



**paul's**  
**kitchen**

Take off your tie  
&  
**a big hello!**

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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.greisslerei

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

# Sharing Menü

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### **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!

€42 p.p.

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

### **1x**

Appetisers

Brot-o-Typ

Raw ham

Olives

Wasabi gambas

Salmon sashimi

Roots

### **2x**

Special cut steaks

T-bone - rump steak - flank steak

Fries

Sweet potato fries

Wild mushrooms

Oven-roasted vegetables

paul's ketchup

Sour cream dip

BBQ dip

Chimichurri

Rocket salad

Green stuff

### **3x**

Chocolate crumble

Panna cotta

Triple sorbet

Milk flip

\* vegetarian

\*\* vegan

# **paul's appetisers**

## to share

Mint yoghurt with Pimentón de la Vera  
Olive tapenade \*\*  
Lettuce aioli \*  
€6

## **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"

### **The BROTOTYP \***

Rye, butter and herb baguette  
€5

### **Zathar pita**

Naan bread with thyme and sesame butter  
€3 each

### **Olive ciabatta \*\***

Spicy ciabatta, "crammed" with best olives  
€5

### **Gluten-free bread \***

€ 2.50

# **Tapas**

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### **Raw ham**

Fresh sliced raw ham from "Michl farm"  
€5

### **Olives**

Green jumbo olives, lemon & herb pesto  
€4

### **Millesimes sardines**

Best vintage sardines in olive oil from Brittany  
€9

# Small cold plate

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## **New turnips \*\***

raw marinated new turnips  
wasabi cream  
raspberries  
almonds  
€10

## **Goat's cheese \***

crispy goat's cheese praline  
passion fruit  
fennel salad  
red chard  
€10

## **Salmon sashimi**

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

## **Beef tataki**

flambéd thinly sliced fillet of beef  
avocado cream  
daikon radish & red paprika  
ponzu sesame dressing  
€12

## **Wasabi gambas**

giant prawns in peanut and wasabi crackling  
spicy herb salad  
pink grapefruit - peanuts - coriander  
€12

## **Crispy chicken**

breast of corn-fed chicken  
Tandoori - yoghurt marinade  
cornflake crust  
lime - chilli mayo  
cos lettuce  
€8

\* vegetarian  
\*\* vegan

# Small warm plate

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## **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 and butter dumpling

spinach

lovage and chive oil

purple carrot

basted fillet of beef

€9

## **65° - egg \***

braised lettuce

herb stock

roasted chickpeas

poppadoms

€7

## **Chili con Krake**

roast octopus

mild chilli with corn and beans

avocado

garlic toast

coriander

€9

**paul's**  
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\* vegetarian  
\*\* vegan

# Large plate

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## veggie

### **Kataifi \***

crispy lentil kataifi  
grilled oyster mushrooms  
aubergine jus  
honey tomatoes  
crispy capers  
basil salad  
€18

### **Flambéd pointed pepper \***

filled with bulgur  
lemon and miso stock  
parsley and sesame tempura  
lukewarm sugar snap salad  
€18

## 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

### **"The Machine" <sup>1)</sup>**

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

### **Wagyu burger <sup>1)</sup>**

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!**

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**Smoked grilled beef marrow**  
with chives  
€5

**Carabinero prawns** grilled  
€12

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

## **Sauces & Dips**

Whisky - pepper sauce €3  
paul's ketchup \*\* €1.50  
Chilli-lime mayo \* €1.20  
Sour cream dip \* €1.50  
BBQ dip \*\* €1.50

## **Sides**

paul's fries with BBQ salt \*\* € 3.50  
Sweet potato fries with herbal lemon salt \*\* €4  
Jacket potato with chive cream \* €3.50  
Green beans with bacon and savory € 3,5  
Oven-roasted vegetables with rosemary and garlic \*\* €3.50  
Leaf spinach with truffle cream \* €4  
Fried mushrooms with parsley \*\* €4

## **Salad**

as a side €4.50  
as a starter €8

### **Rocket salad \***

Cherry tomatoes - Parmesan - Balsamico di Modena IGP \*

### **paul's green stuff \*\***

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

\* vegetarian  
\*\* vegan

# Core Competence

## Steaks

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### **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

You'll find more steak rarities in our **“meat TV”**

**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

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## **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  
€7.50

## **Triple sorbet \*\***

Kalamansi sorbet - gin & tonic  
Mango sorbet & raspberry frizzante  
Beetroot & passion fruit  
€9

## **Panna cotta**

Olive oil - vanilla  
Crispy kataifi pastry  
Caramelized pistachios  
€7.50

\* vegetarian

\*\* vegan

# DEAR GUEST,

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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 Österreichische Rinderbörse, Linz

**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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