

paul's
küche.bar.greisslerei



PAUL'S HELPFUL HINTS

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

Shared Menu

3x the full works, please!

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

€48 p.p.

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

1. appetisers - bread & tapas

3 dips - rosemary focaccia ** & pumpkin seed baguette **
steak tartare - crispy pork rind
olives - pickled mushrooms - spicy cucumbers

2. special cut steaks

T-bone - fillet - flank

with

beef marrow

Béarnaise sauce

baby sweetcorn

oven-roasted vegetables

leek croquettes

BBQ - pepper relish

green stuff

3. Desserts

Snickers ice cream - The Black Forest Massacre *
Buttermilk pancakes - lavender peach - blueberries

* vegetarian

** vegan

paul's appetisers

per person €3.5

featuring **3 dips:**

- home-made hummus** ** with sumach and parsley
- Black olive tapenade** ** dried tomatoes and oregano
- Coconut yoghurt dip** ** with mint and jalapeños

Bread with the appetisers

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”

	with paul's appetisers	ordered separately
rye, butter and herb baguette *	+ €0	€2.5
olive ciabatta **	+ €0.3	€2.8
rosemary focaccia **	+ €0.2	€2.7
pumpkin seed baguette **	+ €0.3	€2.8
optional: gluten-free bread *	+ €0	€2

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

all prices include VAT

Tapas

raw ham

thin sliced raw ham from "Michlbauer"
€5

olives **

green jumbo olives, lemon & herb pesto
€4.5

millesimes sardines

best vintage sardines in olive oil from Brittany
€9

steak tartare

steak tartare with egg & chives
€9

crispy pork rind

leek soy sauce - oven-roasted garlic cream - cress
€ 8

pickled mushrooms*

corn hummus - toasted bread
€8

* vegetarian
** vegan

Appetizers

Crunchy California roll **

basted carrot - creamed lettuce - horseradish
€ 11

Alpine prawns & Arctic char

marinated raw - black truffle vinaigrette
herb salad - potato crisp
€ 14

burrata*

creamy burrata with passion fruit
tomatoes - basil - tapioca
€ 12

Salads

as a side €4.5 as a starter €7.5

spinach salad **

baby spinach & red chard - fennel
blueberries - turmeric & lime marinade

grapefruit & cabbage salad **

cabbage - sweet chilli - marinade
pink grapefruit - coriander & peanuts

spicy cucumbers **

japanese cucumber salad - fried onion - soya - chilli

green stuff **

leaf salad - radish - cucumbers - cherry tomatoes
sprouts - herbs - apple balsamic vinegar marinade

* vegetarian
** vegan

warm **light bites**

Vegetable garden **

fresh summer vegetables - herb stock
black morels - flower soya yoghurt
€ 9

beef tea

spinach roll
lovage and chive oil
celery & carrot
basted fillet of beef
€9

"chili con krake"

roast octopus
mild chilli with corn and beans
avocado
garlic toast
coriander
€9

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paul's classics

main dishes

"green & spicy bowl" **

crispy green wok-fried vegetables,
home-made hoisin sauce - fried onion - sticky rice
€16

"fish fingers"

crispy zander - sticky rice - romaine lettuce
radishes - black truffle mayo
€19

cornflakes chicken

crispy chicken breast with herb filling
lemon caper topping
gnocchi - leek - frisée
€18

Burgers

We serve **paul's fries** and **paul's ketchup**
with every burger!

"the machine" ¹⁾

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

wagyu burger ¹⁾

onionseed bun - 180 g medium fried wagyu burger
organic Emmental cheese - Whiskey onions
BBQ pepper relish - garlic aioli - romaine lettuce
€ 22

health bells burger *

sunflower seed bun - crispy sheep's cheese patty
avocado cream - olive ketchup - rocket
€16

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

Steak **TOPPINGS!**

smoked grilled beef marrow

brown bread & chives
€5

Grilled Tyrolean Alpine prawns

€5

Café de Paris topping

with crispy shallots and fermented pepper
€3

Sauces

Whisky - pepper sauce €3
Béarnaise sauce * €3

Dips

paul's ketchup ** €1.5
garlic aioli * €1.5
sour cream dip * €1.5
BBQ - pepper relish ** €1.8
black truffle mayo * €2.5

Sides

paul's fries with BBQ salt ** € 3.5
sweet potato fries with herbal lemon salt ** €4
leek croquettes * € 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
braised onion with whiskey * €2
grilled baby sweetcorn - spiced butter - popcorn * €3.8

... or rather

salad as a side dish?

see above

* vegetarian
** vegan

Steaks

fillet steak

of locally sourced beef

200g €24

280g €32

rump steak

Cult Beef (AT Kalbin)

300g €29

rib eye steak

Cult Beef (AT Kalbin)

350g €29

>> 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

The Black Forest Massacre *

cherries - chocolate - cream
with a twist...
€8,5

chocolate crumble *

warm chocolate & nut cake
chocolate sprinkles
chocolate sauce
apricot confit
tonka beans ice cream
hazelnut foam
€7.9

The Coconut **

tapioca & coconut blancmange -
coconut ice cream - fresh coconut
berry salad
€9,5

... made for sharing,
but there's no obligation!

Souffléed buttermilk pancake *

Lavender peach
Blueberries
Lemon balm
€ 18

ice cream tapas

lemon sorbet **

gin & tonic espuma
€3.5

raspberry sorbet **

fresh raspberries
rosemary
bitter chocolate
€3.5

mango sorbet **

citrus salad & thyme
€3.5

dulce de leche ice cream *

flambéd rum, banana
pecan
€3.5

“Snickers” ice cream *

caramel
peanuts
chocolate
€3.5

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You can also reserve your
TABLE ONLINE!

or **+43 732 783338**
office@pauls-linz.at

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