

WIENER BEISL

Wien – Berlin kulinarisch vereint

Menu
English

BERLIN CLASSICS

Consommé of prime boiled beef
with slices of pancake

8.50

Original Berlin curry sausage
with French fries and our homemade special sauce

11.50

Berlins „Boulette“
meatball with our potato salad

14.50

Beef goulash
with Swabian butter noodles and sour cream

18.00

Prime boiled beef
with horseradish cream sauce and Bouillon vegetables

21.00

Pan fried Wiener Schnitzel of veal
with lukewarm potato cucumber salad

22.00

STARTERS

Pumpkin cream soup
with pumpkin kernels and Styrian pumpkin seed oil
8.50

Lambs lettuce with Styrian pumpkin seed oil
and fresh shaved sheep's milk cheese
9.50

Caesar salad - Romain lettuce
with cherry tomatoes, kaper berries, croutons and Parmesan
8.50
... or additional with fried chicken breast
14.50

TARTE FLAMBÉE

... with bacon and onions
10.50
... with Emmentaler cheese, rocket salad and cherry tomatoes
11.50
... with smoked salmon, rocket salad and horseradish cream
12.50

PASTA

Tagliatelle noodles
with mushrooms in cream sauce and cranberries
14.50

MAIN DISHES

Baked chicken Vienna style
with lukewarm potato cucumber salad,
pumpkin seed oil and kernels

14.50

Venison ragout
with potato dumplings, nut pesto
and cranberries

21.50

Leg of goose
with black currant red cabbage
and potato dumplings

22.50

FISH

Pike-perch of river Havel
with potato puree and creamed Sauerkraut

21.00

VEGETARIAN DISHES

Gnocchi filled with truffled goat's milk cheese
on rocket salad topped with shaved Parmesan

16.50

Mushroom ragout
with Tagliatelle noodles and cranberries

14.50

SWEETS

Warm apple strudel
on Vanilla sauce

6.50

Caramellised Kaiserschmarrn - Emperor's pancake
with warm plum compote
and vanilla ice-cream
(Please give us a Minimum of 15 minutes to prepare)

10.50

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

HOT BEVERAGES

Espresso	2.00
Espresso double	4.00
Espresso Macchiato	2.50
Coffee	3.00
Cappuccino	3.50
Milk coffee	4.00
Tea	4.00

NON-ALCOHOLIC DRINKS

San Pellegrino sparkling	0,25 l	3.50
	0,75 l	7.00
Acqua Panna still	0,25 l	3.50
	0,75 l	7.00
Apple juice	0,2 l	3.00
Orange juice	0,2 l	3.00
Rhubarb juice	0,2 l	3.00
Currant juice	0,2 l	3.00
Juice spritzer	0,2 l	3.00
	0,4 l	5.00
Almdudler	0,25 l	3.00
Tonic Water	0,2 l	3.00
Ginger Ale	0,2 l	3.00
Bitter Lemon	0,2 l	3.00
Coca Cola/Zero/Fanta	0,2 l	3.00
	0,4 l	4.50

BEER

König Pilsner	0,3 l	3.00
	0,4 l	4.00
König Pilsner non-alcoholic	0,3 l	3.00
Augustiner wheat beer	0,5 l	4.50
Radler (beer with lemonade)	0,3 l	3.00
	0,4 l	4.00

APERITIF

Special recommendation:

Our house-made Premium Sparkling Wine

Lutter & Wegner	0,1 l	5.00 €
Riesling Sekt	0,75 l	35.00 €

White wine spritzer	0,2 l	5.00
Sherry dry/medium	5 cl	5.50
Portwein red/white	5 cl	5.50
Aperol Spritz	0,2 l	6.50
Hugo	0,2 l	6.50
Kir	0,1 l	6.50
Kir Royal	0,1 l	11.00

LONGDRINKS

Bombay Gin Tonic	8.50
Tanqueray Gin Tonic	9.50
Blue Gin Tonic	10.50
Hendrick's Gin Tonic	11.50
Absolut Vodka Soda	8.00
Absolut Vodka Lemon	8.00
Absolut Vodka Orange	8.00
Grey Goose Vodka Soda	9.50
Grey Goose Vodka Lemon	9.50
Grey Goose Vodka Orange	9.50
Jack Daniel's Cola	8.00
Jim Beam Cola	8.00
Red Label Cola	9.00
Black Label Cola	10.00
Cuba Libre	8.50
Campari Soda	8.00
Campari Orange	8.00

BITTERS

Jägermeister	4 cl	5.50
Averna	4 cl	5.50
Ramazotti	4 cl	5.50
Fernet Branca/Menta	4 cl	5.50
Unicum	4 cl	5.50
Punte mes	4 cl	5.50

FRUIT BRANDY

REISETBAUER

Fruit schnapps own brand	4 cl	5.00
Williams plum	4 cl	10.00
Apricot	4 cl	10.00
Quince	4 cl	10.00
Plum	4 cl	10.00
Ginger	4 cl	10.00
Rowan berry	4 cl	12.00
Raspberry	4 cl	12.00
Cherry	4 cl	12.00

GRAPPA

Nardini	4 cl	7.50
Nardini Riserva	4 cl	8.00
Nonino Moscato	4 cl	9.00
Tignanello	4 cl	10.00

OPEN WINES

WHITE

Grauburgunder „Brunhilde“ <i>Wineyard Dreissigacker/Laggner Rheinhessen, Germany</i>	0,1 l	4.50 €
Riesling Vollrads <i>Wineyard Schloss Vollrads Rheingau, Germany</i>	0,2 l	5.00 €
Chardonnay <i>Wineyard Kloster Limburg Pfalz, Germany</i>	0,2 l	5.00 €
Grüner Veltliner <i>Wineyard Gmeinbock Niederösterreich, Austria</i>	0,2 l	5.00 €

ROSÉ

Rosé „Isolde“ <i>Wineyard Dreissigacker/Laggner Rheinhessen, Germany</i>	0,1 l	4.50 €
---	-------	--------

DESSERT WINE

Beerenauslese - Cuvée <i>Wineyard Umathum Burgenland, Austria</i>	0,375 l	39.00 €
--	---------	---------

OPEN WINES

RED

„That's Neiss“ Rotwein Cuvée <i>Wineyard Ludi Neiss</i> <i>Pfalz, Germany</i>	0,1 l	5.50 €
Württembergischer Lemberger <i>Wineyard Graf Neippberg</i> <i>Württemberg, Germany</i>	0,1 l	5.50 €
Spätburgunder, QbA <i>Wineyard Salway</i> <i>Baden, Germany</i>	0,1 l	5.50 €
Zweigelt <i>Wineyard Heiderer Mayer</i> <i>Niederösterreich, Austria</i>	0,2 l	6.00 €

SPARKLING WINE & CHAMPAGNE

Lutter & Wegner Riesling Sekt	0,1 l 0,75 l	5.00 € 35.00 €
Pommery Brut Royal	0,1 l 0,75 l	11.50 € 89.00 €
Pommery Brut Royal Rosé	0,75 l	98.00 €
Möet & Chandon Brut Imperial	0,75 l	98.00 €

Celebrate your private or business events
in our Wiener Beisl restaurant
or ask for our gift certificates.

CONTACT / EVENTS:

Laggner Gruppe
- Event Management -
Email: info@laggner-gruppe.de
Email: info@wiener-beisl.de
FON: +49 (0)30 - 20 29 54 0
Mo-Fr / 9:30 a.m. - 18:30 p.m.

We accept:



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