

## SOUPS

## STARTERS

Beef consommé with thin cut pancakes or semolina dumpling <i>A, C, G</i>	4.4
Cream of potato soup with cep mushrooms <i>A, G, L</i>	4.8
Cream of pumpkin soup with dry-cured ham grissini <i>A, G, L, N</i>	4.8
Spinach strudel with sheep milk cheese and herb sauce <i>A, G, L</i>	11.–
Beef carpaccio with rocket and parmesan <i>A, D, G, M, O</i>	11.–
Beets risotto with goat cheese <i>A, G, L</i>	14.–
Caesar's salad with spicy roasted breast of chicken or prawns <i>A, C, G, L or B</i>	16.– 19.8
Beef tartar with toasted white bread, 150g <i>A, D, G, M</i>	16.8
Baked goulash <i>A, C, G, L</i>	17.–

## MAIN COURSES

Ham pasta covered with baked cheese and leaf salad <i>A, G, L</i>	11.8
Chicken breast wrapped in dry-cured ham with cep mushroom risotto <i>A, G, L</i>	17.–
Minced veal escalope with mashed potatoes <i>A, C, D, G, L, M</i>	17.–
Beef filet strips with slices of bread dumpling <i>A, C, G, L</i>	19.8
Fried sirloin with onions and roasted potatoes <i>A, L</i>	19.8
Classic boiled beef with rösti, chive and horseradish- apple-sauce and creamed spinach <i>A, C, L</i>	19.8
Viennese Schnitzel (veal) with potato-and-leaf salad <i>A, C, G, L, M</i>	19.8
"Surf & Turf", filet of beef with king prawn, rocket and roasted potatoes <i>B, C, M</i>	29.–
Filet of beef with spinach, potato gratin and pepper cream sauce <i>A, G, L, O</i>	29.–

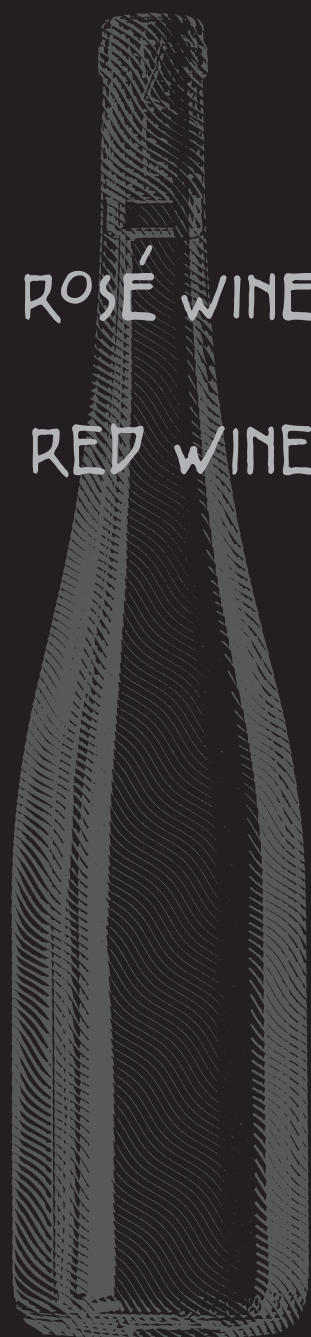
## DESSERTS

Luke-warm chocolate cake with vanilla parfait <i>A, C, G, H</i>	6.8
Variation of dumplings (strawberry and nougat) <i>A, C, G</i>	6.8
Filo pastry with wild berries <i>A, G</i>	6.8

WHITE  
WINE

ROSÉ WINE

RED WINE



PRICES INCL. VAT

	1/8	bottle
Sabathini (Welsch, SB) <sub>o</sub> <i>Sabathi, Leutschach</i>	4.-	24.-
Grüner Veltliner L&T <sub>o</sub> <i>Bründlmayer, Langenlois</i>	4.-	24.-
Wiener Gemischter Satz DAC <sub>o</sub> <i>Christ, Wien</i>	4.-	24.-
Riesling Sandstein vom Schafberg <sub>o</sub> <i>Fritz, Wagram</i>	4.-	24.-
Gelber Muskateller <sub>o</sub> <i>Hagn, Mailberg</i>	4.4	26.4
Sauvignon Blanc <sub>o</sub> <i>Glatzer, Göttlesbrunn</i>	4.4	26.4
Chardonnay Hackenberg <sub>o</sub> <i>Kroiss, Wien</i>	4.4	26.4
Grüner Veltliner Federspiel <sub>o</sub> <i>Pichler Rudi, Spitz a.d. Donau</i>		30.-
Riesling Heiligenstein DAC Reserve (Bio) <sub>o</sub> <i>Jurtschitsch, Kamptal</i>		38.-
Sauvignon Blanc Sernauberg <sub>o</sub> <i>Sattlerhof, Gamlitz</i>		44.-
Riesling Smaragd Singerriedel <sub>o</sub> <i>Hirtzberger, Spitz a. d. Donau</i>		98.-
Miraval <sub>o</sub> <i>Jolie-Pitt &amp; Perrin, Côtes de Provence</i>		38.-
Zweigelt 'RESERVE' <sub>o</sub> <i>Salzl, Illmitz</i>	4.6	27.6
Cabernet Sauvignon <sub>o</sub> <i>Scheiblhofer Johann, Andau</i>	4.6	27.6
Blaufränkisch DAC Hochäcker (Bio) <sub>o</sub> <i>Weninger, Horitschon, Mittelburgenland</i>	4.6	27.6
Merlot <sub>o</sub> <i>Matthias Gsellmann, Gols</i>	5.2	31.2
Rioja <sub>o</sub> <i>Palacios Remondo, Crianza la Montesa</i>	5.2	31.2
Legends (CS, ME) <sub>o</sub> <i>Scheiblhofer Erich, Andau</i>		34.-
Haideboden (ZW, BF, CS) <sub>o</sub> <i>Umatham (Bio), Frauenkirchen</i>		40.-
Pannobile (BF, ZW) <sub>o</sub> <i>Heinrich, Gols</i>		48.-
Solitaire (BF, ME, CS) <sub>o</sub> <i>Feiler-Artinger, Rust</i>		62.-
White Wine Spritz (1/4) <sub>o</sub>	3.-	
Ziniel Beerenauslese (1/16) <sub>o</sub> <i>St. Andräer</i>	5.8	

# BEERS

# NON-ALCOHOLIC

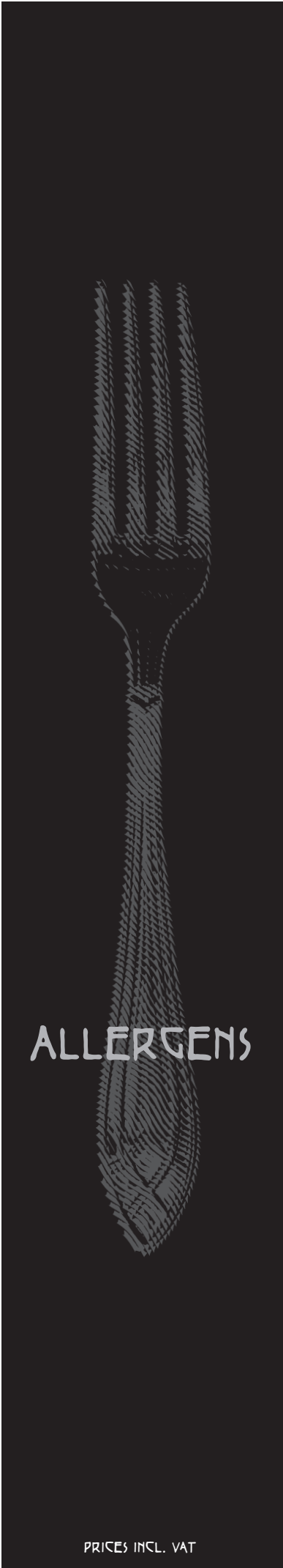
# COFFEE & TEA

# SPIRITS

# SPARKLING WINE

PRICES INCL. VAT

Stiegl Pils <sub>A</sub>	0,3 ℓ	3.4
	0,5 ℓ	4.4
Stiegl Paracelsus Zwickl (unfiltered) <sub>A</sub>	0,3 ℓ	3.8
	0,5 ℓ	4.8
Stiegl Weisse <sub>A</sub>	btl. 0,50 ℓ	4.8
König Ludwig Dunkel <sub>A</sub>	btl. 0,33 ℓ	3.8
Beck's, alcohol free <sub>A</sub>	btl. 0,33 ℓ	3.8
Apple juice unfiltered	0,25 ℓ	3.-
Black currant, peach, orange or strawberry juice	btl. 0,2 ℓ	3.3
Fentimans Tonic Water	btl. 0,125 ℓ	3.8
Fever Tree Bitter Lemon	btl. 0,2 ℓ	3.8
Almdudler / Frucade	btl. 0,35 ℓ	3.3
Coca-Cola / Zero	btl. 0,33 ℓ	3.3
Red Bull	0,2 ℓ	3.8
Mineral water Vöslauer	btl. 0,33 ℓ	2.8
	btl. 0,75 ℓ	5.2
Soda raspberry, soda lemon	0,3 ℓ	2.1
Mélange or Cappuccino <sub>G</sub>		3.6
Coffee	small	2.3
	large	4.4
Pot of tea		3.6
Martini Dry, Bianco <sub>O</sub>	6 cl	4.9
Aperol Spritz with Prosecco <sub>O</sub>		4.9
Campari Soda or Campari Orange		6.8
Wodka Stolichnaya <sub>A</sub>	2 cl	3.5
Gin Hendricks	2 cl	4.-
Fernet Branca, Averna	2 cl	3.5
Grappa Sarpa di Poli Riserva	2 cl	4.9
Gölles Edelbitter / Grüne Walnuss Guglhof	2 cl	4.9
Gölles Marille / Alter Birnenbrand Guglhof	2 cl	6.2
Rum Zacapa 23	2 cl	6.2
Tequila José Cuervo 1800 Añejo	2 cl	4.8
Johnnie Walker / Black Label	2 cl	4.-
Glenfarclas Whiskey Speyside Single Malt, 15y	2 cl	6.8
Lagavulin Islay Single Malt, 16y	2 cl	6.8
Prosecco Il Fresco, Villa Sandi <sub>O</sub>	glass 0,1 ℓ	4.4
	btl. 0,75 ℓ	30.-
Prosecco Rose Il Fresco, Villa Sandi <sub>O</sub>	glass 0,1 ℓ	4.8
	btl. 0,75 ℓ	32.-
Perrier-Jouet Grand Brut <sub>O</sub>	btl. 0,75 ℓ	75.-



**W**hy don't you have Restaurant Wiener cater for your next party? We would be happy to help with the menu and special requirements.

Talk to us or visit [www.restaurant-wiener.at](http://www.restaurant-wiener.at)

**W**e've got something for your loved ones too. **Our vouchers** make for a delicious treat, they are a **perfect gift** for every occasion.

You can purchase them at the restaurant or get them delivered to your address (cash on delivery).

## ALLERGENS

A denomination is made when the sensitising substances, or products produced from these substances, are included as an ingredient of the final product.

The 14 main allergens are labeled according to legal regulations. Moreover, there are other substances, which could trigger food allergies or intolerances.

Despite careful preparation of our dishes, our food could include traces of other substances, which are not on this list.

- |                                   |                      |
|-----------------------------------|----------------------|
| <i>A</i> Grains containing gluten | <i>H</i> Edible nuts |
| <i>B</i> Crustaceans              | <i>L</i> Celery      |
| <i>C</i> Egg                      | <i>M</i> Mustard     |
| <i>D</i> Fish                     | <i>N</i> Sesame      |
| <i>E</i> Peanuts                  | <i>O</i> Sulphites   |
| <i>F</i> Soy                      | <i>P</i> Lupines     |
| <i>G</i> Milk or Lactose          | <i>R</i> Molluscs    |