



## 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
<b>Sämling Frizzante</b> <sup>○</sup> Sparkling Wine Goldenitz, Austria	Glass 0,1 l	5,50
	Bottle 0,75 l	34,50
<b>Mathäi Reserve Brut</b> <sup>○</sup> Sparkling Wine Stift Klosterneuburg, Austria	Glass 0,1 l	7,90
	Bottle 0,75 l	49,00
<b>Gelber Muskateller</b> <sup>○</sup> White Wine - dry G. Triebaumer, Austria	Glass 1/8 l	5,60
	Bottle 0,75 l	29,00
<b>Forticus 2007</b> <sup>○</sup> liqueur wine by type of port Graf Hardegg, Austria	Glass 1/16 l	7,60
	Glass 0,2 l	5,30

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



## Soups

Euro

**Beef consomme** <sup>L</sup>  
with sliced pancake <sup>A,C,G</sup>, liver dumpling <sup>A,C,G</sup> or „Kaspresknödel“ <sup>A,C,G</sup> 4,90

*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).”*

**Cream of sweet potato soup** <sup>G,O</sup>  
with baked shrimps skewer <sup>A,B,C,G</sup> 6,90

## Starters and snacks

**Zucchini-sheep’s cheese roll-ups** <sup>G,N</sup>  
with bouquet of salads <sup>L,O</sup> and pinie seeds 10,90

**Marinated beef in slices** <sup>L,O</sup>  
with cream of kidney beans <sup>G,O</sup>, red onions and a bouquet of salads 11,90

**Crispy leaf salads** with orange-carrot-lemon grass dressing <sup>L,N,O</sup>  
and croutons <sup>A,G,L,O</sup>  
for choice with **roasted chicken slices** small 8,30 / large 11,90  
or with **fried prawns** <sup>B</sup> small 9,80 / large 13,90

## Salads and baked goods

**Leaf salads** <sup>L,M,O</sup> small portion 4,20

large portion 6,20

**Mixed salad** <sup>G,L,M,O</sup> small portion 4,90

large portion 6,90

**Bread roll** <sup>A (occasionally F,N)</sup> per piece 1,40

**Fresh pretzel sticks** <sup>A,FG</sup> per piece 1,60

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## Viennese classics with history

**Wiener Schnitzel** - breaded & deep-fried veal escalope <sup>A,C,G</sup> Euro **20,90**

*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 “eingebröseltes Kalbsschnitzel” (breaded veal schnitzel).*

**Boneless breaded & deep-fried chicken** <sup>A,C,G</sup> **16,90**

*“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** <sup>A,C,G</sup>

Escalope from loin of pork, stuffed with ham and Emmentaler cheese <sup>G</sup>,  
breaded and crispy deep-fried **16,10**

*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-lamb's lettuce salad** <sup>L,M,O</sup>.

**Viennese boiled beef „Tafelspitz“** <sup>L</sup> with root vegetables <sup>L</sup>,  
roast potatoes <sup>G</sup>, apple-horseradish <sup>O</sup> and chive sauce <sup>A,C,G,M</sup> **17,90**

*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.*

**Viennese calf's lights** <sup>A,D,G,L,M</sup>

with sliced bread dumplings <sup>A,C,G</sup> **13,90**

*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
<b>Roasted calf's liver</b> <sup>A,L,O</sup>	
with leek „Gröst'l“ <sup>G</sup> , pear-celery vegetables <sup>G,L</sup> und majoram jus <sup>A,L,O</sup>	16,90
<b>Deep-fried calf's liver</b> <sup>A,C,G</sup>	
with potato-mayonnaise salad <sup>G,L,M</sup>	16,10
<b>Fried breast of poulard</b>	
with creamy polenta <sup>G</sup> , glazed Brussel sprouts und jus <sup>G,L,O</sup>	17,40
<b>Slice of salmon fried skin-side down</b> <sup>A,D</sup>	
with tender wheat <sup>G,O</sup> and truffled leaf spinach <sup>G,O</sup>	17,90
<b>risotto of „Urkarotten“ (violet carrots)</b> <sup>A,C,G,L</sup>	
with sheep's cheese <sup>G</sup> and scallion <sup>G</sup>	12,90

## Our varieties of roast joint & more

<b>Roast joint with crispy fried onions</b> <sup>A,L,M,O</sup>	
served with fried potatoes <sup>G</sup> and pickled gherkin <sup>M</sup>	17,40
<b>Sirloin steak with garlic</b> <sup>A,L,M,O</sup>	
with potatoes au gratin <sup>A,C,G</sup> and romanesco <sup>G</sup>	17,90

*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
<b>Viennese beef goulash</b>		
with boiled potatoes <sup>G</sup>	small portion	10,50
	large portion	14,90
<b>Veal cream goulash <sup>G</sup></b>		
with small dumplings <sup>A,C,G</sup>		16,60
<b>Mushroom cream goulash <sup>G,O</sup></b>		
with smoked tofu and sliced bread dumplings <sup>A,C,G,L</sup>		12,50

### For real fans: „Goulash trio“

Viennese beef goulash, veal cream goulash <sup>G</sup> and Mushroom cream goulash <sup>A,C,G,L</sup> , served with convenient side dishes	16,90
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*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”).*

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## Desserts and cheese

	Euro
<b>Chocolate tarte of the white „Valrhona“ chocolate</b> <sup>A,C,G</sup> with chocolate sauce <sup>G</sup> , caramel ice-cream <sup>G</sup> , whipped cream <sup>G</sup> and Fruits	8,90
<b>Semolina flummery</b> <sup>G</sup> served with peach pulp <sup>O</sup> and whipped cream <sup>G</sup>	7,20
<b>Homemade pancakes</b> <sup>A,C,G</sup> (2 pieces) filled with jam or chocolate with whipped cream <sup>G</sup>	6,90
<b>Viennese apple strudel</b> <sup>A,C,G,H,O</sup> with vanilla ice-cream <sup>G</sup> and whipped cream <sup>G</sup>	7,30
<b>Scoop of ice-cream</b> <sup>A,G</sup> vanilla, chocolate, strawberry <b>or</b> caramel <sup>G</sup> per scoop 2,20 plus whipped cream <sup>G</sup> , chocolate sauce <sup>G</sup> <b>or</b> vanilla sauce <sup>G</sup> each +1,60	
<b>Cheese variation „Wiener Wirtschaft“</b> <sup>G</sup> with apricot-mustard <sup>M</sup> , grapes and nuts <sup>H</sup> small portion - with three kinds of cheese 8,90 large portion - with five kinds of cheese 12,90 (baked goods upon request)	
<b>Bread roll</b> <sup>A (occasionally F,N)</sup> per piece 1,40	
<b>Fresh pretzel sticks</b> <sup>A,F,G</sup> per piece 1,60	

## Sweet & delicate

<b>Wiener Riesling Beerenauslese</b> <sup>O</sup>	1/16 l	6,50
Lenikus, Vienna - organic & vegan	0,375 l	37,00
<b>Forticus 2007</b> <sup>O</sup> (liqueur wine by type of port)	glass	1/16 l
Graf Hardegg, Österreich		7,60

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## Malt & hops ... - Viennese beer

		Euro
<b>Ottakringer Wiener Original</b> draught <sup>A</sup>	0,3 l	3,90
	0,5 l	4,90
<b>Ottakringer Zwickl</b> draught <sup>A</sup>	0,3 l	3,90
	0,5 l	4,90
<b>Ottakringer Red Zwickl</b> draught <sup>A</sup>	0,3 l	3,90
	0,5 l	4,90
<b>Ottakringer Wiener Mixed</b> <sup>A</sup> pale and brown ale mixed	0,3 l	3,90
	0,5 l	4,90
<b>Ottakringer Gold Fassl Brown Ale</b> <sup>A</sup>	0,5 l	5,10
<b>Die Weisse</b> pale wheat beer, unfiltered & bottle-fermented <sup>A</sup>	0,5 l	5,30
<b>Paulaner Hefe-Weißbier</b> non-alcoholic wheat beer	0,5 l	5,30
<b>Ottakringer Citrus Radler</b> (beer & lemonade) <sup>A</sup>	0,5 l	5,10
<b>Null Komma Josef</b> non-alcoholic <sup>A</sup>	0,33 l	3,90

## House wine and „G'spritzte“

<b>Grüner Veltliner</b> <sup>○</sup> Wutzl, Gobelsburg, Kamptal	1/8 l	3,20
<b>Zweigelt</b> <sup>○</sup> Wutzl, Gobelsburg, Kamptal	1/8 l	3,40
<b>Grüner Veltliner</b> or <b>Zweigelt</b> lengthened <sup>○</sup>	1/4 l	3,90
<b>„Kaiserspritzer“</b> <sup>○</sup> with syrup of elder blossoms	1/4 l	4,10
<b>Aperol-Spritzer</b> with white wine <sup>○</sup> and soda water	1/4 l	5,60
<b>Aperol-Spritzer</b> with Frizzante <sup>○</sup>	1/4 l	6,30

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## Austrian wine

Euro

### WHITE

<b>Grüner Veltliner GOLEM</b> °	1/8 l	5,40
Uibel, Ziersdorf/Schmidatal, Weinviertel	0,75 l	28,50
<b>Sauvignon Blanc</b> °	1/8 l	5,60
Gmeiner, Purbach, Burgenland	0,75 l	29,00
<b>Gelber Muskateller</b> °	1/8 l	5,60
G. Triebaumer, Rust, Burgenland	0,75 l	29,00
<b>Wiener Gemischter Satz DAC</b> °	1/8 l	5,80
Lenikus, Wien - organic & vegan	0,75 l	29,50
<b>Riesling Wagram Schotter</b> °	1/8 l	6,00
Nimmervoll, Engelmansbrunn, Wagram	0,75 l	30,00
<b>Gelber Traminer Fuxberg</b> °	1/8 l	7,20
SALON-Winner 2019 Nimmervoll, Engelmansbrunn, Wagram	0,75 l	37,00

### RED

<b>Zweigelt</b> °	1/8 l	5,60
Hagn, Mailberg, Weinviertel	0,75 l	29,00
<b>St. Laurent</b> °	1/8 l	6,20
Gesellmann, Deutschkreuz	0,75 l	31,00
<b>Prädium</b> °	1/8 l	6,80
Cuvee (Blaufränkisch, Zweigelt)	0,75 l	35,00
<b>Wiener Cuvée Rendezvous</b> °	1/8 l	7,00
(Zweigelt, Cabernet-Sauvignon) Lenikus, Vienna - organic & vegan	0,75 l	36,00

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## Non-alcoholic

		Euro
<b>Rauch apricot juice / red currant juice</b>	0,2 l	3,70
<b>Apple juice</b> clear/unfiltered or <b>orange juice</b>	1/8 l	2,30
	0,3 l	3,90
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
<b>Vöslauer mineral water</b> sparkling / without gaz <sup>o</sup>	0,33 l	3,10
	0,75 l	5,70
<b>Soda water with lemon juice/raspberry juice</b>	0,3 l	2,60
	0,5 l	3,90
<b>Pepsi Cola / Pepsi Max</b> <sup>*/**</sup>	0,33 l	3,50
<b>Frucade</b> - orange juice lemonade (kid's beverage)	0,35 l	3,70
<b>Almdudler</b> <sup>o</sup> (kid's beverage)	0,35 l	3,70
<b>Schweppes Tonic / Bitter Lemon</b>	0,2 l	3,00
<b>Iced tea lemon / peach</b>	0,33 l	3,40

## Coffee and tea

<b>Small coffee / for choice with milk</b> <sup>G</sup>	3,20
<b>Large coffee / for choice with milk</b> <sup>G</sup>	4,20
<b>Espresso lengthened</b>	3,60
<b>Melange</b> <sup>G</sup>	4,00
<b>Caffe Latte</b> <sup>G</sup>	4,30
<b>Cappuccino</b> with foamed milk <sup>G</sup>	4,00
<b>Hot chocolate</b> <sup>G</sup>	4,20
<b>Small pot of tea</b> <sup>H</sup> with lemon or milk <sup>G</sup>	4,20



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

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