



### 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	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*



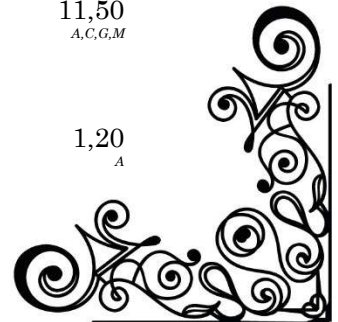
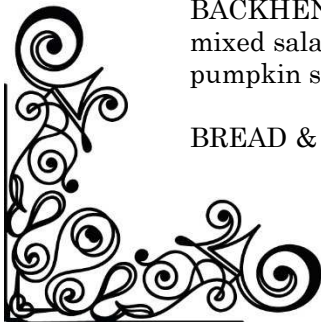
## BEFORE...

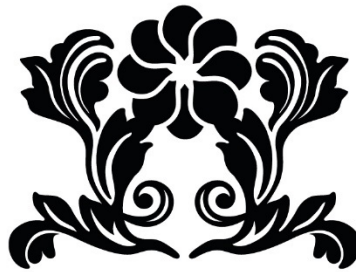
SALMON TROUT– marinated cucumber-watermelon salad / gin-tonic sorbet	12,50 <i>D,O,L</i>
BURRATA CHEESE & MUSHROOMS – vegetarian tomatoes / hemb-aubergine & nuts / summer cress	12,50 <i>H, O, P,L</i>
SUMMER SALAD - vegan salads / blackberries / blueberries / raspberries / nut	11,50 <i>G, P,H</i>
SHEEP CHEESE SALAD - vegetarian baby spinach leaf salad / sheep cheese / fig / acacia honey	11,50 <i>G,O</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	7,50 <i>L,M</i>
STRONG BEEF BROTH classic garnish / vegetables / chives	4,00 <i>A,C,G,L</i>
GAZPACHO À LA DURCHHAUS	5,50 <i>A,C,G,O</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

SUMMERLY "KRAUTFLECKERL" – vegetarian pasta / early cabbage / mint / shiso cress / sour cream & chives	10,50 <i>A,C,G,L,O</i>
BEEF GOULASH spätzle – special noodles	11,50 <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>
KALBSBUTTERSCHNITZL minced veal / mashed potatoes / root vegetables / mustard sauce	14,50 <i>A,C,G,O,L,M</i>
FISH AND CHIPS - STINTE deep fried ears fish / potato chips / lime aioli	15,50 <i>A,C,D,G,L,O</i>
DURCHHAUS "STECKERLFI SCH" -smoked trout cucumber-elderberry shot / housebread / horseradish	21,50 <i>A,D,G,O,L</i>
ZWIEBELROSTBRATEN medium roast beef / fried potatoes / pickle / crispy onions	18,50 <i>A,O,L</i>



## SEASONAL – PORCINI MUSHROOMS

PORCINI MUSHROOMS À LA CREME mango / ginger-brioche-dumplings	18,80 <i>A,C,G,O,L</i>
SAUTEED PORCINI MUSHROOMS polenta mush / cherry plums / summer herbs	18,80 <i>A,G</i>
DEEP FRIED PORCINI MUSHROOMS lime aioli / leave salads	18,80 <i>A,C,D,G,O,L</i>
PIKE PERCH & PORCINI MUSHROOMS potato noodles / summer pumpkin	23,50 <i>A,C,D,G,O,L</i>
FILET OF BEEF – medium & PORCINI MUSHROOMS vineyard's peach / pear butter / crispy new potatoes	26,50 <i>G,O,L</i>

BREAD & HOUSE BREAD	1,20 <i>A</i>
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**„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

PEACH TARTE vanilla cream / white peach ice cream / nuts		7,50 <small>A,C,G,H</small>
HOMEMADE APPLESTRUDEL bourbon vanilla sauce / whipped cream		6,50 <small>A,C,G</small>
FLUFFY ZWETSCHKENKNÖDEL curd cheese dumplings filled with plums / buttered bread crumbs		8,50 <small>A,C,G</small>
CHOCOLATE SOUFLÈE - medium vanilla ice cream / mint / berries´salad		8,50 <small>A,C,G,O</small>
RASPBERRY PARFAIT chilli chocolate / candied lemons		7,50 <small>A,C,G,O</small>
CHEESE PLATE chutney / fruits / nut	small large	9,50 14,50 <small>G,H</small>



## 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 BEER 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

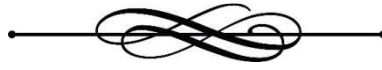
ORANGE JUICE / APPLE JUICE	0,25l	3,20
ORANGE JUICE / APPLE JUICE MIXED WITH SODA*	0,25l 0,5l	2,60 4,40
PEPSI / PEPSI LIGHT	0,33l	3,20
ALMDUDLER HERBED LIMONADE	0,33l	3,20
SCHARTNER BOMBE LEMON / ORANGE	0,25l	2,80
FENTIMANS TONIC WATER	0,125l	3,50
ALL I NEED EISTEA	0,25l	3,80
ALL I NEED ENERGY DRINK	0,25l	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 / CAPPUCINO		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, göttlesbrunn, 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



# Hoch %igES / SPIRITS

## 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 CUVEE 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, LANGEASSE 29, 1080 WIEN

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.