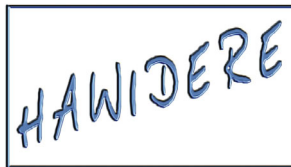
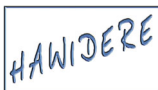


Bussi



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 & frizzante.

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 mainly 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 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

House specials

Crazy Sprizz O 1/8 5,90
Monthly changing Sprizz with fruit espuma and draught frizzante

Rosemary's Baby O 1/4 6,40
Non alcoholic Simiæn Sprizz (fermented soft drink with lemon thyme, apple, elderberries and iceland moss)
- pink grapefruit syrup - sparkling water - orange - rosemary - ice

Starters & Soups

Kaspress Fries A C G M vegetarian 7,10
Homemade mountain cheese, potatoe, dry bread sticks with Sauce Trara (tartare style sauce)

Red Hot Chili Flowers A O M vegan 6,90
Crunchy & spicy cauliflower wings topped with chili sauce, with
Sauce Trara Dip (tartare style sauce), very spicy

Azteken Jause M vegan 7,90
Guacamole with lime mayo and pomegranate seeds & 1 bread (A)

Hummus N vegan 6,60
Homemade, served chilled with olives, olive oil & 1 bread (A)

Hummus Trio F M N O vegan 8,10
Hummus, chili- and mango-curry sauce, served chilled with olives & 1 bread (A), very spicy

Brokkoli Cheddar Suppe G L vegetarian 5,90

Süßkartoffelsuppe with coconut milk & peas L vegan 5,90



The Wiener takes it all



Ansa Menü

11,90

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

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 (-1,30 €)

More monthly changing, seasonal themed burgers
on the white menu

Hawidere Burger	A C E G L M	19,60
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	15,60
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	16,60
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	19,60
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	17,60
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	18,60
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	19,60
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	ACEGLM	19,90
The famous 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	ACEFGLM	17,60
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	ACEFGHLM	17,60
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	ACEGLMO	19,60
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	ACEGLM	18,60
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	ACEGLMO	20,20
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	ACEFGLM	17,60
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	18,90
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	ACEGLMO	17,60
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	19,60
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	15,60
Fried brussels sprouts, double cheddar cheese, 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	16,10
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	18,10
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	17,10
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	17,10
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	19,60
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

Spicy Limes Burger	A M	vegan	19,10
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			

Spicy vegan & vegetarian burgers 🌶️

Chix on the Run Burger	A M	vegan	18,60
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			

Pimp your Burger

Gemischter Blattsalat		vegan	4,90
Mixed Leaf Salad with classic Viennese vinaigrette			
Coleslaw	C G M	vegetarian	4,90
Classic american cabbage salad			
Onion Rings	A L M	vegan	5,90
Onion rings with our homemade BBQ dip			
Feuersalamander	C M	vegetarian	4,30
Pickled gherkins stuffed with chipotle mayo, 2 pieces, very spicy			
Organic fried egg	fried on meat grill station		3,10
			<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. The full amount is donated to the homeless people of Vienna				
Trüffelmayo 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

Salads

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		12,60
100% ground beef patty (200g), bacon, mixed leaf salad, tomatoes, pickled red onions, homemade cocktailsauce. Beer recommendation: Schremser Premium			
Protein King Salad	ACL		15,90
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	12,40
Fried brussels sprouts, sauce trara (tartare style sauce), mixed leaf salad, tomatoes, pickled red onions. Drink recommendation: Draught Frizzante Tap Nr. 16			

Main dishes

Schremser Bierfleisch	LO		15,20
Beef stew with leek, root vegetables, fried- & pickled onions and Schremser Doppelmalz & 1 bread (A), (alcohol). Beer recommendation: Schremser Doppelmalz			
Bohnen mit Speck	ELO		9,20
Baked beans with bacon & 1 bread (A). Beer recommendation: Schremser Naturtrüb			
Chili con Carne	EL		10,60
With diced beef & 1 bread (A), spicy. Beer recommendation: Domrep Pils			
Wiener Saftgulasch	E		13,90
Beef goulash & 1 bread (A). Beer recommendation: Schremser Premium			
Teufelsgulasch	EO		15,00
Like above with homemade chili sauce & 1 bread (A), spicy. Beer recommendation: Zw. Saphir			
Jackfruit Chili	EL	vegan	11,60
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 orientalis	EHLMO	vegan	9,20
Oriental lentil stew, root vegetables & raisins & 1 bread (A). Beer recommendation: Wr. Spezial			
Hummus & Friends	ACEGLMN	vegan	11,60
Homemade edamame-falafel-garlic-triangles on chilled hummus with mango-lime-curry-sauce, pomegranate seeds, olives & 1 bread (A). Beer recommendation: Aug. Edelstoff			
Kichererbsencurry	AEFHLM	vegan	9,90
Chickpea curry, bell pepper, leek & 1 bread (A), spicy. Beer recommendation: Obertrumer Orig.			

Burger Dogs

Burger meets hot dog. Patty served in a hot dog bun on BBQ tortilla chips

Speedy Gonzalez Dog	A D G M		13,20
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	13,20
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	vegetarian	19,90
For 2 - 3 Pers.: Cheese Nachos, Kaspress Fries & Onion Rings, Feuersalamander (1 pc.)			
BBQ- & Sauce Trara Dip (tartare style sauce). Beer recommendation: Acht Schätze			
Cheese Nachos	A F G N	vegetarian	6,90
BBQ Tortilla Chips topped with cheese sauce			
Kaspress Fries	A C G M	vegetarian	7,10
Homemade mountain cheese, potatoe, dry bread sticks with Sauce Trara (tartare style sauce)			
Guacamole Nachos		vegan	7,90
BBQ Tortilla Chips topped with guacamole			
Transilvania Nachos	A F G N	vegetarian	7,50
BBQ Tortilla Chips topped with garlic-parsley oil and cheese sauce			
Jalapeño Nachos	A F G N	vegetarian	7,90
BBQ Tortilla Chips topped with cheese sauce and pickled Jalapeños slices, very spicy			
Edamame Triangles	A E F H M N	vegan	6,90
Homemade edamame - falafel - garlic - triangles with our homemade BBQ dip			
Red Hot Chili Flowers	A O M	vegan	6,90
Crunchy & spicy cauliflower wings topped with chili sauce, 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			
Azteken Jause	M	vegan	7,90
Guacamole with lime mayo and pomegranate seeds & 1 bread (A)			
Pringles Original or Sour Cream, 40g	A	vegetarian	3,50
Fladenbrot (flat bread)	A	vegan	2,30

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+	5,10
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Truffle Fries	C M	vegetarian	7,00
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Steakhouse fries topped with truffle mayo

Garlic Fries		Option V+	6,50
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Steakhouse fries topped with garlic-parsley oil

Chipotle Fries	C M	vegetarian	7,00
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Steakhouse fries topped with chipotle mayo, very spicy

Cheesy Fries	F G	vegetarian	7,00
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Steakhouse fries topped with cheese sauce

Rudolfschme Fries	F G	vegetarian	7,60
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Steakhouse fries topped with cheese sauce and pickled Jalapeños slices, very spicy

Desserts

More desserts on our white menu

New York Style Cheesecake	A C G	vegetarian	5,90
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Homemade

Sacher Cheesecake	A C G	vegetarian	8,40
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Homemade cheesecake topped with apricot- and dark chocolate sauce

Apfelstrudel Cheesecake	A C G	vegetarian	8,40
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Homemade with apple - cinnamon sauce and strudel crisp

Tichy Eismarillenknödel	C E G H	vegetarian	6,40
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The original Tichy vanilla - apricot ice cream dumpling and whipped cream

Bananarama	A C F G	vegetarian	7,40
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Vanilla ice cream, whipped cream, banana syrup, Lotus Biscoff crunch and chocolate sauce

Schokoauflauf	A C F G L M N	vegetarian	7,40
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Homemade hot chocolate cake with dark chocolate sauce, orange and whipped cream

Peanut Butter Blondie	E H	vegan	6,60
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Homemade with vegan whipped cream, gluten free

Cake & Ice	E H	vegan	8,40
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Peanut Butter Blondie with vanilla ice cream, dark chocolate sauce, Lotus Biscoff crunch and vegan whipped cream

Affogato	F	vegan	4,90
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Espresso with vanilla ice cream

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

Espresso / with milk	G	2,90 / 3,10
Double Espresso / with milk	G	4,60 / 4,80
Verlängerter Espresso / with milk	G	3,60 / 3,80
Wiener Melange / Cappuccino	G	4,20
Sonnenator Organic Tea black-, fruit-, herbal-, greentea		4,00
Hot Ginger		4,00
Hot lemonade with ginger & lemon juice		

Bubbles & Wine

Draught Frizzante		1/8	4,90
Col Sandago, IT		1lt. carafe	16,90
		0.5lt. carafe	29,90
Aperol Sprizz with Draught Frizzante		1/4	6,90
Sissi Sprizz		1/4	6,90
Draught Frizzante - elderflower syrup - sparkling water - lime			
Gspusi Sprizz		1/4	6,90
Draught Frizzante - white peach puree - sparkling water - lemon			
Trutscherl		1/4	6,90
Draught Frizzante - pink grapefruit syrup - sparkling water - orange			
Sundown Sprizz		1/4	6,90
Draught Frizzante - pomegranate syrup - sparkling water - orange			
Alpen Sprizz		1/4	6,90
Draught Frizzante - sea buckthorn liqueur - sparkling water - orange			
Uhudler rot or weiß		1/8	4,30
Unique Austrian wine, red or white		0,75 lt. Bottle	25,80
<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	5,30
G'spritzter weiß or rot		1/4	3,80
(White or red wine with sparkling water)		1/2	7,10
Olympiabecher (1/8 white & 3/8 sparkling water)		1/2	5,80
Grüner Veltliner - white wine		1/8	2,80
Zweigelt - red wine		1/8	2,80

Soft Drinks

On the second-to-last page, you'll find eight non-alcoholic beers

Coca Cola or Coca Cola zero	0,33 lt.	4,10
Almdudler, Frucade or. Rasperry Soft Drink	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		
Holla die Waldfee		7,20
Botanical Tonic - elderflower syrup - sparkling water - ice, Mocktail Cup		
Holunderblüten Limonade	0,25 lt. / 0,5lt.	3,00 / 5,30
Elderflower syrup with sparkling water and lime		
Granatapfel Limonade	0,25 lt. / 0,5lt.	3,00 / 5,30
Pomegranate syrup with sparkling water and orange		
Grapefruit Limonade	0,25 lt. / 0,5lt.	3,00 / 5,30
Pink grapefruit syrup with sparkling water and orange		
Tropic Dreams Limonade	0,25 lt. / 0,5lt.	3,00 / 5,30
Tropical fruit puree with sparkling water and lime, <u>no added sugar</u>		
Ingwer Zitronen Limonade	0,25 lt. / 0,5lt.	3,00 / 5,30
Ginger syrup with sparkling water, lemon juice and lemon		
Apfelsaft Naturtrüb, cloudy apple juice, Urtaler	0,25 lt.	3,90
With sparkling water	0,25 lt. / 0,5lt.	2,90 / 5,40
Orange juice 100%	0,25 lt.	3,90
With sparkling water	0,25 lt. / 0,5lt.	2,90 / 5,40
Fruit juices, Urtaler		
Mango-Maracuja, Apricot or Plum-Lime	0,25 lt.	4,00
With sparkling water	0,5 lt.	5,50
Balis Tiki Ananas Minze, pineapple-mint	0,33 lt.	4,90
Cucumis Gurke-Basilikum, cucumber, basil	0,33 lt.	4,90
Makava Icetea	0,33 lt.	4,70
Icetea Peach or Lemon, Richard's Sun	0,33 lt.	4,70
Icetea 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
Soda water	0,25 lt.	2,00
Soda Zitron, sparkling water with fresh lemon juice	0,25 lt. / 0,5lt.	2,80 / 4,90

Mocktails

Iceland Moss	o	1/4	6,40
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Non alcoholic Simiæn Sprizz (fermented soft drink with lemon thyme, apple, elderberries and iceland moss)

- elderberry syrup - sparkling water - lime - mint - ice

Rosemary's Baby	o	1/4	6,40
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Non alcoholic Simiæn Sprizz (fermented soft drink with lemon thyme, apple, elderberries and iceland moss)

- pink grapefruit syrup - sparkling water - orange - rosemary - ice

Amalfi Sprizz	o	1/4	7,20
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Aperol Sprizz alcoholfree

Moonrise Sprizz	o	1/4	7,20
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Frizzante alcoholfree - pomegranate syrup - sparkling water - orange

VirGin Tonic			11,90
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4cl Gordon's 0,0 Gin - Thomas Henry Botanical Tonic - ice - lime

With Haribo gums, green and pink pepper

Pink Pony	o		11,90
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4cl Gordon's 0,0 Gin - non alcoholic Simiæn Sprizz (fermented soft drink with lemon thyme, apple, elderberries

and iceland moss) - rosemary - ice. Served with haribo gums, green and pink pepper

Driver's Mule			9,90
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4cl Gordon's 0,0 Gin - lemon juice - ice - Ginger Beer

Virgin Sunrise			7,20
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Orange juice 100% - pomegranate syrup - sparkling water - ice - orange

<u>Frizzante alcoholfree</u>	o		
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Famiglia Zonin Zero, IT		1/8	5,10
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Bitter lemonade

Schweppes Indian Tonic, Wild Berry or Ginger Beer	0,2 lt.		3,90
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Kinley Tonic Water	0,25 lt.		3,90
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Thomas Henry Botanical	0,2 lt.		3,90
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Schnaps, fruit spirits and liqueurs

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		
Speierling - sparrow	2cl	4,50
TGF, Bildein		
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
Fireball Cinnamon Whisky Liqueur, spicy	2cl	3,70
Heidelbeerlikör, blueberry	H 2cl	3,70
Xuxu Erdbeerlikör, strawberry	2cl	3,70

Shots & more: 5 + 1 for free ^A

Per sort if ordered at once



Averna Sour	2cl	3,60
Rüscherl		4,10

2cl Asbach Uralt - Coca Cola - ice

Wiener Blut	2cl	3,30
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Bloody Mary Shot: Stolichnaya - tomato juice - Tabasco - Worcestershire - Sauce, very spicy

Lercherlschas	2cl	3,60
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Swiss pine, Horvath's Spezereyen, Deutsch Wagram

Berliner Luft	2cl	3,30
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Peppermint liqueur from berlin

Mutzenbacherin		4,10
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2cl Stolichnaya - sparkling water - lemon juice - ice - lemon

Margaritas



With a salt rim of your choice

Original mexican chili lime salt - Bad Ischler - Hickory smoked salt

Classic Margarita		10,90
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José Cuervo Especial Tequila Silver - Triple Sec - lime juice

Peach Margarita		11,90
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White peach purée - José Cuervo Especial Tequila Silver - Triple Sec - lime juice

Pink Margarita		11,90
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Pink grapefruit syrup - José Cuervo Especial Tequila Silver - Triple Sec - lime juice

Tequila & Mezcal

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

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Mutzenbacherin	<u>5 + 1 for free if ordered at once</u>	4,10
2cl Stolichnaya - sparkling water - lemon juice - ice - lemon		
Rüscherl	<u>5 + 1 for free if ordered at once</u>	4,10
2cl Asbach Uralt - Coca Cola - ice		
Zuckergoschal		4,70
2cl Stolichnaya - pomegranate syrup - sparkling water - lemon juice - ice - lemon		
Wiener Blut	<u>5 + 1 for free if ordered at once</u> 2cl	3,30
Bloody Mary Shot: Stolichnaya - tomato juice - Tabasco - Worcestershire - Sauce, very spicy		
Wiener Strizzi		4,70
2cl Averna - Almdudler - 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 - orange juice 100% - 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		
Cola Rum		4,70
2cl Stroh Rum - Coca Cola - Eis		
Campari Orange or Vodka Orange		5,70
2cl Campari or 2cl Stolichnaya - 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 - lemon juice		
sparkling water - ice- orange - original mexican chili lime salt		
Smoky Oaxaca		5,90
2cl San Cosme Mezcal - pink grapefruit syrup - sparkling water - ice - orange - smoked salt		

44 Gin Tonic ^A

Choose your favourite gin and tonic

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

4cl Gin + 1 bottle tonic

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
Gordon's 0,0	<u>alcoholfree</u> Juniper, citrus, SCO

<u>Gin Gin Gin</u>	11,90
4cl Broker's London Dry Gin - Schweppes Ginger Beer	

<u>VirGin Tonic</u>	<u>alcoholfree</u>	11,90
4cl Gordon's 0,0 Gin - Thomas Henry Botanical Tonic		

Pink Pony	o	11,90
4cl Gordon's 0,0 Gin - non alcoholic Simiæen Sprizz (fermented soft drink with lemon thyme, apple, elderberries and iceland moss) - rosemary - ice.		

<u>Tonic & Filler</u>	
Schweppes Indian Tonic Water od. Wild Berry	0,2 lt.
Kinley Tonic Water	0,25 lt.
Thomas Henry Botanical	0,2 lt.

Rum

Bumbu	H	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			
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			
Diplomatico Reserva		2cl	4,90
Barrel aged, Acarigua, Venezuela, coffee, cinnamon & caramel			
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

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

Stolichnaya	A	2cl	3,70
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We ♥ Mules

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 - orange juice 100 % - lemon juice - ice - ginger beer

Karawanken Mule

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

Driver's Mule

4cl Gordon's 0,0 - lemon juice - ice - ginger beer

alcoholfree

Cognac & Brandy

Remy Martin V.S.O.P.	A	2 cl	4,90
Asbach Uralt		2 cl	3,70

Bitters

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

Gifts

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



T-Shirt Bussi Hawidere	UNISEX S, M, L, XL, XXL			19,80
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Happy Hour

16 - 18 Uhr

Ask for our current offer

Beer

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Draft Beer

Check the yellow menu and screens

14 rotating taps

Spaghett 1/4 5,20

Aperol - Schremser Premium - ice - sodawater - orange

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

We donate 1 € for every sold bottle to the homeless people of Vienna

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

Schremser Märzen 0,5 lt. 5,30

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

Sternberger Hell 0,5 lt. 5,50

Helles, Sternberger Brauhaus, DE, alc. 4,8%. Malty honey notes, slightly bitter on the palate

Weitra Hell 0,5 lt. 5,50

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

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%. A dry, crisp pilsner with a fresh hoppy aroma, refreshing and tart

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		

Dark Lager

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

Unfiltered Beer

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

Wheat beer

Schneider Hopfenweisse	0,5 lt.	6,20
Strong wheat beer, Schneider, DE, alc. 8,2%		
Dry hopped wheat beer		

Lambic & Geuze

Kriek Mariage Parfait	0,375 lt.	13,80
Fruchtlambic, Boon, BE, alc. 8,0%. Aged in oak barrels, secondary fermentation in the bottle, wonderfully refreshing cherry acidity		
Boon Oude Geuze	0,375 lt.	10,80
Geuze, Boon, BE, alc. 7,0 %. A representative example of spontaneously fermented Lambics.		
Lemon zest and peppery notes		

Beer specialties and -rarities

From year 2012

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

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

On tap:

Budvar 0,0%

see yellow menu

Non alcoholic lager, Budvar, CZ, alc. 0,5%. Slightly citrus and bitter

Bottles:

Null Komma Josef	0,5 lt.	5,50
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Non alcoholic lager, Ottakringer, AT, alc. 0,5%. Malty with a hint of honey

Schneider Helles Alkoholfrei	0,5 lt.	5,50
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Non alcoholic Helles, Schneider, DE, alc. 0,5%. Sweet and malty notes with a subtle hop aroma

Traunsteiner Helles Alkoholfrei	0,5 lt.	5,70
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Non alcoholic lager, Hofbräuhaus Traunstein, DE, alc. < 0,5%. Malty well balanced bitterness

Trumer Freispiel	0,33 lt.	5,10
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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.	6,90
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Non alcoholic IPA, Jopen, NL, alc. 0,3%. Very fruity with dominating passionfruit aroma slightly malty and bitter

Rampensau	0,33 lt.	5,90
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Non alcoholic IPA, Brew Age, AT, alc. 0,5%. Passionfruit aroma with refreshing hop notes on the palette

König Ludwig Weissbier alkoholfrei	0,5 lt.	5,80
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Non alcoholic wheat beer, König Ludwig, DE, alc. < 0,5%. Yeasty notes with notes of banana and cloves

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