

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

APERITIF

SCHLEPPE NR 1 PALE ALE CRAFT BEER	0,3l	4,80
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	0,2l	8,50
MARTINI – bianco / rosso / dry	1/16l	4,80
SHERRY – dry / medium	1/16l	4,80
WHITE PORT	1/16l	4,80

**OUR GARDEN CLOSSES AT 09:45 PM, AFTER THIS TIME WE
KINDLY ASK YOU TO SMOKE ON THE STREET**

œ all prices in euros including all taxes œ

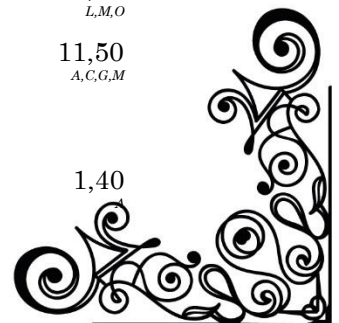


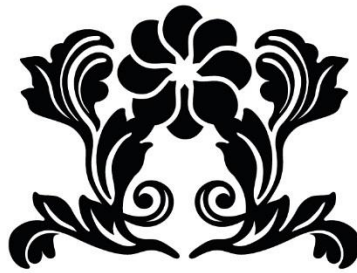
BEFORE...

SMOKED TROUT fresh horseradish / granny smith / sauce cumberland	12,50 <i>D,O,L,P</i>
ROASBEEF honey-mustard sauce / lamb's lettuce / roasted pumpkin seed	13,50 <i>O,L,M</i>
FRESH GOAT CHEESE - vegetarian figs /rocket salad / pine nuts / acacia honey	11,50 <i>O,L,G</i>
WINTER SALAD - vegan fine leave salads / marinated pumpkin / nuts / apple-balsamico	9,50 <i>O,P,H</i>
BEEF TARTARE 140 gram with toasted bread chopped highland beef /egg yolk / capers / cherry onions large portion on request: 200 gram	14,50 <i>A,C,G,O,M</i> 19,90
RIESLING VEAL LIGHTS "BEUSCHEL" dumplings	11,50 <i>A,C,G,O,L</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>
CREAM SOUP of HOKKAIDO PUMPKIN crispy emmentaler cheese / pumpkin seed & oil	4,80 <i>A,C,G,O</i>
CREAM OF CHESTNUT cognac / bacon plum	5,50 <i>A,C,G,O,P</i>

SNACKS

„WURZLSPECK“ bacon / horseradish / 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	1,40





MAIN COURSES

CREAMY RISOTTO OF HOKKAIDO PUMPKIN – vegetarian braised pumpkin / Austrian mountain cheese / mustard leaves	13,50 <i>A,C,G,O,P</i>
POTATO PASTA - GNOCCHI – vegetarian dolce latte cheese / dates / goji berries / rosemary	13,50 <i>A,C,G,L,O,P</i>
THE BEST BEEF GOULASH “butternockerl” – special noodles	11,50 <i>A,C,G,O,L</i>
RIESLING VEAL LIGHTS “BEUSCHEL” dumplings	15,50 <i>A,C,G,O,L</i>
ROASTED CALF’S LIVER marjoram-onion sauce / honey apple / mashed potatoes	16,50 <i>G,O,L</i>
KALBSBUTTERSCHNITZEL minced veal / mashed potatoes / root vegetables / mustard sauce	15,50 <i>A,C,G,O,L,M</i>
FILET OF SALMON TROUT red beet risotto / fresh horse radish / nasturtium cress	21,50 <i>A,,D,G,L,O</i>
ROASTED FILET OF PIKE-PERCH “szegediner” cabbage / crispy semolina dumpling / cracklings	21,50 <i>A,C,D,G,O,L</i>
ZWIEBELROSTBRATEN medium roast beef / fried potatoes / pickle / crispy onions	19,50 <i>A,O,L</i>
BRAISED SHOULDER OF BEEF oven vegetables / creamy polenta / parmesan cheese	18,50 <i>A,C,G,O,L</i>
FILET OF BEEF – 220 gramm medium green pepper sauce / spicy oven potato / marinated ice plant	26,50 <i>A,G,O,L</i>



BREAD & HOUSE BREAD

1,40
A



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

WIENER SCHNITZEL from tullnerfeld pork	12,50 <i>A,C,G</i>
WIENER SCHNITZEL - the original from veal	18,80 <i>A,C,G</i>
BACKHENDL – served in a basket deep fried free-range chicken, sour cream marinated	14,50 <i>A,C,G</i>
CORDON BLEU pork-wiener schnitzel, filled with emmentaler cheese & ham	15,80 <i>A,C,G</i>
ALTWIENER BACKFLEISCH entrecote, marinated with mustard & horse radish / deep fried / cranberries	19,50 <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	1,40 <i>A</i>
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DESSERT

CRÈME BRÛLÉE cinnamon-ice cream / rum raisins		8,50 <small>A,C,G,H,O</small>
HOMEMADE APPLESTRUDEL bourbon vanilla sauce / whipped cream		6,90 <small>A,C,G</small>
MOUSSE AU CHOCOLAT kumquat / vanilla		8,50 <small>A,C,G,G</small>
CHESTNUT PARFAIT ragout of berries / spruce wipfel syrup		8,50 <small>A,C,G,O</small>
CHEESE PLATE chutney / fruits / nut	small large	9,50 14,50 <small>G,H</small>



BREAD & HOUSE BREAD

1,40
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

SPRITZERIA & SPECIAL SPRITZER

APEROL SPRITZER	1/4l	4,50
HUGO SPRITZER	1/4l	4,50
MUSKATELLER SPRITZER	1/4l	4,80
SCHILCHER SPRITZER	1/4l	4,50
VIOLET SPRITZER	1/4l	4,50
LAVENDER & BLUEBERRY SPRITZER	1/4l	4,50
GINGER & HIBISCUS SPRITZER	1/4l	4,50
BASIL & GREEN PEPPER SPRITZER	1/4l	4,50
MATE & MINT SPRITZER	1/4l	4,50
RASPBERRY & ROSE SPRITZER	1/4l	4,50

BEER!

DRAFT

	PIESTINGER MÄRZEN	0,5l	4,80
		0,3l	3,80
		0,2l	2,80
	BERNARD PREMIUM LAGER	0,5l	4,80
		0,3l	3,80
		0,2l	2,80
	PIESTINGER ZWICKL	0,5l	4,80
		0,3l	3,80
		0,2l	2,80
	CRAFT BEER OF THE WEEK – please ask your waiter!	0,3l	4,80
		0,5l	6,50

BOTTLE

BECK'S NON-ALCOHOLIC	0,33l	3,80
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	4,50
DELIRIUM TREMENS CRAFT BEER	0,33l	5,80

Our offered beer may contain gluten!

NON-ALCOHOLIC DRINKS



HOMEMADE LIMONADES

LAVENDER & BLUEBERRY	0,31	3,40
GINGER & HIBISCUS	0,51	4,80
BASIL & GREEN PEPPER		
MATE & MINT		
RASPBERRY & ROSE		

NATURAL JUICES

MOHRSEDERL APPLE	0,251	3,20
MOHRSEDERL PEAR	0,251	3,20
MOHRSEDERL APPLE-CAROTT	0,251	3,20
MOHRSEDERL APPLE –BEETROOT	0,251	3,20
MOHRSEDERL APPLE –SOUR CHERRY	0,251	3,20
MOHRSEDERL APPLE-RASPBERRY	0,251	3,20
MOHRSEDERL GESPRITZT WITH SODA- OR FONTAIN WATER	0,51	4,80

JUICES & SOFT DRINKS

ORANGE JUICE / APPLE JUICE	0,251	3,20
ORANGE JUICE / APPLE JUICE MIXED WITH SODA OR FONTAIN WATER*	0,251	2,60
	0,51	4,80
PEPSI / PEPSI LIGHT	0,331	3,20
ALMDUDLER HERBED LIMONADE	0,331	3,20
SCHARTNER BOMBE LEMON / ORANGE	0,251	2,80
FENTIMANS TONIC WATER	0,1251	3,50
RED BULL	0,251	3,80
SODA*	0,251	2,00
	0,51	4,00
SODA WATER with elderberry flower or raspberry *	0,251	2,30
SODA WITH FRESH LEMONJUICE *	0,51	4,40
VÖSLAUER MINERAL WATER with or no gas*	0,331	2,60
VÖSLAUER MINERAL WATER with or no gas	0,71	4,80

COFFEE & TEA



ESPRESSO small		2,50
ESPRESSO large		4,40
MELANGE / CAPPUCINO		3,50
CAFÈ LATTE – hot or cold		4,20
CAFÈ CORRETTO – espresso with house grappa		5,20
BIO –ORGANIC TEA – black / green / herb / fruits peppermint / rooibos		3,50
HOT CHOCOLATE		4,20

*) Pricing according to the Youth Protection Act

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 VON DEN STEINTERRASSEN sighart donabaum, spitz a. d. donau, wachau	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	4,20 25,00
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	5,90 35,00

SWEET

BEERENAUSLESE esterhazy, trausdorf, burgenland	1/16l btl. 0,375l	4,80 25,00
RUBY RED PORT WINE	1/16l	4,80



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 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
KRIECHERL vom mohrsederl	4,20
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
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
ARBEG „UIGEADAIL“ islay	7,50	12,00

Don't drink and drive!

BIG THANKS TO OUR PARTNERS!

FRUITS AND VEGETABLES: UNFRIED, KREMS

MEAT:/ HAM / SAUSAGES
WIESBAUER, REIDLING / STEINER FLEISCH, VIENNA

„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

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>

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.