chocolate liqueur - tequila - grenadine - cream

espresso martini

vodka - kahlua - amarula - espresso

snow storm punch

rum infusion - hazelnut liqueur - lime - coconut puree

apricot breakfast martini

apricot liqueur - triple sec - lime

#

matcha colada - non-alcoholic

matcha - coconut - lime

€ 9

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

