



### APERITIF

IPA CRAFT BEER FROM OTTAKRING/VIENNA A	0,3l	5,20
MUSKATELLER WINE o	1/8l	5,50
MUSKATELLER SPRITZER o	1/4l	6,50
ROSÈ WINE FROM CARNUNTUM o	1/8l	5,50
ROSÈ WINE SPRITZER o	1/4l	6,50
CAMPARI – with soda	0,25l	7,50
CAMPARI – with orange juice	0,25l	8,50
APEROL SPRITZER o white wine with soda / aperol / orange	1/4l	6,50
HUGO SPITZER o white wine with soda / elderflower / lime / mint	1/4l	6,50
VIOLET SPRITZER o white wine with soda / violet syrup / lemon / mint	1/4	6,50
PROSECCO FRIZZANTE o terre nardin doc, brut venti2	0,1l Flasche	5,50 29,50
ROSE FRIZZANTE FROM SCHILCHER o winery reiterer	0,1 Flasche	5,50 29,50
GIN TONIC – bombay´s sapphire fentimans tonic / citrus fruits	0,25l	12,50
MARTINI – bianco / rosso / dry	1/16l	6,50
SHERRY – dry / medium o	1/16l	5,50
WHITE PORT o	1/16l	5,50

**OUR GARDEN CLOSES 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 – caramelized - vegetarian pear / stalk celery / shiso cress / mustard-caviar	14,50 <small>G,O,L,M</small>
HAKE-TARTARE smoked sweet pepper- / rhubarb / pepper-ice cream	14,50 <small>D,O,L</small>
SPRING SALAD - vegan asparagus / leaf salads / currant / herbes	12,50 <small>O,L</small>
BEEF TARTARE – 140 gramm salt butter / caper berries / onion / egg yolk-cream	17,50 <small>A,C,G,M,O</small>
POTATO-LAMB'S LETTUCE SALAD – vegan roasted pumpkin seeds / pumpkin seed oil	11,50 <small>L,M,O</small>
ASPARAGUS SOUP “green-white”	8,90 <small>G,O,L</small>
STRONG BEEF BROTH classic garnish / vegetables / chives	6,90 <small>A,C,G,L,O</small>

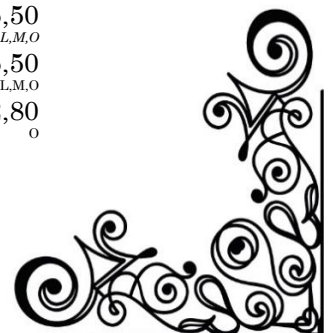


“WURZLSPECK“ - bacon / mustard / horseradish / pickled vegetables	11,50 <small>M,O</small>
BACKHENDL SALAT - CHICKEN SALAD salads / cherry tomatoes / deep fried chicken / pumpkin seed oil	16,50 <small>A,C,G,H,M,O</small>

## EXTRAS / GARNISH

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

BREAD & HOMEMADE BREAD per piece 1,80  
A,C,G





## MAIN COURSES

ASPARAGUES GNOCCHI - veggie gnocchi / green & white asparagus / chervil Bergkäse (Austrian parmesan cheese)	19,90 <small>A,C,G,L,O</small>
BUTTERSCHNITZEL – minced veal durchhaus mashed potatoes / roasted onions root vegetables / best jus	25,50 <small>M,O,L</small>
CRISPY PIKE-PERCH FROM LAKE NEUSIEDL asparagus risotto / black nuts / soja beans	28,50 <small>A,C,G,,L,D</small>
THE BEST VIENNESE BEEF GOULASH brezn-dumplings / herbes	18,50 <small>A,C,G,L,O</small>
BACKHENDL - deep fried free range chicken served on popcorn marinated with lemon & sour cream / potato-lambs lettuce salad	22,50 <small>A,C,G,L,M,O</small>
WIENER SCHNITZEL- the original from veal potato-lambs lettuce salad	27,50 <small>A,C,G,L,M,O</small>
ALTWIENER BACKFLEISCH with mustard and horse radish marinated entrecote, deep fried potato-lambs lettuce salad	28,50 <small>A,C,G,L,M,O</small>
WIENER ZWIEBELROSTBRATEN – medium roasted entrecote pickled cucumber / mustard sauce / roasted potatoes / roasted onions / chive	28,50 <small>A,G,M,O</small>



## DESSERT & CHEESE

TONKA BEAN CRÈME BRÛLÉE strawberry sorbet & fresh strawberries	9,50 <small>A,C,O</small>
SOUR CREAM MOUSSE rhubarb / blueberry / crispy chocolate	9,50 <small>A,C,O</small>
TRADITIONAL VIENNESE APPLESTRUDEL caramelized nuts / bourbon vanilla	9,50 <small>A,C,G,H,O</small>
“BERGKÄSE” – austrian parmesan cheese / fruit / nut	12,50 <small>G,H,O</small>
BREAD / HOMEMADE BREAD per piece	1,80 <small>A,C,G</small>

## 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 our wines may contain sulfites*



## SPRITZER & HOUSEWINE

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

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

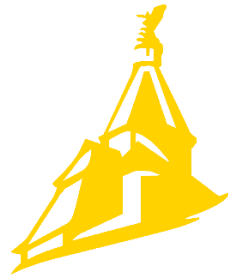
APEROL SPRITZER

HUGO SPRITZER

MUSKATELLER SPRITZER

ROSÈ SPRITZER

VIOLET SPRITZER



## BEER!

### DRAFT

WIENER ORIGINAL MÄRZEN	0,3l	4,20
	0,5l	5,80
IPA CRAFT BEER	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



## JUICES

MOHRSEDERL APPLE, NATURAL FILTERED	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 CONUNPTION OF OTHER BEVERAGE	0,25l	1,20

## COFFEE & TEA



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

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



### 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 CUVÉE 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
<b>GLASERHOF, tyrol</b>	
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
ARBEG „UIGEADAIL“ islay	8,50	14,00

## **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

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### **Allergy Information According to Codex Recommendation**

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<b><i>Short description</i></b>	<b><i>Letter Code</i></b>	<b><i>Short description</i></b>	<b><i>Letter Code</i></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.