



paul's
kitchen

Take off your tie
&
a big hello!

what we thought we were thinking of,
and where you have actually ended up...

PAUL'S IDENTITY

food & drink
cosmopolitan
craftsmanship
quality
nothing run-of-the-mill
music - preferably blues, sometimes soul
loud conversation
laughter
sharing, trying, tasting
keep it simple
design
friendship
fair trade
organic
regional
sustainability
getting together
no inhibitions
no misleading labels
everything on the level

"LIFE IS BEAUTIFUL"
YOU ARE BEAUTIFUL

paul's
küche.bar.greissleret

OPENING HOURS: Mon - Fri 11:00 am to 1:00 am, Saturday from 2:00 pm to 1:00 am,
Sundays and bank holidays closed

HOT FOOD: Mon - Fri 11:30 am to 10:30 pm, Saturday 2:00 pm to 10:30 pm.

herrenstrasse 36 . 4020 linz / austria . **0732 783338**
office@pauls-linz.at . www.pauls-linz.at

PAUL'S HELPFUL HINTS

Go with us and we'll show you what we can do!

If you have any special dietary requirements or allergies
please tell a member of staff.

All prices include VAT

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* vegetarian
** vegan

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Shared Menu

3x the full works, please!

A whole load of tasty morsels to try
and share around!

Tapas, veggie stuff, steak and
sweet things – something for everybody.

Makes food more fun than ever!

€45 p.p.

Please note that our shared menu
is available for a minimum of 4 guests
per table only.

1x

Tapas & Bread

2x

Steaks & Accompaniments

3x

Sweet Tapas

paul's appetisers

per person on the table €2

featuring **3 dips:**

Mint yoghurt with Pimentón de la Vera *

Olive tapenade **

Lettuce aioli *

and our **bread mix:**

100% natural ingredients, lovingly hand-crafted!

We developed our range of bread together with master baker Franz Berger.

No yeast is added; instead it results from
"long-process natural sourdough"

The BROTOTYP *

Rye, butter and herb baguette

Walnut bread **

Succulent sourdough bread with walnuts

Olive ciabatta **

Spicy ciabatta, "crammed" with best olives

optional:

Gluten-free bread *

Tapas

Raw ham

Thin sliced raw ham from "Michlbauer"

€4

Olives **

Green jumbo olives, lemon & herb pesto

€4

Millesimes sardines

Best vintage sardines in olive oil from Brittany

€9

Small plate

New turnips **

raw marinated new turnips
wasabi cream
Gölles raspberry vinegar
almonds and almond oil
€9

Poppadoms*

crunchy chickpea poppadom
goat's cheese
curried fennel
tandoori creme
€9

Salmon wafu

raw marinated with nori
seaweed salad
pickled gherkins
wafu dressing with black truffle
rice crackers
€12

Coleslaw - scallops - pork

grilled scallops
crispy pork rind
coleslaw with coriander and grapefruit
peanut creme
€12

Crispy chicken

chicken breast in yoghurt marinade
cornflake crust
lime - chilli mayo
Daikon
€7

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Casseroles

Not beef broth!

beef broth with meat and bones added,
boiled for 32 hrs & slowly reduced,
handled with care - a lot of work & love!

with

spinach roll

lovage and chive oil

carrot

basted fillet of beef

€9

65° - egg *

braised lettuce

funnel chanterelles

pumpkin - lemon curry

€9

Chili con Krake

roast octopus

mild chilli with corn and beans

avocado

garlic toast

coriander

€9

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Large plate

veggie & fish

Shiitake croquette *

crispy potato and shiitake mushroom dumpling
shiitake mushroom foam
leaf spinach
€18

"Fish fingers"

crispy cod
sushi rice
cos lettuce
radishes
black truffle mayo
€19

Burgers

All burgers are medium rare and served with fries
and home-made ketchup.

Health Bells burger *

sunflower seed bun
crispy sheep's cheese patty
avocado cream
olive ketchup - rocket
€15

veggie
BURGER

"The Machine" ¹⁾

natural yeast brioche dough bun
200 g medium fried beef patty
cheddar - speck - mustard - paul's ketchup
iceberg lettuce - pickled gherkin
€17

Wagyu burger ¹⁾

pumpkin seed brioche bun
180 g medium rare wagyu burger
organic pasture-milk cheese - caramelized onions
sweet 'n' sour pumpkin - lettuce aioli
€22

¹⁾ these dishes can be cooked MEDIUM or WELL DONE!

Steak **TOPPINGS!**

Smoked grilled beef marrow
with chives
€5

Grilled prawns
with garlic herb butter
€9

Café de Paris crackling
with crispy shallots and fermented pepper
€3

Dips

paul's ketchup ** €1.5
Chilli-lime mayo * €1.2
Sour cream dip * €1.5
Black truffle mayo * €2.5

Sauces

Whisky - pepper sauce €3
Béarnaise sauce* €3

Sides

paul's fries with BBQ salt ** € 3.5
Sweet potato fries with herbal lemon salt ** €4
Jacket potato with chive cream * €3.5
Green beans with bacon and savory € 3,5
Oven-roasted vegetables with rosemary and garlic ** €3.5
Leaf spinach with truffle cream * €4
Fried mushrooms with parsley ** €4

Salad

as a side €4.5
as a starter €7

Rocket salad *

Cherry tomatoes - Parmesan - Balsamico di Modena IGP *

paul's green stuff **

Leaf lettuce - herbs - radish - sprouts
cherry tomatoes - cucumbers

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Steaks

Fillet steak

180g €22

250g €28

Rump steak

350g €29

Rib eye steak

350g €29

BEST OF STEAKS

for 4 people

for sharing and tasting

Depending on our daily specials, we offer a mix of the following: various **“special cuts”** such as **T-bone Cult Beef, dry-aged flank steak, fillet steak, rib eye on the bone,...**

p.p. €32

>> Special << **Cuts**

in the Greisslerei shop. Subject to availability, the shop offers a series of delicacies from local farms/manufacturers , such as

Finest wagyu from the Mostviertel wagyu farm
XO beef, 50-day+ matured “old beef” from Peuerbach
dry-aged special cuts

Porterhouse, club and T-bone steaks by Cult Beef

... and, on a regular basis, **meat from farms in the vicinity** that rear special breeds of cattle (Black Angus, Galloway, Simmentaler, Hereford,...)

SWEETS

Milk flip *

Milk parfait with white chocolate
Macadamia nut cookies
Macadamia nut cracknel
Macadamia nut foam
Seasonal fruits, marinated and as gel
- ask your server.
€9

Chocolate crumble *

Warm chocolate & nut cake
Chocolate sprinkles
Chocolate sauce
Apricot confit
Tonka beans ice cream
Hazelnut foam
€7.5

Goat's milk Panna cotta

Olive oil - vanilla
Crispy kataifi pastry
Caramelized pistachios
€7.5

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Sweet tapas

Calamansi sorbet **

gin & tonic espuma - cucumber
€3.5

Beetroot sorbet **

passion fruit curry
€3.5

Olive oil sorbet *

white chocolate - cassis -
verveine
€3.5

Dulce de leche ice cream *

flambéd rum banana -
pecan nut
€3.5

Chocolate-sesame ice cream *

crispy rice - chocolate fond
€3.5

DEAR GUEST,

We have been awarded **the AMA seal** for the catering trade because our food is prepared fresh and we use local produce:



Bread: Backmulde, Franz Berger, Hofkirchen/Mühlkreis

Organic Emmental: Käserei Höflmaier, Lochen am See

Smoked ham: Michlbauer / Fa. Winter, Pfaffstätt

Organic chicken: Die Eiermacher, Kremsmünster

Organic lamb Gerhard Gnigler, Regau

Game: from Upper Austrian hunting associations

Wagyu beef: Mostviertler Wagyuhof, Vestental

Beef: Klaus Köttstorfer, Fa. Höllerschmid and
Cult Beef

Pork: Klaus Köttstorfer, Fa. Höllerschmid

Milk and dairy products: from Austria with the AMA seal

Eggs: from Austrian cage-free hens

Eferdinger Landl vegetables: Potatoes, carrots, onions, beetroot
Gemüsehandel Grabmayr, Eferding

Fruit juice: Markus Mairinger, Wartberg

Schnapps & liqueurs: Obstbau Reisetbauer, Kirchberg-Thening



**GET PAUL'S LUNCHBOX APP
ON YOUR SMARTPHONE!**

BOOK A TABLE!

You can also reserve your TABLE ONLINE!

or **+43 732 783338**

office@pauls-linz.at

... have you tried paul's APP yet?

order drinks and much more

with one APP at:

WWW.PAULS-LINZ.AT/APP

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