



Do “the dumpling” with us - from the beginning

Liver dumpling soup (beef broth with liver dumpling)	3,80
Hash dumplings (2 pieces) with sauerkraut and goulash juice	8,90
Greave dumplings (2 pieces) with sauerkraut and gravy	8,90
Bacon dumplings “Innviertler style” (3 pieces) thin flour dough stuffed with smoked bacon served with sauerkraut	8,90
Mixed dumplings (1 bacon-, greave- and hash dumpling) with sauerkraut and gravy	10,90
Spinach-Cheese dumplings (2 pieces) with garlic sauce and carrots	8,90
Cottage cheese dumplings (waiting time, 3 pieces) coated with nut crumbs, comes with hot strawberries and whipped cream	7,80
Apricot dumpling (waiting time, 3 pieces) white cheese dough stuffed with apricots, comes with buttercrumbs	7,80

**Warm dishes are served
from 11 am until 9.30 pm**

**You can find our weekly menu plan as well as other information
online: www.knoedelwirt.at or www.irger.at**

Warm soups

Beef broth with noodles or sliced pancakes	3,60
Beef broth with liver dumpling	3,80
Garlic cream soup	3,80

Salads, health food and less meat ...

Salad plate (green salad with vegetables)	
served with fried potatoe chunks (vegan)	8,90
served with fried bacon and potatoe chunks	9,80
Styrian salad with fried chicken	
breaded chicken filet on green salad with pumpkin seed dressing	10,70
Grilled turkey stripes	
served on mixed salad	10,90
Braised couscous-carrot patties	
Served with tomato-coconutsauce and green salad (vegan)	9,90
Camembert cheese baked on spit, wrapped in ham,	
with potatoes, cowberry marmalade and sauce tartar	9,90



Hits for Kids

Fish fingers with French fries and green salad	6,90
Schnitzel for kids (pork) with French fries	7,30
Hash dumpling (1 piece) with goulash juice and potato salad	5,80

We do serve a lot of dishes in a smaller version as well. Please ask our waiters.

Fish

Baked Plaice

with potato salad und sauce tartar 12,50

Zander style „miller’s wife“ (fried in flour and butter)

with herb butter, parsley potatoes und green salad 15,90

Always a good choice

Deep fried chicken breast in sesame coating

with rice and mixed salad 13,40

Grilled turkey breast with tomato and melted cheese

with potatoe croquettes and vegetables 13,40

Chicken-Burger

grilled chicken breast with arugula, tomatoes, onions and curry-pinapple sauce, wedges and sourcremedip 12,30

Chili-Cheese-Burger

180g of beef with cheddar cheese, chili, tomatoes, onions, salad, pumpkin-seed-oil-sauce, wedges and sourcremedip 12,60

Rumpsteak

with herb butter, fried potatoes and green beans in bacon 17,20

A little history

1892 – First opening as a local produce store with small kitchen and bar

1901 – New name „Gasthaus zur Stadt Schärding“ (with post delivery service station)

1958 – The house is bought by the Pillichshammer Family

1971 – Daughter Gertrud Irger takes over the restaurant

1978 – New Name Knödelwirt (dumpling restaurant)

1993 – Take over of the 3rd generation – Markus Irger

2003 – expansion with the Hotel Am Grünbachplatz

Traditional Austrian Dishes

Beef goulash classic with bread dumpling	9,40
Fried pork schnitzel – Viennese style with potatoes and mixed salad	11,70
Cordon bleu (fried pork schnitzel stuffed with ham and cheese) with French fries, cowberry jam and mixed salad	14,20
Pork chop Swiss style grilled with ham and melted cheese with fried potatoes and vegetables	12,50
Mixed grill plate with pork chop, turkey breast und rump steak, with herb butter, French fries and vegetables	14,80
Grilled Berner sausages (Viennese sausage with bacon and cheese) with French fries and mixed salad	9,30

For your festivities ...

For your festivities we offer rooms for 18-70 persons.

On advance order we serve you (6 persons minimum) – take away for private parties also possible:



Brat'l in der Rein – traditionally roasted pork – 12,20 Euro per person

Irger's Schnitzerplatte – various deep fried meat – 12,20 Euro per person

Knödelpartie – traditional dumplings in various tastes – 10,90 Euro per person

Schlachtplatte – mixture of various tasteful roasts of pork, blood sausages, hash-, greave or bacon dumplings as well as bread dumplings and baked potatoes, served with warm kraut salad or cabbage – 13,90 Euro per Person (minimum 10 persons)

Desserts

Pancakes (2 pieces) with apricot or – cowberry marmalade 6,00

Ice pancakes with 2 scoops vanilla ice
chocolate sauce, whipped cream, almond splits and fruits 6,90

Small chocolate ring cake with chocolate sauce and whipped cream 5,60
additionally with a scoop of vanilla ice 6,40

Apricot dumpling (waiting time!)
with butter breadcrumbs (2 pieces/1 piece) 6,00/4,20

Cottage cheese dumplings (waiting time!)
in nut crumbs with hot strawberries and whipped cream
(2 pieces/1 piece) 6,00/4,20

Cake “Malakoff” with whipped cream 3,90

Warm and cold snacks

Vinegar sausage with onions 5,20

Swiss sausage salad 7,30

Beef salad with Styrian seed oil 8,30

Cold roasted pork 8,20

Sausages with mustard and horseradish / with goulash juice
(Viennese or spicy) 4,00/5,00

Toast with ham and cheese 5,00

House bread or roll 0,90 **Pastry** 1,40



Important Information

Dear guests!

All information about the ingredients in our meals, which may lead to allergies or incompatibilities are available by asking our staff!

Despite careful production of our dishes they may contain small amounts of other substances, which are used in the production process in our kitchen.

The 14 main allergens are labelled in consistence with the law obligations. In addition there exist other substances which may lead to allergies or incompatibilities.

They are explicitly mentioned if the substances or products, which are made of them, are used as ingredient in the final product.

You will receive your bill either from the waiter or at the bar.

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Unser Hotel Am Grünbachplatz

Our 3*** Hotel Am Grünbachplatz has 9 spacious rooms with 19 beds. You will find every comfort a modern city hotel offers: private bathroom with shower, hair blow dryer, small fridge with beverages, cable-TV, room safe, phone and free Wifi. At the backside of the hotel there is a private parking lot.

Tuesday to Saturday you will get your room key at the restaurant Irger – Knödelwirt, on Sundays, Mondays and public holidays you will get the key at the automatic Check-In-Box 10 m right next to the hotel entrance with a prearranged code.

Opening hours in the restaurant:

Tuesday to Saturday from 9am until midnight,
closed on Sunday, Monday and public holidays
Meals are served from 11am – 9.30pm!

You can also find us on the internet:
WWW.KNOEDELWIRT.AT and WWW.IRGER.AT