

——— Wiener Gastwirtschaft im ———
DURCHHAUS
 ——— seit 1848 ———

APERITIF

BEVOG KRAMAH IPA CRAFT BIER	0,25l	3,80
MUSKATELLER WINE winery weinwurm	1/8l	4,20
MUSKATELLER SPRITZER	1/4l	4,80
SCHILCHER WINE winery reiterer	1/8l	3,80
SCHILCHER SPRITZER	1/4l	4,50
CAMPARI – with soda	0,2l	5,50
CAMPARI – with orange juice	0,2l	6,50
APEROL SPRITZER white wine with soda / aperol / orange	1/4l	4,50
HUGO SPITZER white wine with soda / elderflower / lime / mint	1/4l	4,50
VIOLET SPRITZER white wine with soda / violet syrup / lemon	1/4	4,50
PROSECCO – terre nardin doc, brut venti2	0,1l	3,80
	Flasche	22,50
SCHILCHER FRIZZANTE winery reiterer	0,1	3,80
	Flasche	22,50
BELLINI – prosecco with peach	0,1l	4,80
STRAWBERRY PROSECCO	0,1l	4,80
GIN TONIC – wien gin / fentimans / cucumber	0,2l	8,50
MARTINI – bianco / rosso / dry	1/16l	4,50
SHERRY – dry / medium	1/16l	4,50
WHITE PORT	1/16l	4,50

☞ all prices in euros including all taxes ☞



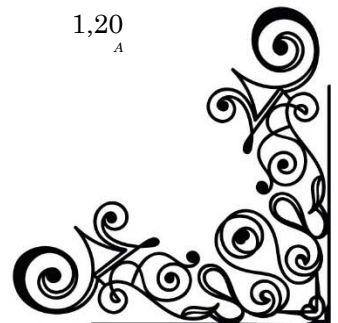
BEFORE...

CHAR – marinated apple vinaigrette / rutabaga / chips	11,50 <small>A,D</small>
FRESH SHEEP CHEESE – vegetarian braised tomatoes / roasted pumpkin seeds & oil	8,50 <small>G,E</small>
ROASTBEEF honey-mustard sauce / lamb's lettuce / pickled vegetables	11,50 <small>L</small>
BEEF TRARA with roasted house bread chopped highland beef / egg yolk / capers / mustard / pickle	13,50 <small>C,M,O,G</small>
BACKHENDL SALAT - CHICKEN SALAD mixed salads / cherry tomatoes / deep fried chicken breast pumpkin seed oil	10,50 <small>A,C,G,M</small>
POTATO- LAMB'S LETTUCE SALAD – vegan roasted pumpkin seeds / pumpkin seed oil	5,50 <small>L,M</small>
CLEAR BEEF BROTH sliced pancakes / chive	4,00 <small>A,C,G,L</small>
SOUP OF THE DAY please, ask your waiter!	4,00



SNACKS

„WURZLSPECK“ bacon / horse radish / pickled peppers house bread	7,50 <small>A</small>
„BEINSCHINKEN“ ham of leg / horse radish / housebread	9,50 <small>A</small>
„SACHER WÜRSTEL“ – hot wiener sausages / mustard / radish	4,80 <small>L,M,O</small>
„WÜRSTL MIT SAFT“ – hot wiener sausages / goulashsauce	5,80 <small>L,M,O</small>
BREAD & HOUSE BREAD from kornradl (neighbourhood)	1,20 <small>A</small>



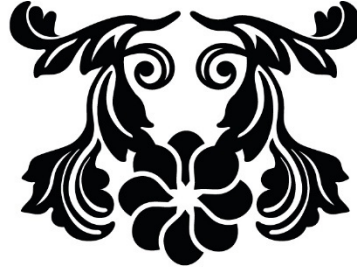
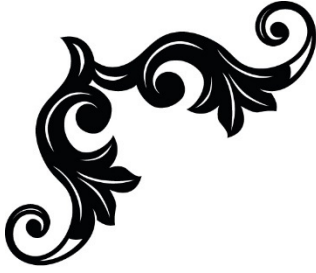
MAIN COURSES

ROASTED PRETZEL DUMPLINGS – vegetarian egg / chives / green salad		8,50 <small>A,C,G</small>
BEEF GOULASH	small	8,50
pretzel dumplings	large	10,50 <small>A,C,G</small>
BLACK PUDDING		11,50 <small>A,G</small>
dumplings filled with black pudding / craft beer-cabbage		
ROASTED CALF'S LIVER		12,50 <small>G</small>
marjoram-honey-onion sauce / mashed potatoes		
KALBSBUTTERSCHNITZL		13,50 <small>A,C,G</small>
minced veal / mashed potatoes / -onion-mustard-sauce		
CATCH OF THE DAY – whole fish		16,50 <small>G</small>
fresh herbs / olive oil / parsley potatoes		
VIENNESE BOILED BEEF		16,50 <small>G</small>
apple horseradish / cream spinach / potato rösti		
ZWIEBELROSTBRATEN		18,50 <small>A</small>
medium roast beef / fried potatoes / pickle / crispy onions		

❧ „BOCHANES“ ❧

all served with potatoe-lambs`lettuce salad L,M

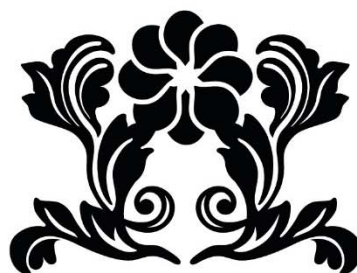
BRESLTEPPICH –wiener schnitzel from pork carree		11,50 <small>A,C,G</small>
THE ORIGINAL –wiener schnitzel from veal		16,50 <small>A,C,G</small>
BACKHENDL – served in a basked deep fried free-range chicken, sour cream marinated		13,50 <small>A,C,G</small>
GORDON BLEU pork-wiener schnitzel, filled with emmentaler cheese & ham		14,50 <small>A,C,G</small>
ALTWIENER BACKFLEISCH slice of beef, marinated with mustard & horse radish / deep fried / cranberries		18,50 <small>A,C,G,M</small>
BREAD & HOUSE BREAD from kornradl (neighbourhood)		1,20 <small>A</small>



SEASONAL

„MUSHROOMS WEEKS“

SUMMER SALAD – vegan salad hearts / apple / berries / sommer herbs / nuts	9,50 <i>E</i>
CHANTERELLE SALAD – vegan mixed salads / sautéed chanterelles / pumpkin seed oil	10,50 <i>E</i>
PILZ GRÖSTL – vegan chanterelles / porcino mushrooms / potatoes / leek / herbes / salad	14,50 <i>E</i>
ROASTED CHANTERELLES – vegetarian egg / fresh herbs / parsley potatoes / salad	14,50 <i>A,C,G</i>
CHANTERELLE GOULASH – vegetarian pretzel dumplings	14,50 <i>A,C,G</i>
SAUTEED PORCINO MUSHROOMS – vegetarian fresh herbes / braised cherry tomatoes / potatoe noodles	17,50 <i>A,C,G</i>
DEEP FRIED PORCINO MUSHROOMS – vegetarian sauce tartare / salad	17,50 <i>A,C,G</i>
RIB EYE STEAK & PORCINO MUSHROOMS medium roasted highland beef / porcino mushrooms / mashed potatoes	26,50 <i>G</i>



DESSERT

HOMEMADE APPLESTRUDEL – bourbon vanilla sauce		6,50 <small>A,C,G</small>
FRESH STRAWBERRIES with wipped cream or sour cream		6,80 <small>G</small>
CURD CHEESE DUMBLINGS filled with apricot & buttered breadcrumbs – waiting time 20 minutes		7,50 <small>A,C,G</small>
MALAKOFF PARFAIT advocaat / fresh strawberries		7,50 <small>A,C,G</small>
„SÜSSES GSPUSI“ white & dark & nougat chocolate / fruits & berries		7,50 <small>G,E</small>
CHEESE PLATE with bread from jumi käse, langegasse 29 (neighbourhood)	small large	9,50 14,50 <small>G,H</small>



EXTRAS / GARNISH

OASCHPFEIFFERL – hot red pepper	2,00
GRÜNE MAMBA – mild green pepper	2,00
SOUR VEGETABLES – mixed	2,00
MUSTARD / HORSE RADISH – portion	0,80 <small>M</small>
BREAD & HOUSE BREAD from kornradl (neighbourhood)	1,20 <small>A</small>
MIXED LEAVE SALAD	3,50 <small>M</small>
CRANBERRIES	1,50

SPRITZER & HOUSEWINE



GRÜNER VELTLINER HUNDSCHUPFEN vom hagn	1/8l	2,20
ZWEIGELT CUVÉE winery artner	1/8l	2,20
SPRITZER white / red wine with soda	1/4l	3,20
APEROL SPRITZER	1/4l	4,50
HUGO SPRITZER	1/4l	4,50
MUSKATELLER SPRITZER	1/4l	4,80
SCHILCHER SPRITZER	1/4l	4,50

BEER!

DRAFT



PIESTINGER MÄRZEN	0,5l	4,50
	0,3l	3,60
	0,2l	2,60



BERNARD PREMIUM LAGER	0,5l	4,50
	0,3l	3,60
	0,2l	2,60



SCHWECHATER ZWICKL	0,5l	4,50
	0,3l	3,60
	0,2l	2,60

CRAFT BIER OF THE DAY – please ask your waiter!	0,25l	3,80
	0,5l	5,80

BOTTLE

BECK'S NON-ALCOHOLIC	0,33l	3,50
SCHNEIDER WEISSE NON ALCOHOLIC	0,5l	4,80
GUTMANN HEFEWEIZEN HELL	0,5l	4,80
GUTMANN HEFEWEIZEN DUNKEL	0,5l	4,80
VILLACHER NATURRADLER	0,5l	3,80

CRAFT

SCHLEPPE NR. 1 PALE ALE	0,33l	4,80
SCHLEPPE NR. 3 IMPERIAL IPA	0,33l	4,80
SCHLEPPE NR. 4 BELLE SAISON	0,33l	4,80
BEVOG DEETZ GOLDEN ALE	0,33l	4,50
BEVOG TAK PALE ALE	0,33l	4,50
DELIRIUM TREMENS	0,33l	5,80

Our offered beer may contain gluten!



NON-ALCOHOLIC DRINKS



NATURAL JUICES

MOHRSEDERL APPLE	0,25l	3,20
MOHRSEDERL PEAR	0,25l	3,20
MOHRSEDERL APPLE-CAROTT	0,25l	3,20
MOHRSEDERL APPLE –BEETROOT	0,25l	3,20
MOHRSEDERL APPLE –SOUR CHERRY	0,25l	3,20
MOHRSEDERL APPLE-RASPBERRY	0,25l	3,20

JUICES & SOFT DRINKS

ORANGE JUICE / APPLE JUICE	0,25l	3,20
ORANGE JUICE / APPLE JUICE MIXED WITH SODA*	0,25l 0,5l	2,60 4,40
PEPSI / PEPSI LIGHT	0,33l	3,20
ALMDUDLER HERBED LIMONADE	0,33l	3,20
SCHARTNER BOMBE LEMON / ORANGE	0,25l	2,80
FENTIMANS TONIC WATER	0,125l	3,50
ALL I NEED EISTEA	0,25l	3,80
ALL I NEED ENERGY DRINK	0,25l	3,80
RED BULL	0,25l	3,80
SODA*	0,25l 0,5l	2,00 4,00
SODA WATER with elderberry flower or raspberry *	0,25l 0,5l	2,30 4,40
SODA WITH FRESH LEMONJUICE *	0,25l 0,5l	2,30 4,40
VÖSLAUER MINERAL WATER with or no gas*	0,33l	2,60
VÖSLAUER MINERAL WATER with or no gas	0,7l	4,80

COFFEE & TEA



ESPRESSO small	2,50
ESPRESSO large	3,80
MELANGE / CAPPUCCINO	3,30
CAFÈ LATTE – hot or cold	3,50
CAFÈ CORRETTO – espresso with house grappa	5,20
BIO TEA– black / green / herb / fruits peppermint / rooibos	3,50
HOT CHOCOLATE	3,50

WINE BY THE GLASS



WHITE

GRÜNER VELTLINER „GREEN PEPP“ gruber, röschitz, lower austria	1/8l Bottle 0,7l	3,40 19,50
GEMISCHTER SATZ DAC fuhrgassl-huber, neustift, vienna	1/8l Bottle 0,7l	3,80 22,50
SCHILCHER reiterer, lamberg bei wies, west styria	1/8l Bottle 0,7l	3,80 22,50
CHARDONNAY HACKENBERG kroiss, sievering, vienna	1/8l Bottle 0,7l	4,20 25,00
RIESLING URGESTEIN DAC schloss gobelsburg, kamptal, lower austria	1/8 l Bottle 0,7l	4,20 € 25,00
MUKATELLER fuhrgassl-huber, neustift, vienna	1/8l Bottle 0,7l	4,20 25,00
SAUVIGNON BLANC kögl, ratsch a. d. weinstraße, south styria	1/8l Bottle 0,7l	4,80 27,50

RED

ZWEIGELT auer, höflein, carnuntum, lower austria	1/8l Bottle 0,7l	3,80 22,50
ST. LAURENT reinisch, tattendorf, thermenregion, lower austria	1/8l Bottle 0,7l	3,80 22,50
BLAUFRÄNKISCH KLASSIK ernst triebaumer, rust, neusiedlersee, burgenland	1/8l Bottle 0,7l	4,20 25,00
CUVÉE WIENER TRILOGIE weingut wieninger, stammersdorf, vienna	1/8l Bottle 0,7l	4,80 27,50
CUVEE BIG JOHN scheibelhofer, andau, neusiedlersee, burgenland	1/8l Bottle 0,7l	5,50 32,00

SWEET

BEERENAUSLESE esterhazy, trausdorf, burgenland	1/16l btl. 0,375l	4,20 25,00
RUBY PORT	1/16l	4,50



LONGDRINKS 4CL

GIN TONIC – wien gin/ bombay´s sapphire/ fentimans tonic/ cucumber	8,50
CUBA LIBRE – havanna club/ coca cola/ lime	8,50
VODKA RED BULL absolut oder wyborowa/ red bull	8,50

SPIRITS & CO 2CL

ABSOLUT VODKA	3,50
WYBOROWA VODKA	3,80
TEQUILA OLMECA gold	3,80
BOMBAY'S SAPPHIRE GIN	4,50
WIEN GIN	4,50
RON HAVANA CLUB Reserva	4,20
RON HAVANA CLUB especial	5,80
APPLETON ESTATE 12y	6,00
JANNEAU VSOP ARMANGNAC	6,00
CALVADOS VSOP	6,00
REMY MARTIN VSOP	6,00
SAMBUCA molinari	4,20
JÄGERMEISTER	3,80
AVERNA	3,80
FERNET BRANCA	3,80
SOUTHERN COMFORT	4,20
AMARETTO DI SARONNO	4,20
KHALUA/COINTREAU	4,20
DRAMBUIE	5,20
GRAND MANIER	5,80

GRAPPA 2CL

HOUSEGRAPPA val de brun	3,50
NONINO IL MERLOT	4,50
TRESTER kracher	5,20
GRAPPA DI MONTEPULCIANO avignonesi	5,80
GRAPPA DI BRUNELLO altesino	5,80
GRAPPA ELISI berta	6,80
GRAPPA SASSICAIA poli	7,20
BRIC DEL GAIAN berta	8,50
TRE SOLI TRE berta	8,50

SCHNAPS2CL

PEAR / APRICOT	3,50
PLUM vom freihof	
APRICOT vom mohrsederl	3,80
PLUM vom mohrsederl	3,80
PEAR CUVÉE vom mohrsederl	3,80
RASPBERRY vom freihof	4,20
ROWANBERRY vom freihof	4,80
GENTIAN vom hämmerle	4,80
APRICOT vom holzapfel	5,50
WILD RASPBERRY vom wieser	5,50
CIGAR RESERVE – freie wg	5,50
PLUM vom reisetbauer	5,20
OLD PLUM vom gölles	5,20
ROWANBERRY vom schosser	6,50
BLACKCURRANTS vom reisetbauer	6,50

WHISKIES 2CL

JOHNNIE WALKER red label	3,80
JOHNNIE WALKER black label	4,20
FOUR ROSES	3,80
CHIVAS REGAL	4,20
JACK DANIEL'S	4,20
WILD TURKEY	4,50
TULLAMORE DEW	4,80

SINGLE MALT 2CL / 4CL

AUCHENTOSHAN 12 years, lowland	5,50	8,50
OBAN – 14 years highland-western	5,50	8,50
LAGAVULIN – 16 years islay	5,50	8,50
ARDBEG „UIGEADAIL“ islay	7,50	12,00

BIG THANKS TO OUR PARTNERS!

FRUITS AND VEGETABLES: FRUCHTSTADL, GROSSGRÜNMARKT

MEAT: HÖLLERSCHMID, WALKERSDORF

MEAT: WIESBAUER, REIDLING

HAM: THUM, WIEN

„ALLERLEI“: BERGER & WEDL, WIEN

BEER AND SPIRITS: AMMERSIN, BRUNN AM GEBIRGE

WINE: DEL FABRO, WIEN

CHEESE: JUMI, LANGEASSE 29, 1080 WIEN

BREAD: KORNRADL IM DURCHHAUS

BREAD: HAUBIS, PETZENKRICHEN

JUICES: MOHR-SEDERL, ZWEIERSDORF

COFFEE AND TEA: HORNIG, GRAZ

Allergy Information According to Codex Recommendation

<i>Short description</i>	<i>Letter Code</i>	<i>Short description</i>	<i>Letter Code</i>
<i>Grains containing gluten</i>	<i>A</i>	<i>Edible nuts</i>	<i>H</i>
<i>Crustaceans</i>	<i>B</i>	<i>Celery</i>	<i>L</i>
<i>Egg</i>	<i>C</i>	<i>Mustard</i>	<i>M</i>
<i>Fish</i>	<i>D</i>	<i>Sesam</i>	<i>N</i>
<i>Peanuts</i>	<i>E</i>	<i>Sulphites</i>	<i>O</i>
<i>Soy</i>	<i>F</i>	<i>Lupines</i>	<i>P</i>
<i>Milk or lactose</i>	<i>G</i>	<i>Molluscs</i>	<i>R</i>