



### APERITIF

SCHLEPPE NR 1 PALE ALE CRAFT BEER	0,3l	5,20
MUSKATELLER WINE	1/8l	5,50
MUSKATELLER SPRITZER	1/4l	6,50
FRÄULEIN ROSÈ WINE winery mayer, vienna	1/8l	5,50
FRÄULEIN ROSÈ SPRITZER	1/4l	6,50
CAMPARI – with soda	0,25l	7,50
CAMPARI – with orange juice	0,25l	8,50
APEROL SPRITZER	1/4l	6,50
white wine with soda / aperol / orange		
HUGO SPITZER	1/4l	6,50
white wine with soda / elderflower / lime / mint		
VIOLET SPRITZER	1/4	6,50
white wine with soda / violet syrup / lemon / mint		
PROSECCO – terre nardin doc, brut venti2	0,1l	5,50
	Flasche	29,50
SCHILCHER FRIZZANTE winery reiterer	0,1	5,50
	Flasche	29,50
GIN TONIC – bombay´s sapphire / kartoff gin	0,25l	11,50
fentimans tonic / citrus fruits		
MARTINI – bianco / rosso / dry	1/16l	6,50
SHERRY – dry / medium	1/16l	5,50
WHITE PORT	1/16l	5,50

**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 & IN BETWEEN & SNACKS

CRISPY GOAT CHEESE in filo pastry - veggie fine leave salads / sesame / green asparagus / blue berries / black pepper	13,50 <i>A,C,G,M,N,O</i>
EGGPLANT_ROLLS – vegan walnut / spinach / pomegranate / fesh herbes	13,50 <i>H,M,O</i>
BEEF TARTARE – 140 gramm salt butter / caper berries / onion	16,50 <i>C,G,M,O</i>
POTATO-LAMB’S LETTUCE SALAD – vegan roasted pumpkin seeds / pumpkin seed oil	9,50 <i>L,M,O</i>
STRONG BEEF BROTH speck-“schöberl” / vegetables / chives	5,50 <i>A,C,G,L,O</i>
DAILY RECOMMENDATION – please ask for	

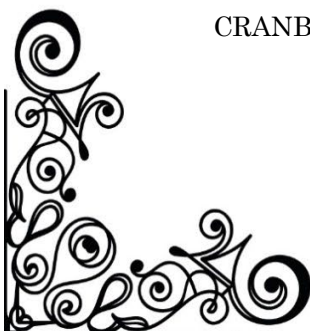


“WURZLSPECK“ - bacon / mustard / horseradish / pickled vegetables	9,50 <i>M,O</i>
BACKHENDL SALAT - CHICKEN SALAD fine salads / cherry tomatoes / deep fried chicken / pumpkin seed oil	15,50 <i>A,C,G,H,M,O</i>

## EXTRAS / GARNISH

MAYONNAISE / KETCHUP / MUSTARD / HORSE RADISH portion	1,50 <i>A,C,G,L,O;M</i>
MIXED COLOURFUL SALAD	5,50 <i>L,M,O</i>
FINE LEAVE SALADs	5,50 <i>L,M,O</i>
POTATO-LAMB’S LETTUCE SALAD	5,50 <i>L,M,O</i>
CRANBERRIES - portion	2,80 <i>O</i>

BREAD & HOMEMADE BREAD per piece 1,80  
*A,C,E,H,M,N*





## MAIN COURSES

<b>WILD GARLIC-NOCKERL</b> (Austrian pasta)– veggie melted tomatoes / Hokkaido pumpkin / mountain cheese-foam	<b>15,50</b> <i>A,C,G,H,L</i>
<b>THE BEST BEEF GOULASH</b> buttered “nockerl”(austrian pasta)	<b>15,50</b> <i>A,C,G,L,M,O</i>
<b>BACKHENDL</b> - deep fried free range chicken without bones potato-lambs lettuce salad	<b>19,50</b> <i>A,C,G,H,M,O</i>
<b>WIENER SCHNITZEL</b> - the original from veal potato-lambs lettuce salad	<b>23,50</b> <i>A,C,L,M,O</i>
<b>ALTWIENER BACKFLEISCH</b> with mustard and horse radish marinated entrecote, deep fried potato-lambs lettuce salad	<b>23,50</b> <i>A,C,L,M,O</i>
<b>WIENER ZWIEBELROSTBRATEN</b> – medium roasted entrecote pickled cucumber / mustard sauce / roasted potatoes / roasted onions / chive	<b>23,50</b> <i>A,G,M,O</i>

DAILY RECOMMENDATION – please ask for



## DESSERT & CHEESE

<b>CRÈME BRÛLÉE</b> rhubarb / pistachio / elderflower	<b>9,50</b> <i>C,G,H,O</i>
<b>CHOCOLAT BROWNIE</b> apple / honey-ice cream / thyme	<b>9,50</b> <i>A,C,E,F,G,H,O</i>
<b>BERGKÄSE – STYRIAN PARMESAN CHEESE</b> fruits / nut	<b>12,50</b> <i>G,H</i>
<b>BREAD / HOMEMADE BREAD</b> per piece	<b>1,80</b> <i>A,C,E,M</i>

# WINE BY THE GLASS



## WHITE

GEMISCHTER SATZ DAC wieninger, stammersdorf, vienna	1/8l Bottle 0,7l	5,50 29,50
GRÜNER VELTLINER L + T bründlmayer, langenlois, kamptal	1/8l Bottle 0,7l	5,50 29,50
FRAÜLEIN ROSÈ mayer am pfarrplatz, grinzing, vienna	1/8l Bottle 0,7l	5,50 29,50
CHARDONNAY Markovic, göttlebrunn, carnuntum	1/8l Bottle 0,7l	5,50 29,50
RIESLING VON DEN STEINTERRASSEN sighart donabaum, spitz a. d. donau, wachau	1/8 l Bottle 0,7l	5,50 29,50
ROTER MUSKATELLER weinwurm, dobermannsdorf, weinviertel	1/8l Bottle 0,7l	5,50 29,50
SAUVIGNON BLANC Gollenz, vulkanland, East Styria	1/8l Bottle 0,7l	5,50 29,50

## RED

ZWEIGELT netzl. göttlesbrunn, carnuntum	1/8l Bottle 0,7l	5,50 29,50
ST. LAURENT reinisch, tattendorf, thermenregion, lower austria	1/8l Bottle 0,7l	5,50 29,50
BLAUFRÄNKISCH KLASSIK gager horst, deutschkreutz, burgenland	1/8l Bottle 0,7l	5,50 29,50
CUVEE BIG JOHN scheibelhofer, andau, neusiedlersee, burgenland	1/8l Bottle 0,7l	7,50 42,00

## SWEET

BEERENAUSLESE esterhazy, trausdorf, burgenland	1/16l btl. 0,375l	5,50 29,50
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*more choices you find in our wine list  
or please visit our open wine cellar two steps downstairs*



## SPRITZER & HOUSEWINE

GRÜNER VELTLINER HUNDSCHUPFEN vom hagn	1/8l	2,80
ZWEIGELT CUVÉE winery artner	1/8l	2,80
SPRITZER white / red wine with soda	1/4l	3,90

## SPRITZERIA & SPECIAL SPRITZER ¼ L À EURO 6,50

APEROL SPRITZER  
HUGO SPRITZER  
MUSKATELLER SPRITZER  
ROSÈ SPRITZER  
VIOLET SPRITZER  
LAVENDER & BLUEBERRY SPRITZER  
GINGER & HIBISCUS SPRITZER  
RASPBERRY & ROSE SPRITZER



## BEER!

### DRAFT

PIESTINGER MÄRZEN	0,3l	4,20
	0,5l	5,80
SCHLEPPE NR. 1 PALE ALE	0,3l	5,20
	0,5l	7,50

### BOTTLE

BECK'S NON-ALCOHOLIC	0,33l	4,80
RADLER – BEER WITH LEMONADE	0,5l	5,80

*Our offered beer may contain gluten!*

# NON-ALCOHOLIC DRINKS



## HOMEMADE LEMONADES

LAVENDER & BLUEBERRY	0,3l	4,20
GINGER & HIBISCUS	0,5l	5,80
RASPBERRY & ROSE		

## JUICES

MOHRSEDERL APPLE	0,25l	3,80
ORANGE JUICE	0,25l	3,80
JUICES GESPRITZT WITH SODA- OR FONTAIN WATER	0,3l	3,80
JUICES GESPRITZT WITH SODA- OR FONTAIN WATER	0,5l	5,20

## SOFT DRINKS

COKE/COKE LIGHT	0,33l	4,20
ALMDUDLER HERBED LIMONADE	0,33l	4,20
FENTIMANS TONIC WATER	0,2l	4,80
RED BULL	0,25l	5,20
SODA*	0,3l	2,20
	0,5l	3,90
SODA WATER with elderberry flower or with fresh lemon juice*	0,3l	3,80
	0,5l	5,20
VÖSLAUER MINERAL WATER with or no gas*	0,33l	3,30
VÖSLAUER MINERAL WATER with or no gas	0,7l	6,50
FONTAINE WATER- LEITUNGSWASSER-TAPE WATER WITHOUT CONUMPTION OF OTHER BEVERAGE	0,25l	1,20

## COFFEE & TEA



ESPRESSO small		3,20
ESPRESSO large		4,9 0
MELANGE / CAPPUCINO		4,50
CAFÈ LATTE – hot or cold		4,90
CAFÈ CORRETTO – espresso with house grappa		5,80
BIO –ORGANIC TEA – black / green / herb / fruits peppermint / rooibos		4,50
HOT CHOCOLATE		4,80

*\*) Pricing according to the Youth Protection Act*



## LONGDRINKS 4CL

GIN TONIC – wien gin/ bombay´s 11,5  
sapphire/ kartoff gin/ fentimans  
tonic / citrus fruits

CUBA LIBRE – havanna club/ 11,5  
coca cola/ lime

VODKA RED BULL 11,5  
absolut oder wyborowa/ red bull

## SPIRITS & CO 2CL

ABSOLUT VODKA 4,50  
WYBOROWA VODKA 4,50  
TEQUILA OLMECA gold 4,50  
BOMBAY'S SAPPHIRE GIN 4,50  
WIEN GIN 4,50  
RON HAVANA CLUB anejo blanco 4,50  
RON HAVANA CLUB anejo 3 anos 5,00  
APPLETON ESTATE 12y 5,00  
JANNEAU VSOP ARMANGNAC 6,50  
CALVADOS VSOP 6,50  
REMY MARTIN VSOP 6,50  
SAMBUCA molinari 4,50  
JÄGERMEISTER 4,50  
AVERNA 4,50  
FERNET BRANCA 4,50  
SOUTHERN COMFORT 4,80  
AMARETTO DI SARONNO 4,80  
KHALUA/COINTREAU 4,20  
DRAMBUIE 5,50  
GRAND MANIER 6,50

## GRAPPA 2CL

HOUSEGRAPPA julia 4,20  
NONINO IL MERLOT 5,20  
TRESTER kracher 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

APRICOT, PLUM vom PEAR 4,50  
CUVEE , mohrsederl  
HAZELNUT VODKA 4,80  
VOM BAUER GRAZ  
KRIECHERL mohrsederl 4,80  
RASPBERRY freihof 4,80  
ROWANBERRY , bauer, graz 5,80  
GENTIAN, hämmerle 5,80  
OLD PLUM f gölles 5,80  
BLACKCURRANT 6,50  
keckeis  
**GLASERHOF, tyrol**  
APPLE / PEAR/ STONE BINE 5,50  
MUSKATELLER-GRAPE  
MIRABELL / SOUR CHERRIES 5,90  
BLACKCURRANT BLUE BERRY 7,50

## WHISKIES 2CL

JOHNNIE WALKER red label 4,50  
JOHNNIE WALKER black label 5,20  
FOUR ROSES 4,50  
CHIVAS REGAL 5,50  
JACK DANIEL'S 5,50  
WILD TURKEY 5,50  
TULLAMORE DEW 5,90

## SINGLE MALT 2CL / 4CL

AUCHENTOSHAN 6,50 11,00  
12 years, lowland  
OBAN – 14 years 6,50 11,00  
highland-western  
LAGAVULIN – 12 years 6,50 11,00  
islay  
ARDBEG „UIGEADAIL“ 8,50 14,00  
islay

*Don't drink and drive!*

## BIG THANKS TO OUR PARTNERS!

FRUITS AND VEGETABLES: RADOWAN, VIENNA

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

„ALLERLEI“: TRANSGOURMET

BEER AND SPIRITS: AMMERSIN, BRUNN AM GEBIRGE

WINE: DEL FABRO, WIEN / AMMERSIN

BREAD: HAUBIS, PETZENKRICHEN

JUCES: MOHR-SEDERL, ZWEIERSDORF

COFFEE AND ORGANIC 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.