

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

APERITIF

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

AUTUMNAL SALAD - vegetarian goat cheese / colourful salad / herbs pumpkin plum / nuts	14,50 <i>A,C,G,O</i>
RAINBOW TROUT - smoked autumnal bean vegetables / tomato / orange oil with or without crispy pork crumbles	14,50 <i>D,O,L</i>
BEEF TARTARE – 140 gramm salt butter / caper berries / onion / egg yolk-cream	17,50 <i>A,C,G,M,O</i>
POTATO-LAMB'S LETTUCE SALAD – vegan roasted pumpkin seeds / pumpkin seed oil	11,50 <i>L,M,O</i>
STRONG BEEF BROTH classic garnish / vegetables / chives	6,90 <i>A,C,G,L,O</i>
CREAM SOUP OF HOKKADIDO PUMPKIN roasted pumpkin seed / oil / cheese chip	7,80 <i>C,G,O,L</i>

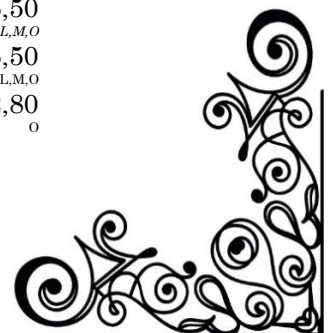
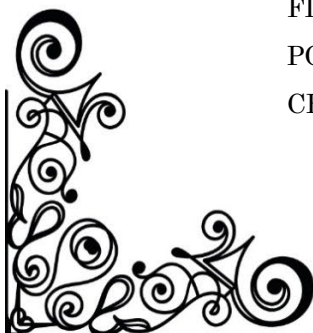


“WURZLSPECK“ - bacon / mustard / horseradish / pickled vegetables	11,50 <i>M,O</i>
BACKHENDL SALAT - CHICKEN SALAD salads / cherry tomatoes / deep fried chicken / pumpkin seed oil	16,50 <i>A,C,G,H,M,O</i>

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,G





MAIN COURSES

BELUGA LENTILS - veggie cream of sweet pepper / parsley slice “green-white” / celery	19,50 <i>A,C,G,L,O</i>
CREAMY PUMPKIN RISOTTO - veggie braised pumpkin / thyme / fresh goat cheese / pumpkin seed & oil	21,50 <i>G,L,O</i>
CRISPY PIKE-PERCH FROM LAKE NEUSIEDL fregola sarda / pumpkin-vegetables / smoked fish fond	26,50 <i>A,C,D,G,L,O</i>
THE BEST VIENNESE BEEF GOULASH battered “nockerl”(austrian pasta)	18,50 <i>A,C,G,L,M,O</i>
BACKHENDL - deep fried free range chicken served on popcorn potato-lambs lettuce salad	22,50 <i>A,C,G,L,O</i>
WIENER SCHNITZEL - the original from veal potato-lambs lettuce salad	26,50 <i>A,C,G,L,O</i>
ALTWIENER BACKFLEISCH with mustard and horse radish marinated entrecote, deep fried potato-lambs lettuce salad	26,50 <i>A,C,G,L,M,O</i>
WIENER ZWIEBELROSTBRATEN – medium roasted entrecote pickled cucumber / mustard sauce / roasted potatoes / roasted onions / chive	26,50 <i>A,G,M,O</i>



DESSERT & CHEESE

CHOCOLATE BROWNIE pecan (nut) / kumquat / pear	9,50 <i>C,G,H,O</i>
VIENNESE APPLE STRUDEL vanilla cream / nuts	9,50 <i>A,C,G,H,O</i>
“BERGKÄSE” – austrian parmesan cheese / fruit / nut	12,50 <i>G,H,O</i>
BREAD / HOMEMADE BREAD per piece	1,80 <i>A,C,G</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
ROSÈ artner / höflein / carnuntum	1/8l Bottle 0,7l	5,50 29,50
CHARDONNAY M arkovic, 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		4,90
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

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

JUICES: MOHR-SEDERL, ZWEIERSDORF

COFFEE AND ORGANIC 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.