



# WIENER BEISL

Wien – Berlin kulinarisch vereint

MENU ENGLISH



## STARTERS

Iced melon tomato soup  
with myrrh-chervil and candied ginger

7.5

Curd cheese bread salad Vienna style  
with chanterelles, radishes, cucumber  
and pumpkin seeds vinaigrette

9.5

„1529“

Water melon and cheeps milk cheese cream  
with rocket, spinach beet salad and half dried tomatoes

9.5

Grilled belly of pork on pear, Gorgonzola cheese, walnut kernels  
and marinated endive salad hearts

10.5

Salad of cold prime boiled beef with pumpkin seeds oil,  
red onions, salted kernels, sourdough bread  
and honey mustard sauce

11.5

„Du Gurke Du“

Homemade marinated salmon with cucumber,  
sour cream, dill and lemon

12.0





## ENTREMETS

Green asparagus in a light vinaigrette  
with wild herb salad and garden cress

14.5

Cheese noodles Salzburg style with roasted onion rings  
served with green salad in a sweet-sour dressing

small 13.5 / large 16.0

Two kinds of German pasture lamb  
with figs, country ham, grilled spring leek and tomatoes

16.5





## MAIN DISHES

Baked chicken Vienna style (complete baked spring chicken)  
with small oven potatoes  
and green salad in a sweet-sour dressing

17.5

Shoulder of regional herb pork  
on potato black pudding cream, grower apple,  
glazed carrots and sauce

18.5

Original Wiener Schnitzel  
with potato salad or roasted potatoes

21.5

Fried fillet of pike-perch on sautéed cucumber  
and radishes with elderberry curd cheese dumplings  
and tarragon citrus stock

22.5

Additional side dishes:  
potato puree / potato salad /  
small mixed side salad / small oven potatoes

4.5





## SWEETS & CHEESE

Semolina pudding with strawberries,  
elderberries and chocolate

10.0

Original Kaiserschmarrn – Emperor's pancake  
with plum compote and vanilla ice-cream

10.5

“Wien – Berlin”

Variation of different cheeses  
with figs, pear and candied walnuts

12.5

Recommendation of the day

Please ask our service team!

For our guests with food intolerances we offer special menus  
and beverage lists with a separate concretely allergy identification marking!





## HOT BEVERAGES

Small Mokka	2.0
Large Mokka	4.0
Small Brauner	2.0
Large Brauner	4.0
Wiener Melange	3.5
„Verlängerter“	3.0
Tea	4.0

## NON ALCOHOLIC DRINKS

Valser Classic	0,33 l	3.5
	0,75 l	6.5
Valser Naturell	0,33 l	3.5
	0,75 l	6.5
Homemade limonade	0,3 l	4.5
Apple juice	0,2 l	3.0
Orange juice	0,2 l	3.0
Rhubarb juice	0,2 l	3.0
Currant juice	0,2 l	3.0
Juice spritzer	0,2 l	3.0
	0,4 l	5.0
Almdudler	0,25 l	3.0
Tonic Water	0,2 l	2.8
Ginger Ale	0,2 l	2.8
Bitter Lemon	0,2 l	2.8
Coca Cola / Zero / Fanta	0,2 l	2.8
	0,4 l	4.5





## BEER

König Pilsner	0,3 l	3.2
	0,4 l	4.1
König Pilsner non-alkoholic	0,3 l	2.9
Augustiner wheat beer	0,5 l	4.5
Radler	0,3 l	3.2
	0,4 l	4.1

## APERITIF

White wine spritzer	0,2 l	5.0
Sherry dry/medium	5 cl	5.5
Portwein red/white	5 cl	5.5
Aperol Spritz	0,2 l	6.5
Hugo	0,2 l	6.5
Kir	0,1 l	6.5
Sparkling wine with cucumber	0,1 l	6.5
Kir Royal	0,1 l	11.0
Martini Cocktail		10.0

## SPRITZ VARIATIONS

Franz	7.5
<i>Gin, apple juice, tonic, fresh ginger and mint</i>	
Hock Martini	7.5
<i>Riesling, Gin, Brandy, Orange</i>	
Taza de Vita	7.5
<i>Averna, Gin, Soda, fresh mint and lime</i>	





## LONGDRINKS

Blue Gin Tonic	8.0
Bombay Gin Tonic	9.0
Tanqueray Gin Tonic	10.0
Hendrick's Gin Tonic	11.0
Absolut Vodka Soda	8.0
Absolut Vodka Lemon	8.0
Absolut Vodka Orange	8.0
Grey Goose Vodka Soda	9.5
Grey Goose Vodka Lemon	9.5
Grey Goose Vodka Orange	9.5
Jack Daniel's Cola	8.0
Jim Beam Cola	8.0
Red Label Cola	9.0
Black Label Cola	10.0
Cuba Libre	8.5
Campari Soda	8.0
Campari Orange	8.0

## BITTERS

Jägermeister	4 cl	5.5
Averna	4 cl	5.5
Ramazotti	4 cl	5.5
Fernet Branca/Menta	4 cl	5.5
Unicum	4 cl	5.5
Punte mes	4 cl	5.5







## FRUIT BRANDY

### REISETBAUER

Fruit schnapps own brand	4 cl	5.0
Williams plum	4 cl	10.0
Apricot	4 cl	10.0
Quince	4 cl	10.0
Plum	4 cl	10.0
Ginger	4 cl	10.0
Rowan berry	4 cl	12.0
Raspberry	4 cl	12.0
Cherry	4 cl	12.0

### GRAPPA

Nardini	4 cl	7.5
Nardini Riserva	4 cl	8.0
Nonino Moscato	4 cl	9.0
Tignanello	4 cl	10.0





## OPEN WINE

### WHITE

Riesling Vollrads <i>Wineyard Vollrads</i> <i>Rheingau, Germany</i>	0,2 l	5.0
Grüner Veltliner <i>Wineyard Gemeinbock</i> <i>Niederösterreich, Austria</i>	0,2 l	5.0
Grüner Veltliner „Am Berg“ <i>Wineyard Bernhard Ott</i> <i>Wagram, Austria</i>	0,1 l	4.5
Sauvignon Blanc <i>Styrian classic</i> <i>Wineyard Tement</i> <i>Südsteiermark, Austria</i>	0,1 l	4.5

### ROSÉ

Rosé Isolde <i>Wineyard Dreissigacker/</i> <i>Laggner, Rheinhessen,</i> <i>Germany</i>	0,1 l	4.5
	0,2 l	9.0





## OPEN WINE

### RED

Spätburgunder <i>Wineyard Lergenmüller</i> <i>Burgenland, Austria</i>	0,2 l	6.0
Blaifränkisch Quality wine <i>Wineyard Stiegelmar</i> <i>Neusiedlersee, Austria</i>	0,2 l	6.0
Zweigelt Landwein <i>Wineyard Heiderer-Mayer</i> <i>Wagram, Austria</i>	0,2 l	6.0
Zweigelt Edelgrund <i>Wineyard Stiegelmar</i> <i>Burgenland, Austria</i>	0,1 l	4.5

### SEKT & CHAMPAGNE

Lutter & Wegner Riesling sparkling wine	0,1 l 0,75 l	5.0 35.0
Pommery Brut Royal	0,1 l 0,75 l	11.5 89.0
Pommery Brut Royal Rosé	0,75 l	98.0
Möet & Chandon Brut Imperial	0,75 l	98.0



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in our Wiener Beisl restaurant  
or ask for our gift certificates.

We accept:



EC cards, Visa, Master Card, American Express  
at a minimum charge of 25 €