

Nachos

Guacamole Nachos		V ⁺	7,40
BBQ Tortilla Chips topped with guacamole			
Chipotle Nachos	A F G N	V	5,90
BBQ Tortilla Chips topped with chipotle aioli, very spicy			
Cheese Nachos	A F G N	V	6,40
BBQ Tortilla Chips topped with cheese sauce			
Oriental Nachos	A F H L M N	V ⁺	7,40
BBQ Tortilla Chips topped with hummus and mango - lime - curry sauce			
Transilvania Nachos	A F G N	V	6,90
BBQ Tortilla Chips topped with garlic - parsley- and cheese sauce			
Jalapeño Nachos	A F G N	V	7,40
BBQ Tortilla Chips topped with cheese sauce and salsa verde, very spicy			

Snacks & Vorspeisen

Hummus	N	V ⁺	5,70
homemade, served chilled with olives, olive oil & 1 bread (A)			
Mango Hummus	F H L M N	V ⁺	7,20
homemade, served chilled with olives, mango - lime - curry sauce & 1 bread (A)			
Hummus rot	N O	V ⁺	6,70
homemade, served chilled with olives, chili sauce & 1 bread (A)			
Hummus Trio	F M N O	V ⁺	7,20
classic, red and Levante, served chilled with olives & 1 bread (A)			
Edamame Triangles	A E F H M N	V ⁺	6,20
homemade Edamame - Falafel - garlic - triangles with our homemade BBQ dip			
Red Hot Chili Flowers	A O M	V ⁺	6,20
crunchy & spicy cauliflower wings topped with chili sauce, served with Sauce Trara Dip (Tartare style sauce), very spicy			
No Chicken Nuggets	A F	V ⁺	5,90
6 pcs nuggets based on soy (chicken nuggets style) with sweet - sour sauce			
Onion Rings	A L M	V ⁺	5,90
onion rings with our homemade BBQ dip			
Rings of Fire	A L M	V ⁺	6,90
onion rings topped with chili sauce, served with our homemade BBQ dip, very spicy			

Steak Fries (fried twice)

Our fries are served with ketchup and homemade garlic dip (C, G, M), vegan option V+ "without garlic dip"

Steak Fries		Option V+	4,50
Truffle Fries	C M	V	6,30
steak fries topped with truffle mayo			
Garlic Fries		Option V+	5,60
steak fries topped with garlic - parsley sauce			
Beethoven Fries	G	V	6,90
steak fries topped with ground feta cheese			
Chipotle Aioli Fries	C M	V	5,90
steak fries topped with chipotle aioli, very spicy			
Cheesy Fries	F G	V	6,10
steak fries topped with cheese sauce			
Rudolfscrime Fries	F G	V	6,90
steak fries topped with cheese sauce and salsa verde, very spicy			

Soups

Brokkoli Cheddar Suppe	A G L	V	5,60
broccoli cheddar soup			
Süßkartoffelsuppe	L	V+	5,60
sweet potato soup with coconut milk and peas			

Knabbereien

Peanuts etc. from the dispenser at the bar	A E H	V+	coin slot 1 €
Mini pretzels, 15g	A N	V+	1,50
Pringles Original, salted, 40g	A	V+	2,90
Pringles Hot & Spicy, 40g	A G	V	2,90
Tortilla Chips BBQ, 150g		V+	4,40
Flatbread (Lepinja)	A	V+	1,90

Happy Hour

daily 4 - 6 p.m.

draft Frizzante

1/8
3,30

Aperol Sprizz

with draft Frizzante

1/4
4,60

Cold Dishes - Sandwiches

Pastrami Sandwich	ACGM	14,90
pastrami, coleslaw, red onions, pickled cucumber and agave-mustard sauce served in a flatbread, Beer recommendation: Pale Ale Leitung Nr. 6		
Laxenburger	ADGM	14,90
smoked salmon, Philadelphia cream cheese, sauce trara (tartare style sauce), red onions, tomatoes served in a flatbread, Drink recommendation: Frizzante Leitung Nr. 16		
Bread Pitt	AN	V ⁺ 11,90
guacamole, hummus, pomegranate seeds, arugula, pickled red onions served in a flatbread, Beer recommendation: Ostarrichi Pils		

Burger

Our Burgers are served medium well. Buns are made flatbread style, all burgers come with fries (fried twice) , ketchup (L,M) and homemade garlic dip.

we also serve any burger without bun (-0,90 €)

find more monthly changing, seasonal themed burgers
on the blue menu

Hawidere Burger	ACEGLM	18,70
100 % ground beef (200g), double bacon, double mountain cheese, fried onions, Domrep chili mustard sauce (alcohol), tomatoes, onions, lettuce, homemade cocktail-, garlic & BBQ sauce.		
Beer recommendation: Domrep Pils		
Nevada Burger	ACEGLM	13,90
100% ground beef (200g), double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schremser Premium		
Cheese Burger	ACEGLM	14,90
100% ground beef (200g), double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Hadmar Bio		
Avocado Burger	ACEGLM	17,70
100% ground beef (200g), guacamole, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce		
Beer recommendation: Pale Ale Leitung Nr. 6		
Eggstasy Burger	ACEGLM	18,70
100% ground beef (200g), fried egg, truffle mayo, double cheddar, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: La Chouffe		

Burger

Stinky Rose	ACEGLM	16,70
served with Garlic Fries, 100% ground beef (200g), blue cheese, double homemade garlic sauce, double bacon, tomatoes, onions, lettuce		
Beer recommendation: Bay Ale		
Cheese & Onion Burger	ACEGLM	17,70
100% ground beef (200g), double cheddar, onion rings, sauce trara (tartare style sauce) double bacon, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Domrep Pils		
Waldviertler Burger	ACEGLMO	18,70
100% organic beef from the Waldviertel (200g), double bacon, tomatoes, lettuce, onions, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Schremser Naturtrüb		
Pure Burger	A	13,40
100% ground beef (200g), double bacon, tomatoes, onions, lettuce		
Beer recommendation: Ostarrichi Pils		
Holy Cow Burger	ACEFGHLM	16,70
100% ground beef (200g), mango - lime - curry - sauce, double cheddar, double bacon, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce.		
Beer recommendation: The Padawan		
Hanni Mustard Burger	ACEGLM	16,70
100 % ground beef (200g), double bacon, double mountain cheese, agave mustard sauce, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Wiener Original		
Cheesy Cheese Burger	ACEFGLM	16,70
100% ground beef (200g), smoked cheesy sauce, double bacon, tomatoes, onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Mountain Pale Ale		
Uhudler Blue Burger	ACEGLMO	18,20
100% ground beef (200g), double bacon, caramelized red onions with Uhudler wine (alcohol), blue cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Guinness Extra Stout		
Texas Farmer Burger	ACEGLMO	19,20
100% ground beef (200g), baked beans with bacon, fried egg, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce		
Beer recommendation: Domrep Pils		

Spicy Burgers)

Chili Burger	ACEGLMO		16,20
100% ground beef (200g), chili sauce, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Big Easy			
Chipotle Burger	ACEFGLM		16,70
100% ground beef (200g), chipotle aioli, double cheddar, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Domrep Pils			
Jalapeño Burger	ACEFGLM		17,70
100% ground beef (200g), jalapeño cheese sauce, double bacon, tomatoes, onions lettuce, homemade cocktail-, garlic-, & BBQ sauce Bierempfehlung: IPA Leitung Nr. 10			
Hangover Burger	ACEFGLM		19,20
100% ground beef (200g), fried egg, hash brown, chili sauce, double bacon, double cheddar, tomatoes, onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Bay Ale			

vegan (V⁺) & vegetarian (V) Burgers

Zu veganen Burgern servieren wir die Steak Fries (doppelt frittiert) mit Ketchup

Fünfhaus Burger	AELM	V ⁺	18,70
the vegan version of our Hawidere Burger, smoked bean patty, double vegan "cheddar", fried onions, Domrep chili mustard sauce (alcohol), tomatoes, onions, lettuce, homemade BBQ sauce Beer recommendation: Domrep Pils			
Brussels Sprouts Burger	ACEGLM	V	14,20
fried brussels sprouts, double cheddar cheese, tomatoes, onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Weißbier Leitung Nr. 7			
Veggie Burger	ACEGLM	V	14,90
two veggie patties, double cheddar, tomatoes, onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Obertrumer Original			
Tartufo Burger	ACEGLM	V	16,90
two veggie patties, truffle mayo, double cheddar, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce, Beer recommendation: La Chouffe			
Black Bean Burger	AELM	V ⁺	16,20
smoked black bean patty, tomatoes, onions, lettuce homemade BBQ sauce Beer recommendation: Bay Ale			
Acapulco Burger	AELM	V ⁺	19,90
smoked black bean patty, guacamole, tomatoes, red onions, lettuce, homemade BBQ sauce Beer recommendation: Pale Ale Leitung Nr. 6			

vegan (V⁺) & vegetarian (V) Burgers

Mumbai Burger	A F H M	V ⁺	16,20
Falafel patty, Holy Cow mango - lime - curry - sauce, tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: The Padawan			
Falafel Burger	A E L M N	V ⁺	16,20
Falafel patty, tomatoes, onions, lettuce, hummus, homemade BBQ sauce Beer recommendation: Hadmar Bio			
Hickory Onion Burger	A E F H L M	V ⁺	18,70
smoked bean patty, onion rings, sauce trara (tartare style sauce), tomatoes, onions, lettuce, homemade BBQ sauce, Beer recommendation: Schremser Doppelmalz			

spicy vegan (V⁺) & vegetarian (V) Burgers)

Black Jack Burger	A E F L M	V ⁺	17,20
smoked black bean patty, jalapeño salsa, tomatoes, onions, lettuce, homemade BBQ sauce Beer recommendation: Schneider Hopfenweisse			
Chi Chi Burger	A M	V ⁺	17,70
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, sweet-sour sauce, tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: The Padawan			
Chix on the Run Burger	A M	V ⁺	17,70
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, sauce trara (tartare style sauce), tomatoes, onions, lettuce, homemade BBQ sauce. Beer recommendation: IPA Leitung Nr. 10			

Pimp your Burger

			<u>additional charge</u>
Truffle Fries	C M	V	1,80
steak fries topped with truffle mayo			
Garlic Fries		V ⁺	1,10
steak fries topped with garlic - parsley sauce			
Beethoven Fries	G	V	2,40
steak fries topped with ground feta cheese			
Chipotle Aioli Fries	C M	V	1,40
steak fries topped with chipotle aioli, very spicy			
Cheesy Fries	F G	V	1,60
steak fries topped with cheese sauce			
Rudolfscrim Fries	F G	V	2,40
steak fries topped with cheese sauce and salsa verde, very spicy			

Side Salads

Gemischter Blattsalat	E	V ⁺	4,10
Mixed Leaf Salad with classic Viennese vinaigrette			
Coleslaw	C G M	V	4,10
classic american cabbage salad			

Dips

Flüchtlings Dip		V ⁺	1,00
contains 100% love & air			
take a step and make a donation			
the full amount is donated directly to the Viennese house of integration			
Trüffelmayo	C M	V	2,30
Guacamole		V ⁺	2,30
Mayo Vegan Dip	M	V ⁺	1,90
Holy Cow Dip	F H M	V ⁺	1,90
mango - lime - curry sauce			
Cheesy Dip	F G	V	2,10
cheese sauce with smoked paprika			
Chipotle Aioli Dip	C M	V	1,90
smoked garlic - chili mayonnaise, very spicy			
Salsa Verde Dip		V ⁺	1,50
jalapeño salsa, very spicy			
Chili Dip	O	V ⁺	1,50
fruity & very spicy			

Salads

Emperor Salad	C E G L M		10,90
100% ground beef patty (200g), bacon, mixed leaf salad, tomatoes, pickled red onions, homemade cocktailsauce. Beer recommendation: Schremser Premium			
Insalata Pastrami			11,40
chilled pastrami, mixed leaf salad, agave-mustard sauce, tomatoes, pickled red onions Beer recommendation: La Chouffe			
Los Bollos Salat	A F H M	V ⁺	14,40
No Chicken Nuggets, guacamole, mixed leaf salad, tomatoes, pickled red onions, pomegranate seeds, mango - lime - curry sauce, Beer recommendation: IPA Leitung Nr. 10			

Salads

Hirtensalat	E G	V	10,40
ground feta cheese, mixed leaf salad, tomatoes, pickled red onions			
Bierempfehlung: Andechser Weißbier hell			
Flower Power Salad	A	V ⁺	11,40
crunchy & spicy cauliflower wings, mixed leaf salad, tomatoes, pickled red onions, spicy			
Beer recommendation: Ostarrichi Pils			
Vellness Salad	A E	V ⁺	11,40
crispy chicken style patties based on wheat protein breaded in spicy cornflakes, mixed leaf salad, tomatoes, pickled red onions. Beer recommendation: The Padawan			

Main Dishes

Bohnen mit Speck	E L O		7,90
baked beans with bacon & 1 bread (A), Beer recommendation: Schremser Naturtrüb			
Chili con Carne	E L		9,50
with diced beef & 1 bread (A), spicy. Beer recommendation: Domrep Pils			
Wiener Saftgulasch	E		12,50
beef Goulash & 1 bread (A). Beer recommendation: Schremser Premium			
Teufelsgulasch	E O		13,50
spicy beef Goulash & 1 bread (A), Beer recommendation: The Padawan			
Hühner Mango Curry	E F H L M N		14,40
Chicken Mango Curry & 1 bread (A), organic chicken, Beer recommendation: Mountain Pale Ale			

vegan (V⁺) & vegetarian (V) Main Dishes

Bohnen mit Rauch	A E L	V ⁺	7,50
black bean stew with hickory smoke aroma & 1 bread (A), Beer recommendation: Guinness			
Linseneintopf orientalisches	E H L M O	V ⁺	8,50
Oriental Lentil Stew with root vegetables and raisins & 1 bread (A). Beer recommendation: Doppelmalz			
Kichererbsencurry	A E F H L M	V ⁺	8,50
chickpea curry, bell pepper, leek & 1 bread (A), spicy. Beer recommendation: Obertrumer Original			
Jackfruit Chili	E L	V ⁺	10,50
Chili with jackfruit & 1 bread (A), spicy, jackfruit is a plant (vegan) the flesh of it tastes like tender chicken, the texture is like "pulled pork". Beer recommendation: Schremser Märzen			
Hummus & Friends	A C E G L M N	V ⁺	10,50
homemade hot edamame-falafel-garlic-triangles on chilled hummus with mango-lime-curry-sauce, pomegranate seeds, olives & 1 bread (A). Beer recommendation: Weitra Hell			

Desserts

Affogato	F	V ⁺	4,90
espresso with vanilla ice cream, vegan			
New York Style Cheesecake	A C G	V	5,90
homemade			
Sacher Cheesecake	A C G	V	7,40
homemade cheesecake topped with apricot- and dark chocolate sauce			
Caramel Cheesecake	A C F G	V	6,40
homemade cheesecake topped with Lotus Biscoff caramel sauce			
Tichy Eismarillenknödel	C E G H	V	5,40
the original Tichy vanilla - apricot ice dumpling & whipped cream			
Peanut Butter Blondie	E H	V ⁺	5,90
homemade, vegan & gluten free			
Schokoauflauf	A C F G L M N	V	5,90
homemade chocolate cake with a hint of orange and whipped cream			

you'll find further desserts on our blue menu