



UNICORN

RESTAURANT

TSCHENGLA 3 • 6707 BÜRSEBERG • T. 05552 304 91

BOTTLED WINE ROSE

Churchbutton Rosé 0,75l 29,00
Weingut Kirchknopf, Neusiedlersee Hügelland - *From the varieties Cabernet Sauvignon and Merlot: A great accompaniment to light cuisine and to barbecue. Delicate, light pink; Raspberry and strawberry on the nose. On the palate Floral nuances, freshness and class coupled with finesse.*

BOTTLED WINE RED

Zweigelt Classic 0,75l 29,00
Weingut Netzl, Carnuntum - *Dark ruby garnet, violet reflections. A hint of red berries underlaid with fine roasted aromas and tobacco spices meadow herbs, some orange zest. Juicy, elegant, fresh and fruity, fine tannins, sticks well, heart cherries and tangerine zest in the finish.*

Blafränkisch Mittelburgenland DAC 0,75l 30,00
Weingut Lang, Mittelburgenland - *Strong ruby garnet, violet Reflexes, wider edge brightening. Fine nuances of heart cherries, blackberries, delicately of violets. Juicy, fresh cherries, subtle fruit sweetness, balanced, stays stick, delicate nougat in the aftertaste.*

Chianti Classico „Ulrico“ - Toggenburg 0,75l 36,00
Weingut Poggio Rozzi - Grafen Toggenburg, Toscana
Swiss roots in Tuscany. Intense ruby red. In the nose intense and complex interplay of red and dark fruits accompanied by liquorice and vanilla notes. Dry, warm and soft on the palate. Fine ripe tannins, intense and persistent.



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Dear Guest!

We are looking forward to your visit
and always strive
to serve you well.
We still cook ourselves!
... and with the freshest possible ingredients
from the region,
and always of the best quality!

BON APETTIT !

Unicorn Restaurant
Tschengla 3
6707 Bürserberg
T. 05552 304 91
office@unicorn-buerserberg.at
www.unicorn-burserberg.at



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SOUPS AND APPETIZERS

Beef soup with pancakes or liver dumplings (A,C,G,L)	5,50
Garlic Soup with Cheese Bread (A,G)	7,00
Mixed salads made from fresh ingredients (C)	5,50
Prawn salad with mango, pomegranate, mango dressing (G)	13,00
Caesar salad - lettuce with chicken fillet strips, egg, crouton, parmesan Caesardressing (A,C,G)	13,00
Grilled goat cheese with avocado salad - lettuce leaves, cherry tomatoes and Avokado, Dressing (C,G)	14,00



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SPARKLING WINES

Malteser Ritterorden Brut Reserve - Winzersekt Souveräner Malteser Ritterorden, Weinviertel - <i>bright yellow green, fine mousse. Citrus zest on the nose, green apple, inviting bouquet. Juicy, elegant, fine yellow tropical fruit, harmonious, delicately nutty sweetness on the finish</i>	0,75l	29,00
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BOTTLED WINES WHITE

Grüner Veltliner Kirchberg DAC Weingut Hirtl, Weinviertel - <i>Fine scent of white apple, highlighted with Herbal spices, a hint of passion fruit, some grapefruit zest. juicy, elegant, multifaceted acidity, light-footed, yellow tropical fruit on the finish, mineral Salty aftertaste, sticks well, good aging potential.</i>	0,75l	29,00
Chardonnay Weingut Netzl, Carnuntum - <i>Carnuntum mostly stands for Zweigelt, but in the Netzl house the Burgundian family has always been cultivated. The fruity Chardonnay offers a youthful nose. tangerine, yellow apple, balanced fruit-acid play, grapefruit in the finish. Round acid structure.</i>	0,75l	30,00



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APERITIF UND SPIRITUOSEN

Aperol Spritz	0,25l	5,50
Hugo	0,25l	5,00
Martini Bianco, -Rosso, Campari, Bacardi	0,1l	4,50
Campari Orange, -Soda	0,1l	4,50
Prosecco	0,25l	4,90
Whiskey-Cola	0,1l	3,80
Whiskey (Bourbon)	0,25l	6,50
Amaretto, Sambuca	4cl	4,20
Vodka	2cl	3,00
Ramazotti	2cl	3,00
Zirben, Williams	2cl	3,00
Marille, Haselnuss, Enzian	2cl	3,00
Baileys	2cl	3,00
Jägermeister	2cl	3,00

WINE LIST

RED AND WHITE WINE

Spritzer red and white or sweet and sour	1/4l	3,20
Riesling Urgestein Kamptal DAC	1/8l	4,60
Weingut Leindl, Kamptal - <i>Neues kleines Weingut. Zart kräuterwürzig unterlegte weiße Steinobstnuancen, ein Hauch von Mandarinenzesten, mineralischer Touch. Am Gaumen weiße Pfirsichfrucht, frisch, balanciert.</i>	0,75l	30,00
Cabernet Sauvignon	1/8l	4,70
Weingut Scheibelhofer, Neusiedlersee - <i>Dunkles Rubingranat. Mit etwas Edelholzwürze unterlegte sortentypische Cassis-Frucht, Tabaknuancen. Kräftige Struktur, Waldbeerfrucht mit Röstaromen im Abgang.</i>	0,75l	30,00



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MEAT AND FISH DISHES

Pork Wiener Schnitzel with French fries (A,C)	16,00
Wiener schnitzel from veal with fries (A,C)	22,00
Cordon bleu from pork with fries, filled with farmer's ham and mountain cheese (A,C)	21,00
Grilled plate for 1 person – beef, pork and chicken fillet freshly grilled with fries	22,00
Grilled beef steak with fried potatoes and vegetables	24,00
Steak Pan: Medium fried beef steak served in iron pans, with rice and vegetable sauce	24,00
Grilled turkey schnitzel with cheese cream sauce, fried potatoes and vegetables (G,C)	20,00
Grilled salmon steak garnished with salad and vegetables (D)	20,00
Vegan curry with jasmine rice	12,00
with chicken and shrimp	17,00



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NOODLES

Spaghetti Bolognese whit Parmesan (A,L)	12,00
Spaghetti Carbonara Original (A,C) Pancetta, Pecorino, Egg,	12,00
Asian fried noodles vegetarian with chicken and shrimp	12,00 17,00
Alpine beef lasagne with cheese au gratin (A,G)	13,00
Schlutzkrופן (filled Noodles) with brown butter and grated cheese, Mixed salad (A,C,G)	15,00

SIDE DISHES

French fries, potatoes, rice, salad, vegetables	5,00-
Cheese spaetzle as a side dish	8,00-



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BEVERAGES

FOHRENBURGER BEER

Alkoholfree Beer			0,5l	4,50
Alkoholfree wheat beer			0,5l	4,50
beer from the barrel	0,3l	3,50	0,5l	4,50
Wheat beer from the barrel	0,3l	3,80	0,5l	5,00
Dark beer			0,5l	4,50
„Radler“ sweet orsour		0,3l 3,00	0,5l	4,00

NON-ALCOHOLIC BEVERAGES

Apple, orange, mango, multivitamin, currant juice	0,3l	3,00	0,5l	4,00
Apple, Orange, Mango, Multivitamin Juice Squirted	0,3l	3,00	0,5l	4,00
Cola, Orange, Spezi, Zitrone	0,3l	3,00	0,5l	4,00
Almdudler , Fanta			0,3l	3,00
Eistee	0,3l	3,00	0,5l	4,00
Raspberry Juice, Elderberry Juice	0,3l	2,00	0,5l	3,00
Bitter Lemon, Tonic			0,2l	3,00
Red Bull			0,25l	3,00
Vöslauer Mineralwater sparkling /still	0,33l	2,50	0,75l	4,50
tap water	0,3l	1,00	0,5l	1,50

COFFEE AND TEAS

Coffee, Espresso	3,10
Double Espresso	3,90
House coffee (with cream and schnapps of your choice)	7,00
Latte Macchiato	3,90
Cappuccino	3,50
Coffee whit cream	4,50
Hot chocolate	3,90
Hot chocolate whit cream	4,50
Hot chocolate whit cream and Marshmallows	5,00
Cup of tea - black tea, green tea, peppermint, fruits, herbs	3,50



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DESSERTS

Homemade apple strudel		5,00
whipped cream or vanilla ice cream or vanilla sauce (A,C,G)	Je	1,00
Pancake with applesauce(A,C,G)		11,00
Gluten-free and lactose-free pancakes with vegan ice cream and fruit(A,C,G)		9,90

Ask for our extra ice cream menu!

Almost all main dishes can be ordered small, everything can also be taken away!

Dear vegetarian (vegan) guests!

We are well prepared for all your wishes and include gluten-free pasta, gluten-free pizza base, lactose-free cheese and desserts We can also do most of the dishes for you Prepare vegan. Share your wishes with our service team with.

Legend allergens

A-cereals containing gluten,
B crustaceans,
C eggs, D fish,
E peanuts, F soybeans, G milk, H nuts, L celery, M mustard,
N-sesame, O-sulfites, P-lupins,
R mollusks



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RECOMMENDATIONS FROM THE CHEF

Regional • Seasonal • Traditional

Ossobuco with mashed potatoes - buttery soft roast veal with fresh Mashed potatoes and vegetables, sauce (A,C,G)	22.00
Medium roast saddle of venison steak with glazed red cabbage and fried potatoes with gravy (A,C)	23.00
Alpine skewer with chicken fillet and beef fillet, from the grill, Champion cream sauce, French fries and vegetable side dish	23.00
Juicy beef goulash with spaetzle or with bread dumplings (A)	18.00
Cheese spaetzle with spicy cheese and roasted onions, mixed salad(A,C,G)	16,00



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PIZZA

Diavolo – hot salami, peppers, Oliven, Mozzarella (A,G)	12,00
Funghi – mushrooms, Mozzarella (A,G)	10,00
Prosciutto – Ham, Mozzarella (A,G)	11,00
Salami – Salami, Mozzarella (A,G)	11,00
Romana – Ham, mushrooms, Mozzarella (A,G)	11,00
Calabrese – Ham, Salami, mushrooms, Mozzarella (A,G)	11,00
Bolognese- with meat sauce and Mozzarella (A,G)	12,00
Napoli- with capers, olives, anchovies (A,G,D)	12,00
Tonno – Tuna, Mozzarella (A,G,D)	11,00
Rustica – Salami, peppers, bacon, onions, garlic (A,G)	12,00
Hawaii – Ham, Ananas, Mozzarella (A,G)	11,00
Vegetariana – seasonal vegetables, Mozzarella (A,G)	11,00
Quattro Formaggi – 4 types of cheese (A,G)	12,00
„Parma“ – Mozzarella, Raw ham, Grana Padano, Rucola, (A,G)	15,00



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PIZZA BIANCO: PIZZA WHIT RICOTTA SAUCE INSTEAD OF TOMATO SAUCE

Mare Monti – ricotta, fried prawns, zucchini (A,B,G)	13,00
Signorina - ricotta, chicken, pesto, corn (A,G)	14,00
Montana -Ricotta, fried tomatoes, raw ham, real truffle stracciatella	16,00
Padrone - ricotta, beef steak strips, onions, garlic (A,G)	16,00

CHILDREN'S MENÜ

Wiener schnitzel with fries	9,50
Frankfurter sausage whit fries	7,50
Chicken Nuggets whit fries	7,50
Spaghetti Bolognese	7,50
Fries whit Ketchup	5,00
Children's pizza of your choice	8,00
Additional house bread or Portion of ketchup, mayo, sauces	1.00/portion