



APERITIF

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	0,1 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

FRESH GOAT CHEESE - vegetarian oven pear / honey / nuts / rocket sala	14,50 <i>A,C,O,H</i>
SALMON TROUT apple / red beet / sour cream / black cumin	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>
BRATL-CARPACCIO - marinated pork roast dijonnaise / pickeled cucumber / puffed capers / wild herbes	14,50 <i>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 crispy Emmentaler cheese / roasted pumpkin seed & oil	7,80 <i>C,G,O,L</i>

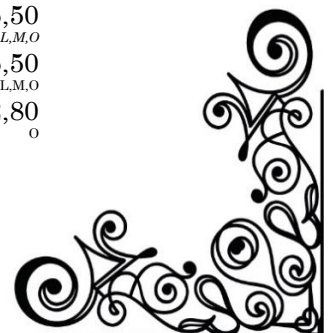


“WURZLSPECK“ - bacon / mustard / horseradish / pickled vegetables	11,50 <i>M,O</i>
BACKHENDL SALAT - CHICKEN SALAD salads / cherry tomatoes / deep fried chicken / pumpkin seed oil	16,50 <i>A,C,G,H,M,O</i>

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

<p>RED BEET GNOCCHI - veggie poppy seed-butter / leave spinach / fresh cream cheese</p>	<p>19,50 <i>A,C,G,L,O</i></p>
<p>FILLED HOKKAIDO PUMPKIN - veggie risotto / parmesan cheese / orange / thyme</p>	<p>21,50 <i>G,L,O</i></p>
<p>CRISPY PIKE-PERCH FROM LAKE NEUSIEDL Pumpkin risotto / thyme / passion fruit vinegar</p>	<p>26,50 <i>A,C,D,G,L,O</i></p>
<p>THE BEST VIENNESE BEEF GOULASH curd cheese-bread-dumplings / herbes</p>	<p>18,50 <i>A,C,G,L,M,O</i></p>
<p>BACKHENDL - deep fried free range chicken served on popcorn potato-lambs lettuce salad</p>	<p>22,50 <i>A,C,G,L,O</i></p>
<p>WIENER SCHNITZEL- the original from veal potato-lambs lettuce salad</p>	<p>26,50 <i>A,C,G,L,O</i></p>
<p>BRAISED VEAL sauteed mushrooms / polenta / black berries</p>	<p>26,50 <i>C,G,L,O</i></p>
<p>ALTWIENER BACKFLEISCH with mustard and horse radish marinated entrecote, deep fried potato-lambs lettuce salad</p>	<p>26,50 <i>A,C,G,L,M,O</i></p>
<p>WIENER ZWIEBELROSTBRATEN – medium roasted entrecote pickled cucumber / mustard sauce / roasted potatoes / roasted onions / chive</p>	<p>26,50 <i>A,G,M,O</i></p>



DESSERT & CHEESE

<p>FLUFFY SWEET DUMPLING curd cheese / nougat / plum</p>	<p>9,50 <i>A,C,G,H,O</i></p>
<p>SOUR CREAM-MOUSSE apple / cinammon / crispy chocolate</p>	<p>9,50 <i>G,H,O</i></p>
<p>CRÈME BRÛLÉE bourbon vanilla / cassis</p>	<p>9,50 <i>G,H,O</i></p>
<p>“BERGKÄSE” – austrian parmesan cheese / fruit / nut</p>	<p>12,50 <i>G,H,O</i></p>
<p>BREAD / HOMEMADE BREAD per piece</p>	<p>1,80 <i>A,C,G</i></p>

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
---	----------------------	---------------

*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 ¼L 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

WIENER ORIGINAL MÄRZEN	0,3l	4,20
	0,5l	5,80
CRAFT BEER, PLEASE ASK SERVICE	0,3l	5,20
	0,5l	7,50
RADLER – BEER WITH LEMONADE	0,5l	5,80

BOTTLE

NON-ALCOHOLIC	0,33l	4,80
WHEAT BEER	0,5l	6,80

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*

Hoch %igES / SPIRITS

LONGDRINKS 4CL	
GIN TONIC – wien gin/ bombay´s sapphire/ kartoff gin/ fentimans tonic / citrus fruits	11,5
CUBA LIBRE – havanna club/ coca cola/ lime	11,5
VODKA RED BULL absolut oder wyborowa/ red bull	11,5

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 WILLIAMS PEAR CUVEE mohrsederl	4,50
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 keckeis	6,50
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 12 years, lowland	6,50	11,00
OBAN – 14 years highland-western	6,50	11,00
LAGAVULIN – 12 years islay	6,50	11,00
ARDBEG „UIGEADAIL“ islay	8,50	14,00

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

JUICES: MOHR-SEDERL, ZWEIERSDORF

COFFEE AND ORGANIC 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.