Monthly Menu

Asia Fusion

Burger of the month

„Kimchi“ Burger

100% ground beef from Waldviertel organic farmers around Arbesbach (200g), chilled Bauern Kimchi*, double bacon, tomato, red onion, lettuce, homemade BBQ sauce, spicy, A E F G L M N

Beer recommendation: Schremer Naturtrüb

21,90

Sriracha Burger

100% ground beef (200g), Sriracha Mayoo, double cheddar, double bacon, tomato, red onion, lettuce, homemade BBQ sauce, spicy, A E F G L M

Beer recommendation: IPA Tap Nr. 10

18,40

Big Fat Sumo Burger

100% ground beef (200g), fried egg, chilled Bauern Kimchi*, grilled Frankfurter sausage, double bacon, tomato, red onion, lettuce, homemade BBQ sauce, spicy, A C E F G L M N

Beer recommendation: Pale Ale Tap Nr. 6

22,40

From December 1st

Big Fat Christkind Burger

100% ground beef (200g), hash brown, fried egg, cinnamon-orange-plum sauce, double cheddar, double bacon, tomato, red onion, lettuce, homemade BBQ sauce, A C E G L M

Drink recommendation: Cider Leitung 15

22,40

Vegan

VeGansl Burger

Vegan „Goose“ made from pulled Jackfruit, cinnamon-orange-plum sauce, tomato, onion, lettuce, homemade BBQ sauce, A E F L M

Beer recommendation: Domrep Pils

20,80

Tokyo Chixx Burger

Crispy wheat protein-based chicken style patties with spicy cornflakes breading, Sriracha Mayoo, tomato, red onion, lettuce, homemade BBQ sauce, spicy, A F M

Beer recommendation: IPA Tap Nr. 10

18,90

Dessert

Powidl Cheesecake

Homemade with cinnamon-orange-plum sauce, A C G

7,40

Maroni Cheesecake

Homemade with chestnut puree and powdered sugar, A C G

7,90

Kastanienreis

Chestnut puree with whipped cream, powdered sugar and cinnamon-orange-plum sauce, G

7,90

Maronireis

vegan

Chestnut puree with vegan whipped cream, powdered sugar and cinnamon-orange-plum sauce

7,90

* Bauern Kimchi: In Korean cuisine, kimchi refers to the preparation of Chinese cabbage and Korean radish through lactic acid fermentation. For our Bauern Kimchi, we use Austrian sauerkraut, which is seasoned with chili and garlic and refined with sour cream.

From Vienna with love

Hawidere T-Shirt 19,80



UNISEX S, M, L, XL, XXL

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Vienna in a glass

Wiener Strizzi

2cl Averna - Almdudler - lemon juice - ice - lemon

4,70

Trutscherl

Prosecho - pink grapefruit syrup - sparkling water - orange

1/4lt. 6,90

Wiener Blut

Bloody Mary Shot: Stolichnaya - tomato juice - Tabasco - Worcestershire - Sauce, very spicy

5 + 1 for free if ordered at once

2cl 3,30

Margaritas

With a salt rim of your choice:
Original mexican chili lime salt - Bad Ischler - Hickory smoked salt

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

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

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

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).

Vegan dishes do not contain any animal products.
Vegetarian dishes may contain dairy products or egg and therefore meet the requirements of an ovo-lacto-vegetarian.
Prices are quoted in euros, incl. taxes & duties. Subject to printing errors. Allergen information in our menu at the table.

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