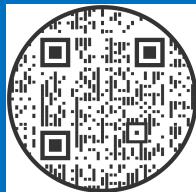


Bussi



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 at 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 organic beef from the Waldviertel.

The potatoes for our steakhouse fries come from the Weinviertel region, lettuce, tomatoes and vegetables fresh from the market. The burger buns are baked in a stone oven, flatbread style, and are 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, 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 - 12am (Fr. & Sat. - 1am) - 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

Haus Gedeck	A		5,90
1/3 Pt. Domrep Pils & 2cl. Avena Sour			
Bellini	O	1/8	5,10
Draught Frizzante - white peach purée - hint of soda water			
Sissi Sprizz		1/4	6,90
Draught Frizzante - elderflower syrup - sparkling water - lime			
Trutscherl	O	1/4	6,90
Draught Frizzante - pink grapefruit syrup - sparkling water - orange			
Campari Soda			4,60
Amalfi Sprizz	O	<u>alcoholfree</u>	1/4 7,20
Aperol Sprizz alcoholfree with Undone Aperitivo			

Starters & Soups

Hummus	N	vegan	6,40
Homemade, served chilled with olives, olive oil & 1 bread (A)			
Hummus Trio	F M N O	vegan	7,90
Hummus, chili- and mango-curry sauce, served chilled with olives & 1 bread (A), very spicy			
Feuersalamander	C M	vegetarian	4,30
Pickled gherkins stuffed with chipotle mayo, 2 pcs., very spicy			
Azteken Jause	M	vegan	7,90
Guacamole with lime mayo and pomegranate seeds & 1 bread (A)			
Steirer Jause	C	vegetarian	6,90
Pea „guacamole“, boiled quail egg, salted pumpkin seeds & 1 bread (A)			
Kaspress Fries	A C G M	vegetarian	7,10
Homemade mountain cheese, potato, dry bread sticks with Sauce Trara (tartare style sauce)			
Brokkoli Cheddar Suppe	G L	vegetarian	5,90
Süßkartoffelsuppe with coconut milk & peas	L	vegan	5,90

Cold dishes - sandwiches

Pastrami Sandwich	ACGM		14,90
Chilled Pastrami, coleslaw, lettuce, red onions, pickled gherkin and sweet mustard served in a flatbread. Beer recommendation: Pale ale tap Nr. 6			
Bread Pitt	AN	vegan	11,90
Guacamole, hummus, pomegranate seeds, arugula, pickled red onions served in a flatbread. Bierempfehlung: Zwettler Saphir			

Salate

Insalata Pastrami	M		11,90
Chilled pastrami, mixed leaf salad, sweet mustard, tomatoes, pickled red onions Drink recommendation: Prosecho ≠ Prosecco			
Caulifornia Salad	AF	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			
Emperor Salad	ACLM		11,90
100% ground beef patty (200g), bacon, mixed leaf salad, tomatoes, pickled red onions, homemade cocktailsauce. Beer recommendation: Schremser Premium			
Protein King Salad	ACL		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			
Queens Salad		vegan	11,90
Fried brussels sprouts, sauce trara (tartare style sauce), mixed leaf salad, tomatoes, pickled red onions. Drink recommendation: Prosecho ≠ Prosecco			
Vellness Salad	A	vegan	11,90
Crispy chicken style patties based on wheat protein breaded in spicy cornflakes, mixed leaf salad, tomatoes, pickled red onions. Beer recommendation: Weitra hell			

Unsere Themenwochen

Jänner	Veganuary	Juli	Viva México
Februar	Almrausch	August	Griechische Wochen
März St.	Patrick's Month	September	Griechische Wochen / Oktoberfest
April	Wiener Festwochen	Oktober	Oktoberfest
Mai	Scharfe Wochen	November	Gansl / Asia Fusion
Juni	Bella Ciao	Dezember	Asia Fusion

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	A C E G L M	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		
Pure Burger	A	14,90
100% ground beef (200g), double bacon, tomatoes, red onions, lettuce Beer recommendation: Zwettler Saphir		
Nevada Burger	A C E G L M	15,40
100% ground beef (200g), double bacon, tomatoes, red onions lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Schremser Premium		
Cheese Burger	A C E G L M	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		
Eggstasy Burger	A C E G L M	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		
Stinky Rose Burger	A C E G L M	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	A C E G L M	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		
Waldviertler Burger	A C E G L M	19,40
100% organic beef from the Waldviertel (200g), double bacon, tomatoes, lettuce, red onions, homemade cocktail-, garlic- & BBQ sauce Beer recommendation: Schremser Naturtrüb		

Burgers

Fiaker Burger 19,90

ACEGLM

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

Cheesy Cheese Burger 17,40

ACEFGLM

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

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

Holy Cow Burger 17,40

ACEFGHLM

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

Uhudler Blue Burger 19,40

ACEGLMO

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

Cheese & Onion Burger 18,40

ACEGLM

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

Texas Farmer Burger 19,90

ACEGLMO

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

Spicy burgers

Chipotle Burger 17,40

ACEFGLM

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 18,40

ACEFGLM

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

Chili Burger 17,40

ACEGLMO

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

Vegan & vegetarian burgers

We serve steakhouse fries with ketchup alongside our vegan burgers.

Fünfhaus Burger	A E L M	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	A C E G L M	vegetarian	15,40
Fried brussels sprouts, double cheddar, tomatoes, red onions, lettuce, homemade cocktail-, garlic- & BBQ sauce. Beer recommendation: Wheat beer Tap Nr. 7			
Veggie Burger	A C E G L M	vegetarian	15,90
Two veggie patties, double cheddar, tomatoes, red onions, lettuce homemade cocktail-, garlic-, & BBQ sauce. Beer recommendation: Obertrumer Original			
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			

Spicy vegan & vegetarian burgers

Spicy 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			

Pimp your Burger

Gemischter Blattsalat		vegan	4,70
Mixed Leaf Salad with classic Viennese vinaigrette			
Coleslaw	C G M	vegetarian	4,70
Classic american cabbage salad			
Feuersalamander	C M	vegetarian	4,30
Pickled gherkins stuffed with chipotle mayo, 2 pcs., very spicy			
Organic fried egg	fried on meat grill station		2,90
			<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	1,90
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			

Dips

Benefiz Dip		vegan	1,10	
Is made of air and love. Take a step and make a donation.				
The full amount will directly be donated to the Gruft (Organisation for homeless people).				
Trüffelm Mayo Dip	truffle mayo	C M	vegetarian	2,40
Mayo Vegan Dip		M	vegan	2,40
Cheesy Dip		F G	vegetarian	2,40
Cheese sauce with smoked paprika				
Lime Mayo Dip		M	vegan	2,40
Chipotle Dip, very spicy		C M	vegetarian	2,40

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: Zwettler Saphir			
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: Domrep Pils			
Linseneintopf orientalisches	E H L M O	vegan	8,70
Oriental lentil stew, root vegetables & raisins & 1 bread (A). Beer recommendation: Wr. Spezial			
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		12,90
100 % ground beef (100g), cheese sauce, lime mayo, pickled red onions, lettuce tomatoes, red onions, homemade BBQ sauce. Beer recommendation: Schremser Naturtrüb			
Frijoles Dog	A E L M	vegan	12,90
Homemade smoked black bean patty (100g), lime mayo, fried onions, lettuce, tomatoes, red onions, double homemade BBQ sauce. Beer recommendation: Starnberger Hell			

Snacks

Teilsames	A C F G L M N	vegetarisch	19,80
For 2 - 3 Pers.: Cheese Nachos, Kaspress Fries & Onion Rings, Feuersalamander (1 Stk.)			
BBQ- & Sauce Trara Dip. Beer recommendation: Acht Schätze			
Cheese Nachos	A F G N	vegetarian	6,70
BBQ Tortilla Chips topped with cheese sauce			

Snacks

Guacamole Nachos		vegan	7,70
BBQ Tortilla Chips topped with guacamole			
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)			
Steirer Jause	C	vegetarian	6,90
Pea „guacamole“, boiled quail egg, salted pumpkin 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	6,80
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			
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 milk 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	6,40
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Bubbles & Wine

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Bubbles

Draft Prosecho	1/8	4,60
Frizzante, Col Sandago, IT	0.5lt. Karaffe	16,30
	1 lt. Karaffe	29,90
Bellini	1/8	5,10
Draught Frizzante - white peach purée - hint of soda water		
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	4,90

Uhudler, Uhudler-Weinbau Dunst

Uhudler, rot	1/8	4,20
Red - intense aroma of raspberry and strawberry		
Uhudler, weiß	1/8	4,20
White - aroma of pineapple and tropical fruits		
Uhudler rot or weiß	0,75 lt. Fl.	25,20
<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	5,20

Wine

G'spritzter weiß or rot	1/4	3,70
(White or red wine with sparkling water)		
Olympiabecher (1/8 white & 3/8 sparkling water)	1/2	6,90
Grüner Veltliner - white wine	1/2	5,70
Zweigelt - red wine	1/8	2,70
	1/8	2,70

Ciders

Draught cider on the yellow menu

Martin's Sour Cherry	0,33 lt.	5,90
Martin's, SVK, alc. 4,8 %, sweet and sour apple-sour cherry cider		
Martin's Honey Granny	0,33 lt.	6,10
Martin's, SVK, alc. 6,0 %, 6 months aged cider with sunflower honey		
Martin's Pear	0,33 lt.	5,90
Martin's, SVK, alc. 4,8 %, sweet pear with sour green apple, semi dry		
Martin's Apple	0,33 lt.	5,90
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.	5,90
Martin's, SVK, alc. 0,0 %, alcoholfree apple cider with strawberry		

Alcoholfree

Alcoholfree Beers

Last page and yellow menu (on tap)

Frizzante alcoholfree	o	1/8	4,90
Amalfi Sprizz	o	1/4	7,20
Aperol Sprizz alcoholfree		1/4	7,20
Moonrise Sprizz	o		
Prosecco alcoholfree - pomegranate syrup - sparkling water - orange			7,20
Virgin Sunrise			7,20
Mango - passionfruit juice - pomegranate syrup - sparkling water			
Holla die Waldfee			
Botanical Tonic - elderflower syrup - sparkling water - ice, Mocktail Cup			11,90
VirGin Tonic			
4cl Undone Not Gin - Botanical Tonic			
Driver's Mule			9,90
4cl Undone Not Gin - lemon juice - ice - ginger beer			

Soft Drinks

Coca Cola or Coca Cola Zero	0,33 lt.	4,10
Almdudler, Frucade or Himbeer Kracherl	0,33 lt.	4,10
with sparkling water <u>Jugendgetränk</u>	0,5 lt.	5,30
Marillen Granatapfel Limonade	0,5 lt.	5,70
Apricot juice with pomegranate syrup and sparkling water		
Gurken Holunder Limonade	0,5 lt.	5,90
Cucumber soda with elderflower syrup, sparkling water and lemon		
Holunderblüten Limonade	0,25 lt. / 0,5 lt.	3,00 / 5,30
Elderflower syrup with sparkling water and lime		
Granatapfel Limonade	0,25 lt. / 0,5 lt.	3,00 / 5,30
Pomegranate syrup with sparkling water and orange		
Grapefruit Limonade	0,25 lt. / 0,5 lt.	3,00 / 5,30
Pink grapefruit syrup with sparkling water and orange		
Tropic Dreams Limonade	0,25 lt. / 0,5 lt.	3,00 / 5,30
Tropical fruit puree with sparkling water and lime, orange and lemon, <u>no added sugar</u>		
Ingwer Zitronen Limonade	0,25 lt. / 0,5 lt.	3,00 / 5,30
Ginger syrup with sparkling water, lemon juice and lemon		
Apfelsaft Naturtrüb, cloudy apple juice, Uraltaler	0,25 lt.	3,90
With sparkling water	0,25 lt. / 0,5 lt.	2,90 / 5,40
Orange juice 100%	0,25 lt.	3,90
With sparkling water	0,25 lt. / 0,5 lt.	2,90 / 5,40
Fruit juices, Uraltaler		
Mango-Maracuja, Apricot or Plum-Lime	0,25 lt.	4,00
With sparkling water	0,5 lt.	5,50
Cucumis Gurke-Basilikum, cucumber, basil	0,33 lt.	4,70
Makava	0,33 lt.	4,70
Ice tea Peach or Lemon, Richard's Sun	0,33 lt.	4,70
Ice tea Watermelon - Pineapple, Richard's Sun	0,33 lt.	4,70
Mineral water - sparkling or still	0,33 lt. / 0,75 lt.	3,90 / 7,20
Sodawasser, soda water	0,25 lt.	2,00
Soda Zitron, soda water with fresh lemon juice	0,25 lt. / 0,5 lt.	2,80 / 4,90
Schweppes Indian Tonic Water or Ginger Beer	0,2 lt.	3,90
Schweppes Wild Berry	0,2 lt.	3,90
Kinley Tonic Water	0,25 lt.	3,90
Thomas Henry Botanical	0,2 lt.	3,90



Shots & more: 5 + 1 for free A

Per sort if ordered at once

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		
Peach Margarita		11,90
White peach purée - 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

Longdrinks & cocktails

A

Zuckergoschal	4,70
2cl Stolichnaya - pomegranate syrup - sparkling water - lemon juice - ice - lemon	
Wiener Strizzi	4,70
2cl Averna - Almdudler - lemon juice - ice - lemon	
Rüschlerl	<u>5 + 1 for free if ordered at once</u> 4,10
2cl Asbach Uralt - Coca Cola - ice	
Mutzenbacherin	<u>5 + 1 for free if ordered at once</u> 4,10
2cl Stolichnaya - sparkling water - lemon juice - ice - lemon	
Donauinsel Eistee	9,90
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	
Ansa Menü	11,90
The Wiener takes it all:	
1 Wiener Spezial 0,33lt. + 1 Wiener Strizzi + 1 Wiener Blut	
	
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	4,70
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	

Mules ^A



We ♥ Mules ^A



On ice with Stolichnaya & Schweppes Ginger Beer

9,90



Stoli Mule

4cl Stolichnaya - lemon juice - ice - ginger beer

Pfirsich Mule

White peach purée - 4cl Stolichnaya - lemon juice - ice - ginger beer

Fancy Pineapple Mule

2cl Stiggins' Fancy Pineapple Rum - 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

4cl Undone Not Gin - lemon juice - ice - ginger beer

alcoholfree

Schnaps & fruit spirits ^A

Marillenschnaps		2cl	3,70
Apricot, Urtaler, St. Michael-Urtal			
Alte Marille		2cl	5,90
Apricot barrel aged for 8 years, Gölles, Riegersburg			
Alte Zwetschke		2cl	5,40
Plum barrel aged for 8 years, Gölles, Riegersburg			
Grappa Tradizione		2cl	4,50
Nonino, IT			
Grete's Nuss Schnaps	H	2cl	3,90
Walnut, Krammer, Gaas			
Johannisbeerschnaps		2cl	3,70
Black currant, Urtaler, St. Michael-Urtal			
Kriecherl		2cl	5,40
Damson, Gölles, Riegersburg			
Lercherlschas	<u>5 + 1 for free if ordered at once</u>	2cl	3,60
Swiss pine, Horvath's Spezereyen, Deutsch Wagram			
Muskateller Tresterbrand		2cl	5,40
Muskateller grape , Gölles, Riegersburg			
Saubirne		2cl	5,40
Pear, Gölles, Riegersburg			
Uhudler Traubenbrand		2cl	4,50
Uhudler grape, Muik, Langzeil			
Williamsschnaps		2cl	3,70
William's pear, Urtaler, St. Michael-Urtal			
Zwetschkenschnaps		2cl	3,70
Plum, Urtaler, St. Michael-Urtal			

Liqueur ^A

Berliner Luft	<u>5 + 1 for free if ordered at once</u>	2cl	3,30
Peppermint liqueur from berlin			
Fireball Cinnamon Whisky Liqueur, spicy		2cl	3,70
Heidelbeerlikör, blueberry	H	2cl	3,70
Limoncello		2cl	3,70
Xuxu Erdbeerlikör, strawberry		2cl	3,70

46 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

Signature Gin Tonic

Vollmond Gin Tonic

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

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

VirGin Tonic

alcohol free

4cl Undone Not Gin (juniper, citrus, cardamom) - Thomas Henry Botanical Tonic

Filler

Schweppes Indian Tonic Water

0,2 lt.

Schweppes Wild Berry

0,2 lt.

Kinley Tonic Water

0,25 lt.

Thomas Henry Botanical

0,2 lt.

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			

Whisky - Whiskey

Single Malts

		A	
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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Vodka

		A	
Stolichnaya	2cl		3,70

Cognac & Brandy ^A

Remy Martin V.S.O.P.	2 cl	4,90
Asbach Uralt	2 cl	3,70
Fernfahrer, espresso, 2cl Asbach		6,40

Bitters

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

Gifts

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



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 Gruft (Organisation for homeless people).

Wiener Spezial, Ottakringer, AT, alc. 5,3%. Floral hop aroma with malty flavour.

Schremser Märzen	0,5 lt.	4,90
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Märzen, Brauerei Schrems, AT, alc. 5,0%. Malty and well balanced

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

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

Lagers

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

Pils

Saphir Pils	0,33 lt.	5,50
Pils, Zwettler, AT, alc. 5,3%. Dry and crispy with fresh hop aroma refreshing and herb		

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		

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 detailed descriptions.



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

Budvar 0,0%	0,33 lt.	4,90
Non alcoholic lager, Budvar, CZ, alc. 0,0%. Slightly citrusy 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.	5,50
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, slight ginger spiciness and gently 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
9,90

Wifi: Hawidere_Guest

Wifi key: domreppils