



Mutzenbacher

Tradition | Trash | Trumpets



Welcome to Austria!

The Schnitzelpuff got its name from the famous
Josefine Mutzenbacher: „Schnitzel Brothel“.

Mutzenbachers Schnitzelpuff takes you
on a culinary journey through our home country.
Highest quality in an authentic decorated place is what
we offer that you feel the spirit and magic of Austria.



We want to indulge Berliners and guests
from all over the world with fine and fresh products
from selected Austrian suppliers.



Mutzenbacher stands for Tradition, Trash & Trumpets,
a familiar atmosphere and Austrian hospitality
which you can see, feel and taste.
For everyone who loves this culture like we do.



If you have any questions about our menus, our food
in detail or anything else, don't hesitate to ask our staff.



Welcome in Austria and have a nice evening.



Menu

„Across Austria“

Pungent beef broth
with a crispy
cheese dumpling



Smoked and salted pork ribs
with celery puree, mashed potatoes
and cream-sauerkraut



Original Viennese Schnitzel
from sucking calfs from tyrolia
with potato and cucumber salad



Surprise

36 €



Menu

„Across Austria“ (vegetarian)

Vegetable broth
with a crispy
cheese dumpling



Styrian Cannelloni
with a sparkling wine sauce
and some herbs



Celariac Schnitzel
with potato and
cucumber salad



Surprise

33 €



Starters

„Kitzbüheler Landjäger“ two dried beef sausages
with an austrian organic white bread roll
and fresh horseradish 6,5 €

Cold cut-salad from Tyrol
with an austrian organic white bread roll 7,5 €

„Blunzentascherl“ blackpudding ravioli
with marinated herbs 10 €

Carinthian cheese ravioli (vegetarian)
with brown butter and grated Parmesan 8,5 €

Beef tartar
with confied egg yolk and horseradish 14 €

Salads

Side salad 3,5 €

Mixed salad „Mutze“
Potatoes-, carrot-, cucumber-, celery salad,
heart of green salad, and Styrian pumpkin seed oil 7,5 €

with ...

a crispy cheese dumpling 9,5 €

a crunchy goat cheese package 11,5 €

corn chicken stripes 12 €



Soups

Vegetable broth with ...

„Kräuterfrittaten“ savory pancake stripes 4,5 €

Fried sliced pancake stripes 4,5 €

„Alt-Wiener Grießnockerl“

Viennese semolina dumplings 5 €

„Pinzgauer Kaspressknödel“

crispy cheese dumpling 6,5 €

Fried liver dumpling 5,5 €

Strong beef broth with ...

„Kräuterfrittaten“ savory pancake stripes 5,5 €

Fried sliced pancake stripes 5,5 €

„Alt-Wiener Grießnockerl“

Viennes semolina dumplings 6,5 €

„Pinzgauer Kaspressknödel“

Crispy cheese dumpling 7,5 €

Fried liver dumpling 6,5 €



Veggie love

Celery Schnitzel
with potato and cucumber-salad 12 €

Spinach dumplings
with brown butter, old mountain cheese
and a green side salad 13,5 €

Styrian Cannelloni (vegan)
with a sparkling wine sauce and
fresh herbs 13,5 €

„Käsespätzle“
homemade cheese noodles
with a green side salad 14,5 €



Meat lovers

„Paniertes Jochberger Fleischkäse“

Breaded Meatloaf

with potato and cucumber salad 12 €

„Steirischer Backhendlsalat“

from the *„happy Kikok cornish chicken“*

with potato salad, heart of green salad

and pumpkin seed oil 14,5 €

„G’selchtes Ripperl“

Smoked pork ribs

with celery puree, mashed potatoes

and cream-sauerkraut 16,5 €

Veal goulash

with cream and spaetzle 17,5 €

Filet-Schnitzel "Vienna Style"

Tender pork from organic farming

with potato and cucumber salad 16 €

Original „Wiener Schnitzel“

with potato and cucumber salad 19 €

Emperor "Wiener Schnitzel"

with potato and cucumber salad

and veal gravy 21 €

Every Tuesday

Cordon-Bleu Day ♥



*For our small
Sissi's und Franzl's*

Mickey Mouse

small corn chicken schnitzel
with potato salad
or

mashed potatoes 7 €

Pezi Bär

breaded or non-breaded meatloaf
with potato salad
or

mashed potatoes 7 €

Popeye

spinach dumplings

with nut butter and Parmesan 7,5 €

Mogli

small vienna schnitzel
with potato salad
or

mashed potatoes 12 €



Dessert

Mutzenbacher's apple strudel

with cream and vanilla sauce
(flavored with the special Austrian rum „Stroh 80“ 6,5 €

„Kaiserschmarrn“

Slightly caramelized
fluffy ripped pancake with raisins
(not if you hate them) and fruits of the season

small 8,5 €

big 16,5 €

„Germknödel“

Yeast dumpling filled with plum jam

with melted butter 6,5 €

with hot vanilla sauce 7,5 €

with iced vanilla cream foam 7,5 €

(both are flavored with the special Austrian rum „Stroh 80“)



Coffee & Tea by Julius Meinl

Coffee

Espresso	3 €
Americano	3 €
Cappuccino	3,5 €
Caffé Latte	3,8 €
„Funny Americano“ Espresso / Strohh 80 / Cream	3 €
Hot chocolate	3,5 €
Hot chocolate with cream	4 €

Tea

Earl grey	3 €
Darjeeling	3 €
Mountain herbs	3 €
Fruit tea	3 €
Green tea	3 €
Fresh ginger tea	3,5 €
Fresh ginger mint tea	4 €



Soft drinks

Soft Drinks

Vöslauer water sparkling or still.....	25 cl	2,7 €
	70 cl	6 €
Almdudler – herbal lemonade	30 cl	3 €
Frucade – orange lemonade	30 cl	3 €
Marillenkracherl – apricot lemonade	30 cl	3 €
Tonic	20 cl	3 €
Bitter lemon	20 cl	3 €
Ginger ale	20 cl	3 €
Spezi – coke-fanta mix	50 cl	3,8 €
Cola Red Bull (100 % pure coke)	25 cl	3,5 €
Coca-Cola Light	30 cl	3,2 €
Red Bull	25 cl	4 €
Apple juice spritzer	40 cl	3,5 €
Homemade ice tea	30 cl	3,5 €
	50 cl	5 €
Skiwater – raspberry or elder flower	30 cl	2,8 €

Juices

Organic apple juice nature filtered	20 cl	3 €
Organic currant juice	20 cl	3 €
Organic apricot juice	20 cl	3 €
Peach juice	20 cl	3 €



Beer, long drinks & sparkling wine

Beer

Stiegl Goldbräu (full beer)	33 cl	3,7 €
Stiegl Radler Beer Lemon	33 cl	3,7 €
Die Weisse / Wheat Beer (natured filtered, vegan, glutenfree)	50 cl	4,9 €
Stiegl Weisse / White sport (non-alcoholic)	50 cl	4,3 €
Null Komma Josef (non-alcoholic)	33 cl	3,5 €

Longdrinks

Jägermeister-Red Bull	30 cl	7,5 €
Vodka-Red Bull	30 cl	7,5 €
Vodka-Lemon	30 cl	7,5 €
Vodka-Tonic	30 cl	7,5 €
Gin-Tonic	30 cl	7,5 €
Homemade ice tea with various shots (Gin, Vodka, Rum)	30 cl	7,5 €

Sparkling Wine

„Schlumberger“ Great austrian sparkling wine	20 cl	9 €
„Schlumberger“ Great austrian sparkling wine	70 cl	32 €



Spirits

„Mutzila“ Mutzenbacher Tequila plumschnapps, horseradish and bacon	2 cl	3,8 €
Wurzelsepp (herb liqueur)	2 cl	3,5 €
Jägermeister	2 cl	3,5 €
Absolut Vodka	2 cl	3,5 €

Schnaps

Obstler / Schnaps	2 cl	2,5 €
	bottle 0,35 l	20 €
Pear	2 cl	3,2 €
	bottle 0,35 l	25 €
Plum	2 cl	3,5 €
	bottle 0,35 l	30 €
Swiss stone pine	2 cl	3,5 €
	bottle 0,35 l	30 €
Apricot	2 cl	3,5 €
	bottle 0,35 l	30 €
Waldvierter raspberry	2 cl	3,5 €
	bottle 0,35 l	30 €
Hazelnut	2 cl	3,5 €
	bottle 0,35 l	30 €
Rowan berries	2 cl	4,5 €
	bottle 0,35 l	47 €



Wine

White

Grüner Veltliner, <i>Heiderer-Mayer</i>	0,125l	4 €
	0,25l	7,5 €
	bottle 1,0l	28 €
Müller Thurgau, <i>Weingut Koch</i>	0,125l	4 €
	0,25l	7,5 €
	bottle 1,0l	28 €
Chardonnay, <i>Stiegelmar</i>	0,125l	4 €
	0,25l	7,5 €
	bottle 0,7l	20 €
Roter Veltliner, <i>Heiderer-Mayer</i>	0,125l	4,5 €
	0,25l	8 €
	bottle 0,7l	22 €
Spritzer	0,4l	4,5 €

Rosé

Rosé, <i>Umatham</i>	0,125l	4,8 €
	0,25l	9 €
	bottle 0,7l	25 €

Red

Zweigelt, <i>Heiderer Mayer</i>	0,125l	4,5 €
	0,25l	9 €
	bottle 1,0l	30 €
St. Laurent, Wagramer Select, <i>Heiderer Mayer</i>	0,125l	4,2 €
	0,25l	8 €
	bottle 0,7l	20 €
Blaufränkisch, <i>Leo Hillinger</i>	0,125l	4,5 €
	0,25l	8,5 €
	bottle 0,7l	22 €



Bottled Wine

White

Welschriesling, <i>Bioweingut Johannes Zillinger</i>	29 €
Grüner Veltliner Federspiel, <i>Rudi Pichler</i>	36 €
Grauer Burgunder, <i>Umathum</i>	35 €
Gelber Muskateller, <i>Steirische Klassik, Polz</i>	36 €
Chardonnay Barrique, <i>Stiegelmar</i>	39 €

Rosé

Rosé Umathum	26 €
--------------------	------

Red

St. Laurent, <i>Wagramer Selection</i>	21 €
Zweigelt, <i>Stiegelmar</i>	30 €
Revølution Regent x Rösler BIO, <i>Zillinger</i>	32 €
Komposition Rot, Zweigelt / St. Laurent, <i>Zahel</i>	32 €
Carnuntum Cuvee, Zweigelt / Pinot Noir, <i>Markowitsch</i>	38 €
Heideboden, Zweigelt / Blaufränkisch, <i>Stiegelmar</i>	42 €



Bye bye ...

Opening hours:

Monday–Friday 4 pm–12 pm

Saturday und Sunday 12 am–12 pm

Kitchen closes at 11 pm

Contact

Mutzenbacher Gastro GmbH

Libauer Straße 11

10245 Berlin

Phone: 030 95616788


Mail: info@mutzenbacher-berlin.de

Reservation: reservierung@mutzenbacher-berlin.de

www.mutzenbacher-berlin.de



For the like on our facebook page
you get a traditional schnaps for free!

 Mutzenbacher Gastro

... see you soon ♥

