

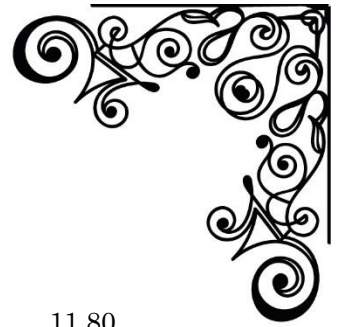
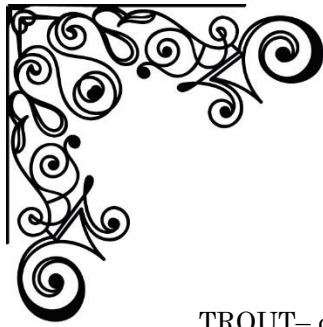


APERITIF

SCHLEPPE NR 1 PALE ALE CRAFT BEER	0,3l	4,50
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

**OUR GARDEN CLOSSES AT 10:00 PM, PLEASE COME INSIDE AND
JOIN US TILL MIDNIGHT**

œ all prices in euros including all taxes œ

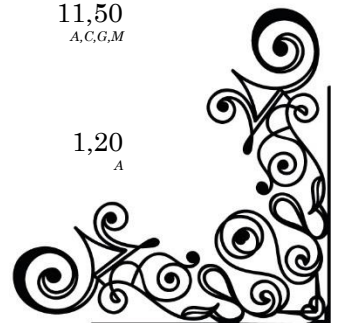
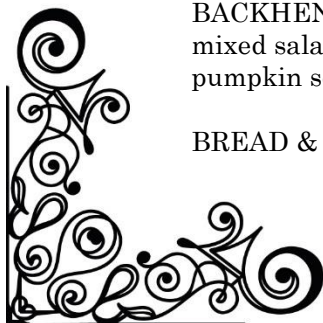


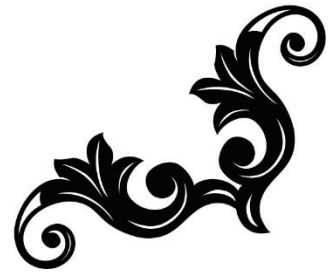
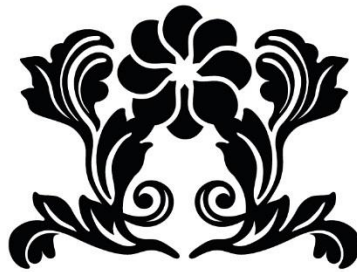
BEFORE...

TROUT– confited curcuma beet / young radish / apple / horseradish	11,80 <i>D,O,L</i>
ASPARAGUES SALAD – vegetarian strawberry / cassis / almond / pollen granules	11,50 <i>G,A,C,O,L</i>
ASPARAGUES MOUSSE, served in glass young pea / roasted asparagus / chives oil	10,50 <i>C,G,O,L</i>
SPRING SALAD leaf lettuce / asparagus / veal strudel / barberry	10,50 <i>A,C,O,L,P</i>
BEEF TARTARE with toasted bread chopped highland beef / egg yolk / capers / cherry onions / salted butter	13,50 <i>A,C,G,O,M</i>
POTATO- LAMB'S LETTUCE SALAD – vegan roasted pumpkin seeds / pumpkin seed oil	5,50 <i>L,M</i>
RIESLING VEAL LIGHTS “BEUSCHEL” dumplings	9,80 <i>A,C,G,O,L</i>
STRONG BEEF BROTH classic garnish / vegetables / chives	4,00 <i>A,C,G,L</i>
CREAM OF ASPARAGUES lemon-crème fraiche-raviolo	4,80 <i>A,C,G,O,L</i>

SNACKS

„WURZLSPECK“ bacon / horse radish / pickled peppers house bread	7,50 <i>A</i>
SMALL VIENNESE BEEF GOULASH - spätzle	8,50 <i>A,C,G</i>
„SACHER WÜRSTEL“ – hot wiener sausages / mustard / radish	4,80 <i>L,M,O</i>
„WÜRSTL MIT SAFT“ – hot wiener sausages / goulashsauce	5,80 <i>L,M,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>
BREAD & HOUSE BREAD	1,20 <i>A</i>





MAIN COURSES

“GERÖSTETE KNÖDEL” or “EIERNOCKERL” – vegetarian Roasted dumplings or Viennese Pasta with eggs/ chives / leaf lettuce	10,50 <i>A,C,G,L,O</i>
BEEF GOULASH spätzle – special noodles	11,50 <i>A,C,G,O,L</i>
RIESLING VEAL LIGHTS “BEUSCHEL” dumplings	14,80 <i>A,C,G,O,L</i>
ROASTED CALF’S LIVER marjoram-onion sauce / honey apple / mashed potatoes	15,50 <i>G,O,L</i>
KALSBUTTERSCHNITZL minced veal / mashed potatoes / root vegetables / jus	14,50 <i>A,C,G,O,L</i>
FISH AND CHIPS from CAT FISH potato chips / truffle cream / sauce tartare	18,50 <i>A,C,D,G,L,O</i>
ZWIEBELROSTBRATEN medium roast beef / fried potatoes / pickle / crispy onions	18,50 <i>A,O,L</i>



SEASONAL – ASPARAGUES

SOLO ASPARAGUES HOLLANDAISE asparagus / sauce hollandaise / new potatoes	16,80 <i>D,O,L</i>
SOLO ASPARAGUES – deep fried sauce tartare / leaf lettuce	16,80 <i>A,C,G,O,L</i>
GRILLED PIKE PERCH & ASPARAGUES sauce bernaise / crispy new potatoes	21,50 <i>D,G,L,O</i>
MEDIUM ROASTED HIGHLAND BEEF & ASPARAGUES orange-hollandaise / crispy new potatoes	25,50 <i>A,C,G,O,L</i>
BREAD & HOUSE BREAD	1,20 <i>A</i>



„BOCHANES“ –DEEP FRIED
all served with potato-lambs lettuce salad *L,M*

Wiener Schnitzel from tullnerfeld pork	12,50 <i>A,C,G</i>
THE ORIGINAL –wiener schnitzel from veal	17,80 <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>
CORDON BLEU pork-wiener schnitzel, filled with emmentaler cheese & ham	14,80 <i>A,C,G</i>
ALTWIENER BACKFLEISCH entrecote, marinated with mustard & horse radish / deep fried / cranberries	18,50 <i>A,C,G,M</i>



EXTRAS / GARNISH

MUSTARD / HORSE RADISH – portion	1,50 <i>M</i>
MIXED LEAVE SALAD	3,50 <i>L,M</i>
POTATO LAMBS LETTUCE SALAD	3,50 <i>L,M</i>
CRANBERRIES	1,50



BREAD & HOUSE BREAD	1,20 <i>A</i>
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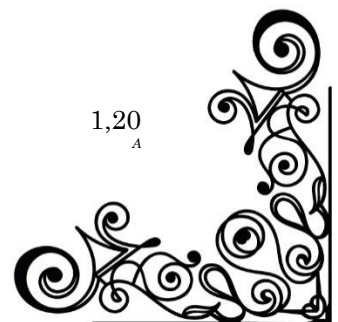
DESSERT

HOMEMADE APPLESTRUDEL – bourbon vanilla sauce		5,80 <i>A,C,G</i>
STRAWBERRY TARTE crispy white chocolate / sorbet		7,50 <i>A,C,G,O</i>
CHOCOLATE SOUFLÈE - medium vanilla ice cream / mint / strawberries		8,50 <i>A,C,G,O</i>
TURKISCH HONEY PARFAIT seabuck-thorn / valhrona chocolate		7,50 <i>A,C,G,O</i>
HOMEMADE SORBETS PER SCOOP please ask service		2,90
CHEESE PLATE citrus-nut-ragout / chutney	small large	9,50 14,50 <i>G,H</i>



BREAD & HOUSE BREAD

1,20
A






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
	PIESTINGER ZWICKL	0,5l	4,50
		0,3l	3,60
		0,2l	2,60
CRAFT BIER OF THE DAY – please ask your waiter!		0,3l	4,50
		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. 3 IMPERIAL IPA	0,33l	4,80
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 DAC „RIED ROTHENPÜLLEN“ gruber, röschitz, lower austria	1/8l Bottle 0,7l	3,80 22,50
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 martin pasler, jois, lake neusiedl	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
ROTER MUSKATELLER weinwurm, dobermannsdorf, lower austria	1/8l Bottle 0,7l	4,20 25,00
SAUVIGNON BLANC glatzer, göötlesbrunn, carnuntum	1/8l Bottle 0,7l	4,80 27,50

RED

ZWEIGELT netzl. göttlesbrunn, carnuntum	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 gager horst, deutschkreutz, 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	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 hiebl	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

Don't drink and drive!

BIG THANKS TO OUR PARTNERS!

FRUITS AND VEGETABLES: UNFRIED, KREMS

MEAT: WIESBAUER, REIDLING

HAM: THUM, WIEN

„ALLERLEI“: TRANSGOURMET

BEER AND SPIRITS: AMMERSIN, BRUNN AM GEBIRGE

WINE: DEL FABRO, WIEN

CHEESE: JUMI, LANGE GASSE 29, 1080 WIEN

BREAD: HAUBIS, PETZENKRICHEN

JUICES: MOHR-SEDERL, ZWEIERSDORF

COFFEE AND TEA: HORNIG, GRAZ

Allergy Information According to Codex Recommendation

Short description	Letter Code	Short description	Letter Code
<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.