



Welcome and Servus!



Viennese tavern

means wooden tables, a massive bar, freshly tapped beer, tangy wine, and plenty of atmosphere thanks to wood-paneled walls and a regulars' table.

Viennese tavern cuisine

means dishes such as Wiener schnitzel, boiled beef, roast beef with onions, beef broth, goulash and Viennese sweets and cakes, adapted to the season and in touch with the latest trends – and people.

You'll find both of these combined at **Wiener Wirtschaft** – and what's more, we offer the friendly and courteous service of our staff, with a healthy portion of charm and Viennese humor.

We're happy to have you as a guest!

Awarded by the Austrian Federal Ministry of
Agriculture, Forestry, Environment
and Water Management with the



Aperitifs - for a good start

		Euro
Glass of Frizzante ^o pure	0,1 l	4,90
Frizz orange ^o or with elder blossom syrup ^o or		
Frizz Royal ^o Frizzante & Crème de Cassis	0,1 l	5,00
Gelber Muskateller ^o	1/8 l	4,50
G. Triebaumer, Rust, Burgenland	0,75 l	26,00
Campari orange	0,2 l	5,30
Campari soda	0,2 l	5,30
Cocktail „Wiener Wirtschaft“ non-alcoholic	0,125 l	4,20

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All prices in Euro including all taxes and charges. Subject to change without notice.



Starters and snacks

	Euro
Crispy leaf salads with sesame-raspberry dressing ^{L,N,O} and croutons ^{A,F,G,H,N}	
for choice with roasted chicken slices	9,80
or with breaded & deep-fried camembert ^{A,C,G} and mountain cranberries	10,20
Rolls of smoked salmon and cream cheese ^{D,G} with dill-mustard yogurt ^{G,M} and beetroot ^O	12,10

Soups

Beef consomme^L with sliced pancake^{A,C,G} or liver dumpling^{A,C,G} 4,60

The German word "Frittate" comes from the Italian/Latin "fritella". To this day, "frittata" in Italy means an omelet or egg pancake, and "fritta" means "fried (in oil)."

Iced melon-buttermilk soup^G
with prosciutto-grissini^A 4,90

Salads and baked goods

Leaf salads ^{L,M,O}	small portion	3,90
	large portion	5,90
Mixed salad ^{G,L,M,O}	small portion	4,30
	large portion	6,30
Bread roll ^{A (occasionally F,N)}	per piece	1,30
Fresh pretzel sticks ^{A,F,G}	per piece	1,60

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Viennese classics with history

Wiener Schnitzel - breaded & deep-fried veal escalope ^{A,C,G} Euro **19,10**
The earliest reference to “Gebachene Schnitzeln” (fried schnitzel) can be found in the “Kleines österreichisches Kochbuch” (Little Austrian Cookbook) of 1798. The term “Wiener Schnitzel” (Viennese schnitzel) was first coined around the end of the 19th century, and the first known mention can be found in a cookbook from 1831. In the well-known south German cookbook by Katharina Prato, the dish was still described in 1907 as “ingebröseltes Kalbsschnitzel” (breaded veal schnitzel).

Boneless breaded & deep-fried chicken ^{A,C,G} **14,90**
“Wiener Backendl” (Viennese fried breaded chicken) is an authentic Viennese original dish and was created in Vienna during the Biedermeier era. At the time, “Backendl” was the epitome of fine Viennese cuisine, reserved for the aristocracy and upper middle class. Between 1870 and 1910, “Backendl” underwent such a boom that this period is often called the “Backendl era.”

Cordon bleu of pork ^{A,C,G}
Escalope from loin of pork, stuffed with ham and Emmentaler cheese ^G,
breaded and crispy deep-fried **14,80**
A classic cordon bleu is an escalope of veal or pork stuffed with ham and cheese, then breaded and deep-fried. The French term cordon bleu is translated as “blue ribbon”, according to Larousse Gastronomique cordon bleu, was originally a wide blue ribbon worn by members of the highest order of knighthood, L'Ordre des chevaliers du Saint-Esprit, instituted by Henri III. of France in 1578. By extension, the term has since been applied to food prepared to a very high standard and to outstanding cooks. The origins of cordon bleu are probably about the 1940s, first mentioned in a cookbook from 1949.

The deep-fried Viennese classics are served with **potato-leaf salad** ^{L,M,O}.

Viennese boiled beef „Tafelspitz“ ^L with root vegetables ^L,
roast potatoes ^G, apple-horseradish ^O and chive sauce ^{A,C,G,M} **17,30**
*The Emperor’s favorite dish!
The traditional Viennese dish “Tafelspitz” has its origins in the 19th century and is an original specialty of the Viennese court. Already in the first half of the 19th century, boiled beef was among the standard daily dishes in imperial court cuisine.*

Glazed calf’s liver ^{A,L,O}
With mashed potatoes ^G, apple-celery mix ^{G,L} and marjoram jus ^{A,L,O} **15,90**
(on demand we serve as well Breaded & deep-fried calf’s liver ^{A,C,G}
accompanied by potato salad with mayonnaise ^{G,L,M,O})
What was invented out of necessity in imperial times is nowadays a specialty threatened with extinction. The use and preparation of innards stems from the imperial era, a period of deprivation in which services were cheaper than ingredients.

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Wiener Wirtschaft tidbits

	Euro
Ox-cheeks - braised in Zweigelt wine ^{L,O} with bacon and champignons ^G , served with potato-shallot patties ^{A,C,G,O}	15,10
Medium fried breast of muscovy duck ^{L,O} on risotto of peas and mint ^{G,O} , with glazed carrots ^G	16,90
Fried brown trout ^{A,D} with parsley potatoes ^G and lime-capers butter ^{G,O} , served with a small portion of leaf salad ^{L,M,O}	16,20
Spinach-bread dumpling ^{A,C,G} gratinated with sheep's cheese ^G , on savoury ragout of bell-peppers and tomatoes ^O	10,20

Our varieties of roast joint & more

Roast joint with crispy fried onions ^{A,L,M,O} served with fried potatoes ^G and pickled gherkin ^M	16,90
„Vanillerostbraten“ (roast joint with garlic) ^{A,L,M,O} with polenta strudel ^{A,C,G} and pole-beans with bacon	16,90
Roast joint „Wiener Wirtschaft“ ^{A,L,M,O} with bacon, bell-peppers and pepperoni ^O , accompanied by small butter dumplings ^{A,C,G}	16,90

In the Vienna of older times (as well as today), “Rostbraten” (roasts) were popular in many tastes, from the classic roast beef with onions (“Zwiebelrostbraten”) to Girardi roast all the way to vanilla or Esterházy roast. Vanilla roast joint does not include vanilla, it is prepared with garlic. When the dish became popular, vanilla was expensive and affordable for the upper class only. Garlic was referred to the „vanilla of the poor man“ and became a perfect (and tasteful) alternative. - The roast from the “Schöne Sklavin,” a tavern in Erdberg (now in Vienna’s 3rd District) in the 18th century, was well-known throughout Vienna for its tenderness and the generous size of the portion. - A famous devotee of “Rostbraten” was Crown Prince Rudolf. He often ate plain food with his “playmate” of many years, Mizzi Caspar, in the house of his carriage driver, Josef Bratfisch, and he preferred „Rostbraten” most of all.

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For Goulash enthusiasts

Euro

Viennese beef goulash

with boiled potatoes ^G

small portion

9,90

large portion

12,90

Goulash has inspired a wealth of variants of Viennese/Austrian cuisine like practically no other dish. The dish and the word "gulyás" come from Hungary. "Gulyá" means "cattle herd" and the word "gulyás" derived from it means "cattle herder."

This meat dish, which is boiled in a large kettle by cattle herders, is called "gulyás hus" in Hungarian ("hus" means "meat"), or "gulyás" for short.

The German word "Gulasch," borrowed from Hungarian, entered German vocabulary from Hungarian via Austrian mediation.

The history of goulash is inextricably linked to that of bell pepper. In various dictionaries, goulash is still translated as „Pfefferfleisch“ („pepper meat“). Bell pepper (paprika) used to be called „Hungarian pepper," among other names.

Two other words, or perhaps "canons" of the literature are worth mentioning in connection with goulash: One is the "goulash cannon," used as a facetious term for mobile field kitchens.

The second is the description of a Viennese tavern that generally opens at midnight and is able to reawaken the spirits of night owls with a hot, spicy goulash until the wee hours of the morning; the Viennese call this type of establishment a "Gulaschhütte" ("goulash shack").

Veal cream goulash ^G

with small dumplings ^{A,C,G}

15,60

Goulash of sweet potatoes and cauliflower ^{F,O}

with falafel balls ^A

10,30

For real fans: „Goulash trio“

Viennese beef goulash,
veal cream goulash ^G and
goulash of sweet potatoes and cauliflower ^{F,O} with falafel ^A,
served with convenient side dishes



15,20

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Desserts and cheese

Euro

„Wiener (Wirtschaft) Sin“

Small chocolate flan with liquid core ^{A,C,FG},

white cheese-elder mousse ^G and mango sorbet 8,90

Nougat cream ^{A,C,FG,H} in the glass

with homemade ragout of apricots ^O and nut biscuit ^{A,C,G,H} 6,60

Oven-fresh plum strudel ^{A,G}

with vanilla sauce ^G and whipped cream ^G 7,10

„Styrian (strawberry & pumpkin-seed) Love“

Vanilla- & strawberry ice-cream ^G with pumpkin-seed liqueur ^{C,G,H},

whipped cream ^G and marinated strawberries ^O 8,60

Cheese variation „Naschmarkt“ ^G

with apricot mustard ^M, grapes and nuts ^H (baked goods on request) 10,30

The Naschmarkt is based on the “Aschenmarkt”, first mentioned in 1791 and located between the “Freihaus” and the “Wienfluss”. The milk pails made of ash wood, with which milk was collected, were described as “Asch” (ash). The fruit stands from the Freyung and the Burgtor were moved to this location at the end of the 18th century. The “Naschmarkt” continued to grow and became more and more true to its name, which it officially received in 1905. After the Wienfluss regulation and the superstructure construction by Otto Wagner, the Naschmarkt was relocated to its present site. The stands, designed then by Friedrich Jäckel and still typical today, were opened in 1916. The site of today’s Flea Market on Saturdays was once covered by wholesale market halls, which were torn down in 1972. Today, the Naschmarkt (in walking distance to the hotel Erzherzog Rainer) in particular presents itself as a cultural melting pot. With its 2,3 hectares, it is the city’s largest market. More than 150 market stands with all sorts of delicacies from all corners of the earth, together with visitors from all over the world, represent international flair. You look, purchase, take photos – and likewise enjoy.

Sweet & sparkling

Wiener Riesling Beerenauslese ^O 1/16 l 5,90

Lenikus, Vienna - organic & vegan 0,375 l 34,50

Sämling Frizzante ^O 0,1 l 4,90

Goldenits, Tadten, Lake Neusiedlersee 0,75 l 33,50

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Malt & hops ... - Viennese beer

		Euro
Ottakringer Wiener Original draught ^A	0,3 l	3,70
	0,5 l	4,70
Ottakringer Zwickl draught ^A	0,3 l	3,70
	0,5 l	4,70
Ottakringer Red Zwickl draught ^A	0,3 l	3,70
	0,5 l	4,70
Ottakringer Gold Fassl Brown Ale ^A	0,5 l	4,90
Ottakringer Wiener Mixed ^A		
pale and brown ale mixed	0,5 l	4,90
Die Weisse pale wheat beer, unfiltered & bottle-fermented ^A	0,5 l	5,10
Paulaner Hefe-Weißbier non-alcoholic wheat beer	0,5 l	5,10
Ottakringer Citrus Radler (beer & lemonade) ^A	0,5 l	4,90
Null Komma Josef non-alcoholic ^A	0,33 l	3,70

House wine and „G'spritzte“

Grüner Veltliner [○]	1/8 l	3,20
Wutzl, Gobelsburg, Kamptal		
Blauer Zweigelt [○]	1/8 l	3,20
Wutzl, Gobelsburg, Kamptal		
Grüner Veltliner or Blauer Zweigelt lengthened [○]	1/4 l	3,60
„Kaiserspritzer“ [○] with syrup of elder blossoms	1/4 l	3,70
Aperol-Spritzer with white wine [○] and soda water	1/4 l	5,10
Aperol-Spritzer with Frizzante [○]	1/4 l	5,40

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Austrian wine

Euro

WHITE

Grüner Veltliner GOLEM °	1/8 l	4,50
Uibel, Ziersdorf/Schmidatal, Weinviertel	0,75 l	26,00
Sauvignon Blanc °	1/8 l	4,90
Gmeiner, Purbach, Burgenland	0,75 l	28,50
Wiener Gemischter Satz DAC °	1/8 l	5,30
Lenikus, Vienna - organic & vegan	0,75 l	30,00
Riesling Wagram Schotter °	1/8 l	5,10
Nimmervoll, Engelmannsbrunn, Wagram	0,75 l	29,50
Gelber Traminer Fuxberg °	1/8 l	6,50
SALON-Winner 2019 Nimmervoll, Engelmannsbrunn, Wagram	0,75 l	37,00

RED

Zweigelt °	1/8 l	4,50
Hagn, Mailberg, Weinviertel	0,75 l	26,00
St. Laurent °	1/8 l	4,80
Vinum Pannonia Allacher, Gols, Lake Neusiedlersee	0,75 l	28,00
Wiener Cuvée Rendezvous °	1/8 l	6,50
(Zweigelt, Cabernet-Sauvignon) Lenikus, Vienna - organic & vegan	0,75 l	38,00
„Wiener Rakete“ („Viennese rocket“)		
Gemischter Satz red °	1/8 l	5,50
Summer freshness in the glass - sparkling & cool! Ambrositsch, Vienna	0,75 l	31,00

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Non-alcoholic

		Euro
Rauch apricot juice / red currant juice	0,2 l	3,50
Apple juice clear/unfiltered or orange juice	1/8 l	1,80
	0,3 l	3,60
lengthened with soda water to 0,3 l / 0,5 l	surcharge	1,00
lengthened with water to 0,3 l / 0,5 l	surcharge	0,50
Vöslauer mineral water sparkling / without gaz ^o	0,33 l	3,00
	0,75 l	5,50
Soda water with lemon juice/raspberry juice	0,3 l	2,20
	0,5 l	3,70
Pepsi Cola / Pepsi Max ^{*/**}	0,33 l	3,20
Frucade - orange juice lemonade (kid's beverage)	0,35 l	3,20
Almdudler ^o (kid's beverage)	0,35 l	3,20
Schweppes Tonic / Bitter Lemon	0,2 l	3,50
Iced tea lemon / peach	0,33 l	3,50

Coffee and tea

Small coffee / for choice with milk ^G	2,90
Large coffee / for choice with milk ^G	4,00
Espresso lengthened	3,30
Melange ^G	3,90
Caffe Latte ^G	4,00
Cappuccino with foamed milk ^G	3,90
Hot chocolate ^G	4,00
Small pot of tea ^H with lemon or milk ^G	4,00



Your waiter will be pleased to inform you about the available varieties of tea.

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