

SEASONAL TREAT MENU

MARINATED ASPARAGUS & GOAT CHEESE 12,50
raspberries / walnut / cress *H*

MARINATED SALMON TROUT – “GUT DORNAU” 12,50
popped amaranth / herbe salad / trout caviar *A,D,G,O*

DEEP FRIED VIENNESE OYSTER MUSHROOMS “HUT & STIEL” – pickled vegetables / sauce tartare 14,50
A,C,G,M,O

LEMON NOODLES 13,50
artichokes / macadamia nuts / chervil *A,G,H,L*

CRISPY ROASTED PIKE PERCH 19,50
riesling cabbage / crispy bacon / early potaoes *A,D,L,M,O*

“KALBSTAFELSPITZ” – veal medium roasted 21,50
parsley risotto / shiitake mushrooms / mountain cheese chips *C,G,L,O*

GLACED VEAL LIVER 16,50
calvados apples / radicchio / “durchhaus” mashed potaoes *A,G,L,O*

TAGLIATA- medium roasted slices of highland beef 22,50
cherry tomatoes / herbe salad / rosemary potatoes *O,L*

LEMON TARTE 8,50
strawberries / sour cream-ice cream / rose hips *A,C,G*



BREAD & HOUSE BREAD 1,40 *A*

——— 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...



MATJES FILET "HAUSFRAUENART"
granny smith / potatoes / capers / onions

11,50
D,O,L,P

FRESH GOAT CHEESE SALAD - vegetarian
fresh goat cheese / rocket salad / roasted pine nuts / braised
tomatoes

11,50
A,H

BEEF TARTARE 140 gram with toasted bread
chopped highland beef / egg yolk / capers / cherry onions
large portion on request: 200 gram

14,50
A,C,G,O;M
19,90

POTATO- LAMB'S LETTUCE SALAD – vegan
roasted pumpkin seeds / pumpkin seed oil

7,50
L,M

STRONG BEEF BROTH
classic garnish / vegetables / chives

4,00
A,C,G,L

CREAM SOUP OF ASPARAGUS
croutons / asparagus / chervil

5,20
A,C,G,O,L



SNACKS

„WURZLSPECK“ bacon / horseradish / pickled peppers
house bread

7,50
A

SMALL VIENNESE BEEF GOULASH

8,50
A,C,G

„SACHER WÜRSTEL“ – hot wiener sausages / mustard / radish

6,50
L,M,O

„WÜRSTL MIT SAFT“ – hot wiener sausages / goulashsauce

7,80
L,M,O

BACKHENDL SALAT - CHICKEN SALAD
mixed salads / cherry tomatoes / deep fried chicken breast
pumpkin seed oil

11,50
A,C,G,M

BREAD & HOUSE BREAD

1,40
A



MAIN COURSES



EIERNOCKERL– vegetarian viennese pasta / eggs / chive / springly salad	11,50 <small>A,C,G,O,L</small>
ASPARAGUS RISOTTO – vegetarian white & green asparagus / fresh chervil / mountain cheese	14,50 <small>A,C,G,L,O</small>
BROWN TROUT filled with spring herbes & lemon / parsley potatoes	18,50 <small>D,L,O</small>
THE BEST BEEF GOULASH “butternockerl” – special noodles	12,50 <small>A,C,G,O,L</small>
“BOCHANES“ – DEEP FRIED ☛ all served with potato-lambs lettuce salad <i>L,M</i>	
WIENER SCHNITZEL from tullnerfeld pork	13,50
WIENER SCHNITZEL - the original from veal	18,80
BACKHENDL – free-range chicken, sour cream marinated	15,50
ALTWIENER BACKFLEISCH entrecote, marinated with mustard & horse radish / cranberries	19,50 <small>A,C,G,M</small>
ZWIEBELROSTBRATEN medium roast beef / fried potatoes / pickle / crispy onions	19,50 <small>A,O,L</small>
MUSTARD / HORSE RADISH – portion	1,50 <small>M</small>
MIXED LEAVE SALAD	3,50 <small>L,M</small>
POTATO LAMBS LETTUCE SALAD	3,50 <small>L,M</small>
CRANBERRIES	1,50



CHOCOLATE GATEAU – medium marinated berries / crispy white chocolate / mint	8,50 <small>A,C,G,O</small>				
HOMEMADE APPLESTRUDEL bourbon vanilla sauce / whipped cream	6,90 <small>A,C,G</small>				
SOUR CREAM MOUSSE fresh raspberries / mango / rosemary crocant	7,50 <small>C,G,O</small>				
CHEESE PLATE chutney / fruits / nut	<table style="display: inline-table; border: none;"> <tr> <td style="padding-right: 10px;">small</td> <td style="text-align: right;">9,50</td> </tr> <tr> <td>large</td> <td style="text-align: right;">14,50 <small>G,H</small></td> </tr> </table>	small	9,50	large	14,50 <small>G,H</small>
small	9,50				
large	14,50 <small>G,H</small>				



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	0,3l	3,40
GINGER & HIBISCUS	0,5l	4,80
BASIL & GREEN PEPPER		
MATE & MINT		
RASPBERRY & ROSE		

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
MOHRSEDERL GESPRITZT WITH SODA- OR FONTAIN WATER	0,5l	4,80

JUICES & SOFT DRINKS

ORANGE JUICE / APPLE JUICE	0,25l	3,20
ORANGE JUICE / APPLE JUICE MIXED WITH SODA OR FONTAIN WATER*	0,25l 0,5l	2,60 4,80
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
RED BULL	0,25l	3,80
SODA*	0,25l 0,5l	2,00 4,00
SODA WATER with elderberry flower or raspberry *	0,25l	2,30
SODA WITH FRESH LEMONJUICE *	0,5l	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		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, 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	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 CUVÉE 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
ARDBEG „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

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.