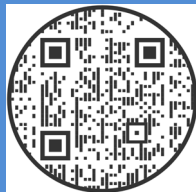


Bussi



Digital menu



...one of the last living rooms in Vienna

Beer has been tapped here for over 100 years

Beer has been tapped at this location since the early 1920s, originally in the Weinhaus Kraft until the Hawidere was founded in 2001.

We tap 14 beers as well as cider & prosecho.

Honest burgers & a passion for beer

Quality and freshness are of central importance to us. We source 100% of our beef from Austrian farms, mainly from Lower Austria and Styria. The chicken comes from "Steirerhuhn BIO" and the organic beef from the Waldviertel.

The potatoes for our steakhouse fries come from the Weinviertel region, lettuce, tomatoes and vegetables fresh from the market. We prepare most of the dips ourselves. The burger bread is baked in a stone oven, flatbread style, and is delivered freshly every day. We source milk, eggs, coffee and tea from organic farms. Good burgers also need the right drink. That's why our qualified beer sommelier Dominique has tested and tasted a lot to recommend the right drink for every dish.

Our vegan dishes do not contain any animal products

Our vegetarian dishes may contain dairy products or eggs and therefore meet the requirements of an ovo-lacto-vegetarian

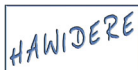
Allergen information in accordance with Codex recommendation: Allergen information is provided if the designated substances or products made from them are contained as an ingredient in the end product. The 14 main allergens are labeled in accordance with the legal requirements (EU Food Information Regulation 1169/2011). There are also other substances that can trigger food allergies or intolerances. Despite careful preparation of our dishes, traces of other substances used in the production process in the kitchen may be present in addition to the labeled ingredients.

A Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products thereof, **B** Crustaceans and products thereof, **C** Eggs and products thereof, **D** Fish and products thereof, **E** Peanuts and products thereof, **F** Soybeans and products thereof, **G** Milk and products thereof (including lactose), **H** Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachios and products thereof, **L** Celery and products thereof, **M** Mustard and products thereof, **N** Sesame seeds and products thereof, **O** Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l expressed as SO₂, **P** Lupins and products thereof, **R** Molluscs and products thereof.

Open every day 4pm till 12am - kitchen till 10 pm

We accept ATM card, Visa and Master Card

Prices in Euro, incl. all taxes and fees, printing errors excepted



...one of the last living rooms in Vienna

Aperitivo o

Sissi Sprizz 1/4 6,90

Prosecho - elderflower syrup - sparkling water - lime

Trutscherl 1/4 6,90

Prosecho - pink grapefruit syrup - sparkling water - orange

Campari Soda 4,60

Amalfi Sprizz alcoholfree 1/4 6,90

Aperol Sprizz alcoholfree with Undone Aperitivo

Starters & Soups

Hummus N vegan 6,10

Homemade, served chilled with olives, olive oil & 1 bread (A)

Hummus Trio FMNO vegan 7,60

Hummus, chili- and mango-curry sauce, served chilled with olives & 1 bread (A), very spicy

Kaspress Fries ACGM vegetarian 7,10

Homemade mountain cheese, potatoe, dry bread sticks with Sauce Trara (tartare style sauce)

Brokkoli Cheddar Suppe GL vegetarian 5,90

Süßkartoffelsuppe with coconut milk & peas L vegan 5,90

Burgers

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

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

More monthly changing, seasonal themed burgers
on the white menu

Hawidere Burger ACEGLM 19,40

100 % ground beef (200g), double bacon, double mountain cheese, fried onions,

Domrep chili mustard sauce (alcohol), tomatoes, red onions, lettuce, homemade cocktail-, garlic & BBQ sauce. Beer recommendation: Domrep Pils

Cheesy Cheese Burger ACEFGLM 17,40

100% ground beef (200g), cheese sauce, double bacon, tomatoes, red onions, lettuce

homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Guinness Extra Stout

Burgers

Cheese Burger	ACEGLM	16,40
100% ground beef (200g), double cheddar, double bacon, tomatoes, red onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Pale ale tap Nr. 6		
Waldviertler Burger	ACEGLM	19,40
100% organic beef from the Waldviertel (200g), double bacon, tomatoes, lettuce, red onions, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: Schremser Naturrüb		
Stinky Rose Burger	ACEGLM	17,40
Served with Garlic Fries, 100% ground beef (200g), blue cheese, double homemade garlic sauce, double bacon, tomatoes, red onions, lettuce Beer recommendation: Wheat beer Tap Nr. 7		
Avocado Burger	ACEGLM	18,40
100% ground beef (200g), guacamole, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce Beer recommendation: Pale ale tap Nr. 6		
Uhudler Blue Burger	ACEGLMO	19,40
100% ground beef (200g), double bacon, caramelized red onions with Uhudler rot (alcohol), blue cheese, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Drink recommendation: Uhudler rot		
Eggstasy Burger	ACEGLM	19,40
100% ground beef (200g), fried egg, boiled quail egg, truffle mayo, double cheddar, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: La Chouffe		
Cheese & Onion Burger	ACEGLM	18,40
100% ground beef (200g), double cheddar, onion rings, sauce trara (tartare style sauce) double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Drink recommendation: Cider tap Nr. 15		
Holy Cow Burger	ACEFGHLM	17,40
100% ground beef (200g), mango - lime - curry - sauce, double cheddar, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: IPA tap Nr. 10		
Texas Farmer Burger	ACEGLMO	19,90
100% ground beef (200g), baked beans with bacon, fried egg, double bacon, double cheddar, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: Domrep Pils		

Burgers

Fiaker Burger	ACEGLM	19,90
A Viennese Fiaker goulash as a burger		
100% pulled beef goulash, fried egg, grilled Frankfurter sausage, pickled gherkin, red onions, salad, homemade BBQ sauce. Beer recommendation: Schremser Premium		
Nevada Burger	ACEGLM	15,40
100% ground beef (200g), double bacon, tomatoes, red onions		
lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schremser Premium		
Pure Burger	A	14,90
100% ground beef (200g), double bacon, tomatoes, red onions, lettuce		
Beer recommendation: Ostarrichi Pils		

Spicy burgers 🌶️

Chili Burger	ACEGLMO	17,40
100% ground beef (200g), chili sauce, double cheddar, double bacon, tomatoes, red onions		
lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Pale ale tap Nr. 6		
Chipotle Burger	ACEFGLM	17,40
100% ground beef (200g), chipotle mayo, double cheddar, double bacon, tomatoes, red onions		
lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Domrep Pils		
Jalapeño Burger	ACEFGLM	18,40
100% ground beef (200g), cheese sauce, pickled Jalapeños slices, double bacon, tomatoes, red onions, lettuce, homemade cocktail-, garlic-, & BBQ sauce		
Bierempfehlung: IPA tap Nr. 10		

Vegan & vegetarian burgers

We serve steakhouse fries with ketchup alongside our vegan burgers.

Fünfhäus Burger	AELM	vegan	19,40
The vegan version of our Hawidere Burger, homemade smoked black bean patty, double vegan "cheddar", fried onions, Domrep chili mustard sauce (alcohol), tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Domrep Pils			
Brussels Sprouts Burger	ACEGLM	vegetarian	15,40
Fried brussels sprouts, double cheddar cheese, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Wheat beer Tap Nr. 7			
Veggie Burger	ACEGLM	vegetarian	15,90
Two veggie patties, double cheddar, tomatoes, red onions, lettuce			
homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Obertrumer Original			

Vegan & vegetarian burgers

Tartufo Burger	A C E G L M	vegetarian	17,90
Two veggie patties, truffle mayo, double cheddar, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: La Chouffe			
Falafel Burger	A E L M N	vegan	16,90
Homemade falafel patty, tomatoes, red onions, lettuce, chilled hummus, homemade BBQ sauce Beer recommendation: Belgian style tap Nr. 8			
Mumbai Burger	A F H M	vegan	16,90
Homemade falafel patty, mango - lime - curry - sauce, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: IPA tap Nr. 10			
Black Bean Burger	A E L M	vegan	16,90
Homemade smoked black bean patty, tomatoes, red onions, lettuce homemade BBQ sauce Beer recommendation: Stout, Porter, Schwarzbier tap Nr. 9			
Acapulco Burger	A E L M	vegan	19,90
Homemade smoked black bean patty, guacamole, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Pale ale tap Nr. 6			
Hickory Onion Burger	A E F H L M	vegan	19,40
Homemade smoked bean patty, onion rings, sauce trara (tartare style sauce), tomatoes, red onions, lettuce, homemade BBQ sauce. Drink recommendation: Cider tap Nr. 15			

Spicy vegan & vegetarian burgers 🌶️

Chix on the Run Burger	A M	vegan	18,40
Crispy chicken style patties based on wheat protein breaded in spicy cornflakes, sauce trara (tartare style sauce), tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: IPA tap Nr. 10			
Chili & Limes Burger	A M	vegan	18,90
Crispy chicken style patties based on wheat protein breaded in spicy cornflakes, lime mayo, chili sauce, tomatoes, red onions, lettuce, homemade BBQ sauce. Beer recommendation: Starnberger Hell			

Side salads

Gemischter Blattsalat		vegan	4,50
Mixed Leaf Salad with classic Viennese vinaigrette			
Coleslaw	C G M	vegetarian	4,50
Classic american cabbage salad			

Pimp your burger

			<u>additional charge</u>
Truffle Fries	C M	vegetarian	1,90
Steakhouse fries topped with truffle mayo			
Garlic Fries		vegan	1,40
Steakhouse fries topped with garlic-parsley oil			
Chipotle Fries	C M	vegetarian	1,70
Steakhouse fries topped with chipotle mayo, very spicy			
Cheesy Fries	F G	vegetarian	1,90
Steakhouse fries topped with cheese sauce			
Rudolfscrim Fries	F G	vegetarian	2,50
Steakhouse fries topped with cheese sauce and pickled Jalapeños slices, very spicy			
Organic fried egg	fried on meat grill station		2,90

Dips

Flüchtlings Dip		vegan	1,10	
Is made of air and love. Take a step and make a donation.				
The full amount is directly donated to the Viennese house of integration				
Trüffelmayo Dip	truffle mayo	C M	vegetarian	2,40
Mayo Vegan Dip		M	vegan	2,20
Cheesy Dip		F G	vegetarian	2,40
Cheese sauce with smoked paprika				
Lime Mayo Dip		M	vegan	2,40
Chipotle Dip		C M	vegetarian	2,20
Smoked chili mayonnaise, very spicy				

Salads

Emperor Salad	A C L M		11,70
100% ground beef patty (200g), bacon, mixed leaf salad, tomatoes, pickled red onions, homemade cocktailsauce. Beer recommendation: Schremser Premium			
Protein King Salad	A C L		14,90
100% ground beef patty (200g), fried egg, boiled quail egg, mixed leaf salad, tomatoes, pickled red onions. Beer recommendation: Wheat beer tap Nr. 7			
Caulifornia Salad	A F	vegan	14,90
Crunchy & spicy cauliflower wings, guacamole, mixed leaf salad, tomatoes, pickled red onions, pomegranate seeds, mango - lime - curry sauce			
Beer recommendation: Belgian style tap Nr. 8			

Salads

Queens Salad	vegan	11,70
Fried brussels sprouts, sauce trara (tartare style sauce), mixed leaf salad, tomatoes, pickled red onions. Drink recommendation: Bubbles Tap Nr. 16		

Main dishes

Bohnen mit Speck	E L O		8,70
Baked beans with bacon & 1 bread (A). Beer recommendation: Schremser Naturtrüb			
Chili con Carne	E L		10,40
With diced beef & 1 bread (A), spicy. Beer recommendation: Domrep Pils			
Wiener Saftgulasch	E		13,70
Beef goulash & 1 bread (A). Beer recommendation: Schremser Premium			
Teufelsgulasch	E O		14,80
Like above with homemade chili sauce & 1 bread (A), spicy. Beer recommendation: Ost. Pils			
Jackfruit Chili	E L	vegan	11,40
Chili with jackfruit & 1 bread (A). spicy, jackfruit is a plant, the flesh of it tastes like tender chicken, the texture is like "pulled pork". Beer recommendation: Schremser Märzen			
Linseneintopf orientalisch	E H L M O	vegan	8,70
Oriental lentil stew, root vegetables & raisins & 1 bread (A). Beer recommendation: And. Dunkles			
Hummus & Friends	A C E G L M N	vegan	11,40
Homemade edamame-falafel-garlic-triangles on chilled hummus with mango-lime-curry-sauce, pomegranate seeds, olives & 1 bread (A). Beer recommendation: Aug. Edelstoff			
Kichererbsencurry	A E F H L M	vegan	9,40
Chickpea curry, bell pepper, leek & 1 bread (A), spicy. Beer recommendation: Obertrumer Orig.			

Burger Dogs & snacks

Burger meets hot dog. Patty served in a hot dog bun on BBQ tortilla chips			
Speedy Gonzalez Dog	A D G M		12,40
100 % ground beef (100g), cheese sauce, lime mayo, pickled red onions, lettuce tomatoes, red onions, homemade BBQ sauce. Beer recommendation: Schremser Naturtrüb			
Guadalajara Dog	A E F G L M N O		12,40
100 % ground beef (100g), cheese sauce, chili sauce, fried onions, lettuce, tomatoes, red onions, homemade BBQ sauce, very spicy. Beer recommendation: Pale ale tap Nr. 6			
Frijoles Dog	A E L M	vegan	12,40
Homemade smoked black bean patty (100g), lime mayo, fried onions, lettuce, tomatoes, red onions, double homemade BBQ sauce. Beer recommendation: Starnberger Hell			

Snacks

Guacamole Nachos		vegan	7,70
BBQ Tortilla Chips topped with guacamole			
Cheese Nachos	A F G N	vegetarian	6,70
BBQ Tortilla Chips topped with cheese sauce			
Transilvania Nachos	A F G N	vegetarian	7,30
BBQ Tortilla Chips topped with garlic-parsley oil and cheese sauce			
Jalapeño Nachos	A F G N	vegetarian	7,70
BBQ Tortilla Chips topped with cheese sauce and pickled Jalapeños slices, very spicy			
Azteken Jause	M	vegan	7,90
Guacamole with lime mayo and pomegranate seeds & 1 bread (A)			
Edamame Triangles	A E F H M N	vegan	6,70
Homemade edamame - falafel - garlic - triangles with our homemade BBQ dip			
Red Hot Chili Flowers	A O M	vegan	6,70
Crunchy & spicy cauliflower wings topped with chili sauce, served with Sauce Trara Dip (Tartare style sauce), very spicy			
Onion Rings	A L M	vegan	5,90
Onion rings with our homemade BBQ dip			
Rings of Fire	A L M	vegan	6,90
Onion rings topped with chili sauce, served with our homemade BBQ dip, very spicy			
Pringles Original or Sour Cream, 40g	A	vegetarian	3,30
Fladenbrot (flat bread)	A	vegan	1,90

Steakhouse fries

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

Steakhouse fries		Option V+	4,90
Truffle Fries	C M	vegetarian	6,80
Steakhouse fries topped with truffle mayo			
Garlic Fries		Option V+	6,30
Steakhouse fries topped with garlic-parsley oil			
Chipotle Fries	C M	vegetarian	6,60
Steakhouse fries topped with chipotle mayo, very spicy			
Cheesy Fries	F G	vegetarian	6,80
Steakhouse fries topped with cheese sauce			
Rudolfscime Fries	F G	vegetarian	7,40
Steakhouse fries topped with cheese sauce and pickled Jalapeños slices, very spicy			

Desserts

Also available for take out.

More desserts on our white menu

New York Style Cheesecake	A C G	vegetarian	5,90
Homemade			
Sacher Cheesecake	A C G	vegetarian	7,90
Homemade cheesecake topped with apricot- and dark chocolate sauce			
Apfelstrudel Cheesecake	A C G	vegetarian	8,40
Homemade with apple - cinnamon sauce and strudel crisp			
Schokoauflauf	A C F G L M N	vegetarian	6,90
Homemade hot chocolate cake with dark chocolate sauce, orange and whipped cream			
Peanut Butter Blondie	E H	vegan	6,40
Homemade with vegan whipped cream, gluten free			
Cake & Ice	E H	vegan	8,40
Peanut Butter Blondie with vanilla ice cream, dark chocolate sauce, Lotus Biscoff crunch and vegan whipped cream			
Pistachio Swirl	C F G H	vegetarian	6,40
Homemade milk - pistachio ice cream with chocolate chips and whipped cream			
Tichy Eismarillknödel	C E G H	vegetarian	5,90
The original Tichy vanilla - apricot ice cream dumpling and whipped cream			
Affogato	F	vegan	4,90
Espresso with vanilla ice cream			

Coffee, Tea & Hot Drinks oat drink on request (A)

Espresso / with milk	G	2,70 / 2,90
Double Espresso / with milk	G	4,20 / 4,40
Verlängerter Espresso / with milk	G	3,20 / 3,40
Wiener Melange / Cappuccino	G	3,80
Latte Macchiato	G	4,50
Sonnentor Organic Tea black-, fruit-, herbal-, greentea		3,80
Hot Ginger		3,80
Hot lemonade with ginger & lemon juice		

Fernfahrer, espresso, 2cl Asbach	6,30
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Alcoholfree Beers ^A

Last page and yellow menu (on tap)

Ciders ^o

Draft Cider: check our yellow menu

Martin's Sour Cherry	0,33 lt.	5,80
Martin's, SVK, alc. 4,8 %, sweet and sour apple-sour cherry cider		
Martin's Honey Granny	0,33 lt.	6,00
Martin's, SVK, alc. 6,0 %, 6 months aged cider with sunflower honey		
Martin's Pear	0,33 lt.	5,80
Martin's, SVK, alc. 4,8 %, sweet pear with sour green apple, semi dry		
Martin's Apple	0,33 lt.	5,80
Martin's, SVK, alc. 4,8 %, semi dry made of 17 ancient slovakian apple varieties		
Martin's Strawberry Apple	<u>alcoholfree</u> 0,33 lt.	5,80
Martin's, SVK, alc. 0,0 %, alcoholfree apple cider with strawberry		

Bubbles & Wine ^o

Bubbles ^o

Draft Prosecho	1/8	4,60
Frizzante, Col Sandago, IT		0.5lt. Karaffe 16,30
Aperol Sprizz	1/4	6,90
Sissi Sprizz	1/4	6,90
Prosecho - elderflower syrup - sparkling water - lime		
Trutscherl	1/4	6,90
Prosecho - pink grapefruit syrup - sparkling water - orange		
Limoncello Sprizz	1/4	6,90
Campari Sprizz	1/4	7,20
Sundown Sprizz	1/4	6,90
Prosecho - pomegranate syrup - sparkling water - orange		
Alpen Sprizz	1/4	6,90
Prosecho - sea buckthorn liqueur - sparkling water - orange		
Frizzante alcoholfree	1/8	4,60

Gin Donnerstag

Every Thursday 6pm - 8pm

Gin Tonic

9,90

Uhudler, Uhudler-Weinbau Dunst

Uhudler, rot	1/8	4,10
Red - intense aroma of raspberry and strawberry		
Uhudler, weiß	1/8	4,10
White - aroma of pineapple and tropical fruits		
Uhudler rot or weiß	0,75 lt. Fl.	24,60
<u>We include a free bottle of mineral water (0,75 l) to every bottle of Uhudler</u>		
Uhudler G'spritzter, rot or weiß (with sparkling water)	1/4	5,10

Wine o

G'spritzter weiß or rot	1/4	3,60
(White or red wine with sparkling water)		
	1/2	6,90
Olympiabecher (1/8 white & 3/8 sparkling water)	1/2	5,60
Grüner Veltliner - white wine	1/8	2,60
Zweigelt - red wine	1/8	2,60

Virgin drinks

Amalfi Sprizz	o	1/4	6,90
Aperol Sprizz alcoholfree			
Moonrise Sprizz	o	1/4	6,90
Prosecco alcoholfree - pomegranate syrup - sparkling water - orange			
Frizzante alcoholfree	o	1/8	4,60
Holla die Waldfee			7,10
Botanical Tonic - elderflower syrup - sparkling water - ice, Mocktail Cup			
Virgin Sunrise			7,10
Mango - passionfruit juice - pomegranate syrup - sparkling water - ice - orange, Mocktail Cup			
Driver's Mule			9,90
4cl Undone Not Gin - lemon juice - ice - Ginger Beer			
Gin Tonic alcohol free			11,90
4cl Undone Not Gin - Botanical Tonic			
Martin's Strawberry Apple o	0,33 lt.		5,80
Martin's, SVK, alc. 0,0%, alcoholfree apple cider with strawberry			

Alcoholfree Beers A

Last page and yellow menu (on tap)

Soft Drinks

Grapefruit Limonade	0,25 lt. / 0,5lt.	3,00 / 5,70
Pink grapefruit syrup with sparkling water and orange		
Tropic Dreams Limonade	0,25 lt. / 0,5lt.	3,00 / 5,70
Tropical fruit puree with sparkling water and lime, <u>no added sugar</u>		
Ingwer Zitronen Limonade	0,25 lt. / 0,5lt.	3,00 / 5,70
Ginger syrup with sparkling water, lemon juice and lemon		
Granatapfel Limonade	0,25 lt. / 0,5lt.	3,00 / 5,70
Pomegranate syrup with sparkling water and orange		
Holunderblüten Limonade	0,25 lt. / 0,5lt.	3,00 / 5,70
Elderflower syrup with sparkling water and lime		
Almdudler	0,33 lt.	4,00
Frucade	0,33 lt.	4,00
Wiener Kracherl Himbeer	0,33 lt.	4,00
Kracherl with sparkling water	<u>Jugendgetränk</u> 0,5 lt.	5,20
Apfelsaft Naturtrüb, cloudy apple juice, Urtaler	0,25 lt.	3,80
With sparkling water	0,25 lt. / 0,5lt.	2,90 / 5,60
Orange juice 100%	0,25 lt.	3,80
With sparkling water	0,25 lt. / 0,5lt.	2,90 / 5,60
Fruit juices, Urtaler		
Mango-Maracuja, Apricot or Plum-Lime	0,25 lt.	4,00
With sparkling water	0,5 lt.	5,90
Makava Icetea	0,33 lt.	4,60
Coca Cola	0,33 lt.	4,00
Coca Cola Zero	0,33 lt.	4,00
Icetea Peach, Richard's Sun	0,33 lt.	4,60
Icetea Watermelon - Pineapple, Richard's Sun	0,33 lt.	4,60
Icetea Lemon, Richard's Sun	0,33 lt.	4,60
Mineral water - sparkling or still	0,33 lt.	3,80
	0,75 lt.	7,10
Soda Zitron, sparkling water with fresh lemon juice	0,25 lt. / 0,5lt.	2,80 / 4,90
Soda water	0,25 lt.	2,00
Schweppes Indian Tonic Water or Ginger Beer	0,2 lt.	3,90
Schweppes Wild Berry or White Peach	0,2 lt.	3,90
Kinley Tonic Water	0,25 lt.	3,90
Thomas Henry Botanical	0,2 lt.	3,90

Schnaps & fruit spirits ^A

Marillenschnaps	2cl	3,60
Apricot, Urtlaler, St. Michael-Urtlal		
Alte Marille	2cl	5,90
Apricot barrel aged for 8 years, Gölles, Riegersburg		
Johannisbeerschnaps	2cl	3,60
Black currant, Urtlaler, St. Michael-Urtlal		
Williamsschnaps	2cl	3,60
William's pear, Urtlaler, St. Michael-Urtlal		
Zwetschenschnaps	2cl	3,60
Plum, Urtlaler, St. Michael-Urtlal		
Alte Zwetschke	2cl	5,40
Plum barrel aged for 8 years, Gölles, Riegersburg		
Lercherlschas	<u>5 + 1 for free if ordered at once</u> 2cl	3,60
Swiss pine, Horvath's Spezereyen, Deutsch Wagram		
Grappa Tradizione	2cl	4,50
Nonino, IT		
Uhudler Traubenbrand	2cl	4,50
Uhudler grape, Muik, Langzeil		
Muskateller Tresterbrand	2cl	5,40
Muskateller grape , Gölles, Riegersburg		
Kriecherl	2cl	5,40
Damson, Gölles, Riegersburg		
Saubirne	2cl	5,40
Pear, Gölles, Riegersburg		
Grete's Nuss Schnaps	H 2cl	3,90
Walnut, Krammer, Gaas		

Liqueur ^A

Fireball Cinnamon Whisky Liqueur, spicy	2cl	3,60
Heidelbeerlikör, blueberry	H 2cl	3,60
Limoncello	2cl	3,60
Xuxu Erdbeerlikör, strawberry	2cl	3,60

Vodka ^A

Stolichnaya	2cl	3,60
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Mules ^A



We ♥ Mules ^A



On ice with Stolichnaya & Schweppes Ginger Beer

9,90

Happy Hour

4pm - 6pm

Stoli Mule or Driver's Mule (alcoholfree)

just 7,90

Stoli Mule

4cl Stolichnaya - lemon juice - ice - ginger beer

Blueberry Mule

^H

2cl blueberry liqueur - 2cl Stolichnaya - lemon juice - ice - ginger beer

Cinnamon Mule

2cl José Cuervo Especial Reposado Tequila - 2cl Stolichnaya - cinnamon - agave syrup
lemon juice - ice - ginger beer

Strawberry Mule

2cl strawberry liqueur - 2cl Stolichnaya - lemon juice - ice - ginger beer

Tropical Mule

2cl Bumbu - 2cl Stolichnaya - mango juice - passionfruit juice - lemon juice - ice - ginger beer

Karawanken Mule

2cl sea buckthorne liqueur - 2cl Stolichnaya - lemon juice - ice - ginger beer

Ginger Monkey

2cl Monkey Shoulder - 2cl Stolichnaya - lemon juice - ice - ginger beer

Driver's Mule

alcoholfree

4cl Undone Not Gin - lemon juice - ice - Ginger Beer

Rum ^H

Bumbu	2cl	4,90
Barrel aged, Barbados, banana, nuts and oak flavour		
Ron Barcelò Dorado Gold	2cl	4,30
Barrel aged, Dominikanische Republik, caramel, vanilla, oak with a hint of tropic fruits		
Diplomatico Reserva	2cl	4,90
Barrel aged, Acarigua, Venezuela, coffee, cinnamon & caramel		
Stiggins' Fancy Pineapple Rum	2cl	4,90
Barrel aged, Barbados, Trinidad, Jamaica, pineapple with a little bit of vanilla, coconut and candied fruits, paired with smoky notes		
Ron Zacapa Centenario 23	2cl	5,90
Barrel aged, Mixco, Guatemala, very fruity with aromas of apricots, bananas and dates with a litte bit of vanilla		
Plantation XO 20th Anniversary	2cl	4,90
Barrel aged, Barbados, vanilla, banana and coconut		
A.H. Riise XO Reserve	2cl	4,90
Barrel aged, Saint Thomas, U.S. Virgin Islands, fruity, orange and mango with a touch of papaya		
Ron Millonario Aniversario Reserva 10 Jahre	2cl	4,90
Barrel aged, Peru, banana and orange zest, some smoked oak, paired with chocolate, coffee and dried plums		

Whisky - Whiskey ^A

Single Malts

Oban	14 years	2cl	5,90
Talisker	10 years	2cl	5,20
Lagavulin	16 years	2cl	7,20

Bourbon

Jack Daniels	2cl	4,90
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Irish

Tullamore Dew	2cl	3,70
Jameson	2cl	4,20

Scotch

Monkey Shoulder	2cl	4,90
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Longdrinks & cocktails ^A

Ansa Menü

The Wiener takes it all:

1 Wiener Original 0,33lt. + 1 Wiener Strizzi + 1 Wiener Blut

1 € goes to Integrationshaus Vienna



11,90

Mutzenbacherin 5 + 1 for free if ordered at once 4,10

2cl Stolichnaya - sparkling water - lemon juice - ice - lemon

Zuckergoschal 4,60

2cl Stolichnaya - pomegranate syrup - sparkling water - lemon juice - ice - lemon

Wiener Strizzi 4,60

2cl Avera - Almdudler - lemon juice - ice - lemon

Rüscherl 5 + 1 for free if ordered at once 4,10

2cl Asbach Uralt - Coca Cola - ice

Donauinsel Eistee 8,90

2cl Stroh Rum - 2cl Stolichnaya - Coca Cola - lemon juice - ice - lemon - chewing gum cigarette

Cuba Libre 8,90

4 cl Havana Club Rum 3 yrs.- Coca Cola - ice- lime

Coppa Cagrana 9,90

2cl Broker's London Dry Gin - Aperol - Schweppes Wild Berry - sparkling water - ice - orange

Jacky Cola 5,70

2cl Jack Daniels - Coca Cola - ice

Vodka Orange 5,70

2cl Stolichnaya - orange juice 100% - ice - orange

Campari Orange 5,70

2cl Campari - orange juice 100% - ice - orange

Campari Soda 4,60

2cl Campari - sparkling water - ice - orange

Paloma 4,90

2cl José Cuervo Especial Tequila Silver - pink grapefruit syrup - sparkling water - ice - orange

Smoky Oaxaca 5,90

2cl San Cosme Mezcal - pink grapefruit syrup - sparkling water - ice - orange

5 + 1 for free: Shots & more A

	<u>Per sort if ordered at once</u>	
Averna Sour	2cl	3,60
Wiener Blut	2cl	3,30
Bloody Mary Shot: Stolichnaya - tomato juice - Tabasco - Worcestershire - Sauce, very spicy		
Lercherlschas	2cl	3,60
Swiss pine, Horvath's Spezereyen, Deutsch Wagram		
Berliner Luft	2cl	3,30
Peppermint liqueur from berlin		
Rüscherl		4,10
2cl Asbach Uralt - Coca Cola - ice		
Mutzenbacherin		4,10
2cl Stolichnaya - sparkling water - lemon juice - ice - lemon		

Margaritas

With a salt rim of your choice

Tajin (Original mexican chili lime salt) - Bad Ischler - Hickory smoked salt



Classic Margarita		10,90
José Cuervo Especial Tequila Silver - Triple Sec - lime juice		
Vollmond Margarita		11,90
José Cuervo Especial Tequila Silver - Blue Curacao - Triple Sec - lime juice		
Pink Margarita		11,90
Pink grapefruit syrup - José Cuervo Especial Tequila Silver - Triple Sec - lime juice		

Tequila & Mezcal

José Cuervo Especial Reposado Tequila	2cl	4,30
José Cuervo Especial Tequila Silver	2cl	4,30
San Cosme Mezcal	2cl	4,90

Bitters A

Averna Sour	<u>5 + 1 for free if ordered at once</u>	2cl	3,60
Underberg		2cl	3,90

61 Gin Tonic ^A

Choose your favourite gin and filler

On ice with lime, Haribo gums, green and pink pepper

4cl Gin + 1 bottle filler of choice

11,90

Hendrick's	Cucumber, rose and a hint of juniper, GB
Broker's London Dry Gin	Orange- and lemon zest, cinnamon, GB
135 East	Mint, lime, sake, JPN
Gölles Hands On	Blackcurrant, lemongrass, orange, AT
Maestoso Vienna	Fir tree tops, rose hips and Kronprinz Rudolf apples, AT
Wien Gin	Elderflower, juniper, AT
The Botanist	Lemon balm, apple mint, thyme, SCO
Gin Mare	Rosemary, lemon and basil, ES
Malfy Gin Rosa	Grapefruit, rhubarb, citrus, IT
Monkey 47	Cranberry, lemon zest and ginger, DE
Roku	Yuzu, sansho-pepper, cardamom, bitter orange, JPN
Undone Not Gin	<u>alcoholfree</u> Juniper, citrus, cardamom, USA

Signature Gin Tonic

Vollmond Gin Tonic

4cl Broker's London Dry Gin - 2cl Blue Curaçao Likör - Kinley Tonic

Gin Tonic alkoholfrei

4cl Undone Not Gin - Thomas Henry Botanical Tonic

Filler

Schweppes Indian Tonic Water	0,2 lt.
Schweppes Wild Berry	0,2 lt.
Schweppes White Peach	0,2 lt.
Kinley Tonic Water	0,25 lt.
Thomas Henry Botanical	0,2 lt.

Happy Hour

Daily 6pm - 8pm

Haus Gin Tonic

4cl Broker's London Dry Gin - Kinley Tonic

just 9,90



Gin Donnerstag

Every Thursday 6pm - 8pm

Gin Tonic

just 9,90

see left side

Cognac & Brandy ^A

Remy Martin V.S.O.P.	2 cl	4,90
Asbach Uralt	2 cl	3,60
Fernfahrer, espresso, 2cl Asbach		6,30

Gifts

Hawidere Coins		10,00
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A perfect gift for every beer- & burger lover



Hawidere T-Shirt	UNISEX M, L, XL, XXL	19,80
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...eines der letzten Wohnzimmer Wiens, ...one of the last living rooms in Vienna



Beer ^A

Draft Beer

Check the yellow menu and screens

14 rotating taps

Flights: Acht Schätze & Vier Schätze

Check yellow menu

The best opportunity to taste our 14 draft beers, 8 or 4 tasters

Lagers

Solibier	0,33 lt.	5,50
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We donate 1 € for every sold bottle to the Viennese house of integration

Wiener Original, Ottakringer, AT, alc. 5,3%. Intense caramel notes with malty flavours

Schremser Märzen	0,5 lt.	5,30
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Märzen, Brauerei Schrems, AT, alc. 5,0%. Malty and well balanced

Weitra Hell	0,5 lt.	5,50
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Helles, Bierwerkst. Weitra, AT, alc. 5,0%. Bready and well balanced hop bitterness

Augustiner Edelstoff	0,5 lt.	5,50
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Export, Augustinerbräu, DE, alc. 5,6%. Very well balanced, good drinkability

Starnberger Hell	0,5 lt.	5,50
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Helles, Starnberger Brauhaus, DE, alc. 4,8%. Malty honey notes, slightly bitter on the palate

Pils

Ostarrichi Pils	0,33 lt.	5,30
Pils, Brauerei Schrems, AT, alc. 4,5%		
Fresh baguette with herbal notes, sparkling and slightly bitter with a hint of hay		

Belgian Ale

La Chouffe Golden Ale	0,33 lt.	6,50
Belgian Strong Ale, Brass. D'Achouffe, BE, alc. 8,0%		
Honey, orange, spicy notes with coriander		

Stout

Guinness Extra Stout	0,33 lt.	5,90
Stout, Guinness Brewery, IE, alc. 5,0%		
Aroma of roasted coffee beans creamy mouthfeel		

Wheat beer

Schneider Hopfenweisse	0,5 lt.	5,90
Strong wheat beer, Schneider, DE, alc. 8,2%		
Dry hopped wheat beer		
Andechser Weißbier dunkel	0,5 lt.	5,90
Dark wheat beer, Klosterbr. Andechs, DE, alc. 5,0%		
Banana and pineapple aromas, slightly caramel and hop-bitter on the palate		

Unfiltered Beer

Obertrumer Original	0,5 lt.	5,50
Zwickl, Trumer, AT, alc. 4,8%		
Unfiltered, creamy and yeasty		

Dark Lager

Schremser Doppelmalz	0,5 lt.	5,50
Dark lager, Brauerei Schrems, AT, alc. 4,6%		
Caramelly and sweet		

Beer specialties and -rarities

Take a look at our rarities fridge at the bar. We are looking forward to bringing you our beer menu with description and costnotes



From year 2012

We are always looking for extraordinary beers.

We have been storing beers in our cellar for years, allowing their aroma and taste to develop further as they mature. The best-before date may well have passed - while stocks last

Alcoholfree Beers

Budweiser Nealko	0,33 lt.	4,90
Non alcoholic lager, Budvar, CZ, alc. 0,5%. Slightly citrus and bitter		
Null Komma Josef	0,5 lt.	5,30
Non alcoholic lager, Ottakringer, AT, alc. 0,5%. Malty with a hint of honey		
Traunsteiner Helles Alkoholfrei	0,5 lt.	5,30
Non alcoholic lager, Hofbräuhaus Traunstein, DE, alc. < 0,5%. Malty well balanced bitterness		
Trumer Freispiel	0,33 lt.	5,10
Non alcoholic Pils, Trumer Privatbrauerei, AT, alc. 0,5%. Floral hop aromas and a hint of Citrus fruits and apricots with a slender body and balanced bitterness		
NON Ipa	0,33 lt.	6,80
Non alcoholic IPA, Jopen, NL, alc. 0,3%. Very fruity with dominating passionfruit aroma slightly malty and bitter		
Non GINGER	0,33 lt.	6,80
Non alcoholic IPA, Jopen, NL, alc. 0,3%. Ginger and lemon aroma, slightly ginger spiciness and gentle bitter		
Schneider Alkoholfreies Weissbier	0,5 lt.	5,80
Non alcoholic wheat beer, Schneider, DE, alc. < 0,5%, banana, citrus and yeast, very creamy		

The Ice Tea of the Viennese



Donauinsel Eistee

2cl Stroh Rum - 2cl Stolichnaya - Coca Cola - lemon juice - ice
lemon - chewing gum cigarette
8,90

Wifi: Hawidere_Guest

Wifi key: domreppils