



WIENER BEISL

Wien – Berlin kulinarisch vereint

MENU ENGLISH



STARTERS

„Kürbis Crème“

pumpkin cream / horseradish foam / roasted salt kernels /
oil / mountain cheese chip / sour cream

9.5

„Kohl Acker“

curly kale / mountain cheese / pumpkin kernels /
duck hearts

10.5

„Brandenburg Sow“

belly / pear / black salsify / champignon / cress sour cream

10.5

„Pulled calf“

prime boiled beef / pumpkin seed oil / red onions /
sourdough bread / honey mustard sauce

12.5

„Du Gurke Du“

marinated salmon / cucumber selection / dill /
sour cream / lemon

13.0





ENTREMETS

„Ziege“

goat cheese / pumpkin / vinegar plum / pulverized hay

14.5

„Kas Spatzen“

swabian egg noodles / Salzburg mountain cheese /

sweet sour lettuce/ Homemade roasted onion rings

small 13.50 / large 16.0

„Weidelamm“

neck of grazing lamb medium rare / braised shoulder /

two kinds of cauliflower / bacon / orange

16.5





MAIN DISHES

„Mistkratzer“

baked chicken / oven potato / sweet sour lettuce

17.5

„Havelland“

fried pike-perch / potato lemon cream /

fennel / anise stock

22.5

„Piepmatz & Mampe“

duck breast medium rare / celery cream /

curd cheese bread / orange sauce

19.5

„Wiener Schnitzel“

veal schnitzel / potato – as salad or roasted

22.5

Additional side dishes:

potato puree / potato salad /

small mixed side salad / small oven potatoes

4.5





SWEETS & CHEESE

„Gmoggels“

Emperor's pancake / plum compote / vanilla ice-cream

10.5

„Griesflammerie“

semolina flummery / huckleberries / yogurt / aerated chocolate

10.5

„Wien–Berlin“

Salzburg mountain cheese / Gorgonzola & goat cheese /
fig / pear / candied nuts

12.5

To your order we serve a bread basket with baguette,
homemade sourdough bread and our special refined butter.

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

Bombay Gin Tonic	8.5
Tanqueray Gin Tonic	9.5
Blue Gin Tonic	10.5
Hendrick's Gin Tonic	11.5
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>Pfalz, Germany</i>	0,2 l	6.0
Blafränkisch 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 €