

## STARTER

### BEEF BREW

with vegetables, beef and your choice of garnish:  
pancake stripes, semolina dumplings or liver dumplings  
9

### JOSEPH'S CAULIFLOWER CREAM SOUP (V)

with almonds  
8

### BEEF TARTAR

classically marinated with toasted farmhouse bread  
17

### JOSEPH'S SALAD (V)

potato, cabbage, carott, tomato, lamb's lettuce and  
pumpkin seed oil  
small 13 / large 16

### BAKED CHICKEN SALAD

baked chicken pieces from Mecklenburg,  
potato salad and lamb's lettuce  
18

### CARROT POTATO RÖSTI (V)

with herbal curd cheese, pumpkin seed oil and  
vegetable chips  
10

## SIDES

### GREEN SALAD

with Viennese marinade  
6

### CUCUMBER CREAM SALAD

6

## PAN-FRIED

### VIENNESE BAKED CHICKEN

baked chicken from Mecklenburg, with  
potato salad, lemon and baked parsley  
21

### THE ORIGINAL WIENER SCHNITZEL

veal from local butcher Krause with  
potato salad and lingonberry  
29

### OYSTER MUSHROOMS (V)

mushrooms baked in crispy beer batter  
served with tartar sauce and green salad  
18

### BAKED GOATCHEESE (V)

with green salad and Viennese marinade  
18

### JOSEPH'S MINCED MEAT LOAF

with mashed potato and roasted onions  
18

### VIENNESE VEALGOULASH

veal from local butcher Krause,  
with mushrooms, sour cream and spaetzle  
21

### VIENNESE PRIME BOILLED BEEF

served in copper pots  
soup with pancake stripes, as condiments  
spinach, roast potato, apple horseradish and  
chive sauce  
32

## BOILED & ROASTED

### KASNOCKEN (V)

home made spaetzle with chopped mountain  
cheese and roasted onion  
16

### SPINACH DUMPLINGS (V)

with melted butter and chopped mountain cheese  
16

### MUSHROOM GOULASH (V)

king oyster mushrooms, champignons, sour cream  
and bread dumplings  
16

## SWEETS

### CURD DUMPLINGS

with red berry ragout  
8

### KAISERSCHMARRN

plum jam and apple sauce  
10 / big 15

### TOPFEN-OBERS-NOCKERL

with berry ragout  
6

### KÄSEBRETTL

from the Wismar market:  
soft and hard cheese with fruit bread,  
walnuts and fig mustard  
15

## NON ALCOHOLIC

WATER STILL OR SPARKLING 0,35L  
3,8

WATER STILL OR SPARKLING 0,75L  
5,8

### PEPSI 0,2L

Pepsi Cola / Pepsi Zero Sugar / Mirinda  
3,7

### THOMAS HENRY 0,2L

Tonic Water / Bitter Lemon / Ginger Ale  
4

### RAUCH JUICES 0,2L

Apple / Orange/ Black currant  
3,8

### ALMDUDLER 0,35L

4,5

### APPLE JUICE WITH SPARKLING WATER 0,2L

3,7

## HOT BEVERAGES

CAFÉ CREMA 3,5

ESPRESSO 3,6

CAPPUCCINO 4,1

CAFÉ LATTE 5

### HOT CHOCOLATE

4,1

### TEA POT

Black, fruit, peppermint, green or herbal  
6,6

## DRAFT BEER

### EGGER MÄRZEN 0,3L / 0,5L

Typical Austrian beer  
4,7 / 6

### ROSTOCKER PILS 0,3L / 0,5L

Fresh, bitter and sparkling  
4,7 / 6

## BOTTLED BEER

### ERDINGER WEISSBIER / NON ALCOHOLIC 0,5L

6

### CLAUSTHALER 0,33L

Non alcoholic  
4,5

## FOR A SPARKLING START

### BRÜNDLMAYER ROSÉ SEKT 0,1L

Sparkling wine  
9,5

### APEROL SPRITZ 0,2L

with sparkling wine  
9

### HUGO SPRITZ 0,2L

mint, elderflower syrup and  
sparkling wine  
9

### NEGRONI 0,1L

Bulldog Gin, Vermouth Cinzano 1747  
Rosso, Campari, Orange  
11

## JOSEPHS WINE SELECTION

### GRÜNER VELTLINER 0,2L

Austrian white wine  
9,5

### ZWEIGELT 0,2L

Austrian red wine  
12

### WHITE SPRITZER 0,2L

White wine with sparkling water  
8

Please ask for the wine menu