

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

**APERITIF**

BEVOG KRAMAH IPA CRAFT BIER	0,25l	3,80
MUSKATELLER WINE	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	1/4l	4,50
white wine with soda / aperol / orange		
HUGO SPITZER	1/4l	4,50
white wine with soda / elderflower / lime / mint		
VIOLET SPRITZER	1/4	4,50
white wine with soda / violet syrup / lemon		
PROSECCO – terre nardin doc, brut venti2	0,1l	4,20
	Flasche	25,00
SCHILCHER FRIZZANTE winery reiterer	0,1	4,20
	Flasche	25,00
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

*œ all prices in euros including all taxes œ*



## BEFORE...

SMOKED TROUT avocado / spaghetti pumpkin / fennel	11,50 <i>G,L,M,O</i>
FRESH SHEEP CHEESE – vegetarian passion fruit / chioggia turnip / herb salad	10,50 <i>O,P</i>
AUTUMNAL SALAD coloured leaf salad / apples / pear / grapes / caramelized nuts	9,50 <i>L,M,O</i>
BEEF TARTARE with toasted bread chopped highland beef / egg yolk / capers / mustard / pickle	13,50 <i>A,C,G,O</i>
BACKHENDL SALAT - CHICKEN SALAD mixed salads / cherry tomatoes / deep fried chicken breast pumpkin seed oil	11,50 <i>A,C,G,M</i>
POTATO- LAMB'S LETTUCE SALAD – vegan roasted pumpkin seeds / pumpkin seed oil	5,50 <i>L,M</i>
STRONG BEEF BROTH classic garnish / vegetables / chive	4,00 <i>A,C,G,L</i>
PUMPKIN SOUP orange / roasted pumpkin seeds / pumpkin seed oil	4,80 <i>G,O,L</i>



## SNACKS

„WURZLSPECK“ bacon / horse radish / pickled peppers house bread	7,50 <i>A</i>
„BEINSCHINKEN“ ham of leg / horse radish / housebread	9,50 <i>A</i>
„SACHER WÜRSTEL“ – special wiener sausages / mustard / radish	4,80 <i>L,M,O</i>
„WÜRSTL MIT SAFT“ – special wiener sausages / goulashsauce	5,80 <i>L,M,O</i>



BREAD & HOUSE BREAD	1,20 <i>A</i>
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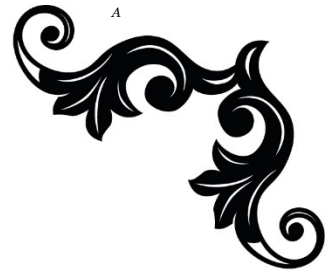
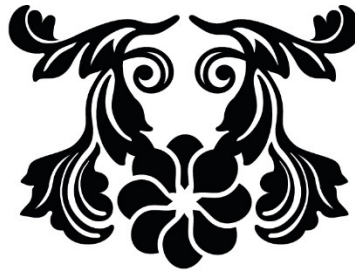
## MAIN COURSES

“KAAS SPÄTZLE” – vegetarian special noodles / tyrolian cheese / roasted onions / lettuce		10,80 <i>A,C,G,L,O</i>
BEEF GOULASH white bread	small large	8,50 10,80 <i>A,C,G</i>
BLACK PUDDING roasted pear / curcuma cabbage / early potatoes		10,80 <i>A,G,O</i>
CALF'S LIVER marjoram -onion sauce / cranberries / baked apple / mashed potatoes		13,50 <i>G,O</i>
KALSBUTTERSCHNITZL – Viennese Burger minced veal / mashed potatoes / mangetout / jus		13,50 <i>A,C,G,O</i>
CATCH OF THE DAY – whole fish fresh herbs / lemon butter / parsley potatoes		16,50 <i>A,G,O,L</i>
VIENNESE BOILED BEEF quince mustard / roll-horseradish / mashed pumpkin		16,50 <i>A,C,G,O,L</i>
ZWIEBELROSTBRATEN medium roast beef / fried potatoes / pickle / crispy onions		18,50 <i>A,O,L</i>
RIB EYE STEAK – medium roasted root vegetables / black nuts / port wine		23,50 <i>G,O,L</i>

### „BOCHANES“

all served with potato-lambs lettuce salad *L,M*

BRESLTEPPICH –wiener schnitzel from „tullnerfeld“ pork		11,50 <i>A,C,G</i>
THE ORIGINAL –wiener schnitzel from veal		16,50 <i>A,C,G</i>
BACKHENDL – served in a basked deep fried free-range chicken, sour cream marinated		13,50 <i>A,C,G</i>
GORDON BLEU pork-wiener schnitzel, filled with emmentaler cheese & ham		14,80 <i>A,C,G</i>
BREAD & HOUSE BREAD		1,20



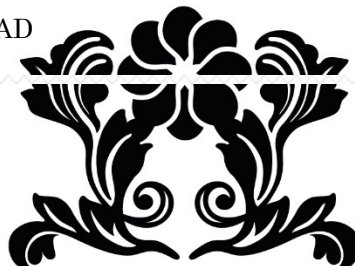
## SEASONAL

### „GAME WEEKS & MARTINI GANSL“

STAGE HAM mushrooms / brie cheese / seasonal fruits	12,50 <i>G,O</i>
GANSL SUPPE – CREAM OF GOOSE marrow dumplings / goose compote / root vegetables	4,80 <i>A,C,G,O,L</i>
CREAMY PUMPKIN RISOTTO-vegetarian braised hokkaido pumpkin / red grapes / thyme also as vegan dish possible – please, ask your waiter!	11,50 <i>G,L,O</i>
MOUNTAIN LENTILS– vegan grilled lettuce hearts / gold turnip / sun dried tomatoes also served with bacon – please, ask your waiter!	10,80 <i>D,L,G,O</i>
CRISPY ROASTED PIKE PERCH red cabbage / red wine butter / beta sweet carrot	17,50 <i>D,L,G,O</i>
DEER RAGOUT blueberries / mushrooms / cauliflower / butter “spätzle”(noodles)	15,80 <i>A,C,G,L,O</i>
STAGE ROAST brussels sprouts / gnocchi / pear	16,50 <i>A,C,G,L,O</i>
ALTWIENER BACKFLEISCH from fawn marinated with mustard & horse radish / deep fried / cranberries & potato-lambs lettuce salad	18,50 <i>A,C,G,M,L</i>
<b>CRISPY “MARTINI GANSL” – roasted goose potato-dumplings / quince-red cabbage / glazed chestnuts roast apple</b>	<b>19,50</b> <i>A,C,G,O,L,P</i>

BREAD & HOUSE BREAD

1,20  
*A*



## DESSERT

HOMEMADE APPLESTRUDEL – bourbon vanilla sauce		5,80 <i>A,C,G</i>
HOLLERKOCH stewed elderberries / pear / apple / curd cheese dumpling-coins		6,80 <i>A,C,G,H</i>
SOUR CREAM MOUSSE black berries-ice cream / walnut brittle		6,80 <i>A,C,G,H</i>
PUMPKIN TARTE white chocolate / pumpkin seed oil		6,80 <i>C,G,H</i>
POPPY SEED-POTATO NOODELS honey / pear / hazelnut oil		7,50 <i>A,C,G,H</i>
CHEESE PLATE with bread from jumi käse, langegasse 29 (neighbourhood)	small large	9,50 14,50 <i>G,H</i>



## EXTRAS / GARNISH

MUSTARD / HORSE RADISH – portion		0,80 <i>M</i>
BREAD & HOUSE BREAD		1,20 <i>A</i>
MIXED LEAVE SALAD		3,50 <i>M</i>
POTATO LAMBS LETTUCE SALAD		3,50
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

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### **Allergy Information According to Codex Recommendation**

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<b>Short description</b>	<b>Letter Code</b>	<b>Short description</b>	<b>Letter Code</b>
<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>

Eine Nennung erfolgt, wenn die bezeichneten Stoffe oder daraus hergestellte Erzeugnisse als Zutat im Endprodukt enthalten sind. Die Kennzeichnung der 14 Hauptallergene erfolgt entsprechend den gesetzlichen Vorschriften. Es gibt darüber hinaus noch andere Stoffe, die Lebensmittelallergien oder –unverträglichkeiten auslösen können. Trotz sorgfältiger Herstellung unserer Gerichte können neben gekennzeichneten Zutaten Spuren anderer Stoffe enthalten sein, die im Produktionsprozess in der Küche verwendet werden.