



## Draft beer

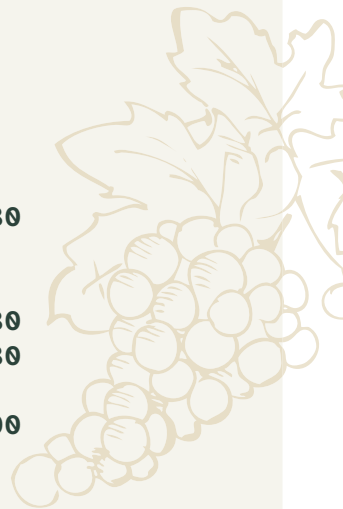
<b>Vienna Menu</b> (0)		<b>6,00</b>
0,2 l Viennese Original Beer and 2cl Williamsbirne by Zweiger		
<b>Viennese Original</b> (0)	0,33 l	<b>3,80</b>
	0,5 l	<b>4,80</b>
<b>Zwettler Pils</b> (0)	0,33 l	<b>3,90</b>
	0,5 l	<b>4,90</b>
<b>Ottakringer Rotes Zwickl</b> (0)	0,33 l	<b>3,90</b>
red unfiltered beer	0,5 l	<b>4,90</b>

## Craft beer from austria

<b>Brauwerk Sunbeam</b> (0)	0,33 l	<b>5,50</b>
Blonde		
<b>Brauwerk Big Easy</b> (0)	0,33 l	<b>5,50</b>
Indian Pale Ale		
<b>Brauwerk Black &amp; Proud</b> (0)	0,33 l	<b>5,50</b>
Porter		
<b>Die Weisse</b> (0)	0,5 l	<b>5,50</b>
Weissbier from Salzburg		

## Aperitif

<b>Sloebery Gin &amp; Organics Tonic</b>		<b>7,80</b>
The Sommer Gin Tonic by Hans Reisetbauer		
<b>Austrian Champagne Schlumberger brut</b> (0)	0,1 l	<b>5,80</b>
with white peach or elder and mint	0,1 l	<b>6,80</b>
<b>Gelber Muskateller Sand &amp; Schiefer 2019</b> (0)	1,8 l	<b>5,00</b>
Winery Tement		
<b>Aperol/Hugo Spritzer</b> (0)		<b>5,80</b>



## Rosé wine

<b>2019 Rosé Klassik</b> (0)	1/8 l	<b>4,80</b>
Winery Markowitsch	0,75 l	<b>28,00</b>

## White wine

<b>Huth Grüner Veltliner filled in Magnum bottles</b> o	1/8 l	<b>3,30</b>
Winery Setzer	1,5 l	<b>39,00</b>
<b>2018 Riesling „Antonius“</b> o	1/8 l	<b>4,50</b>
Winery Dockner	0,75 l	<b>27,00</b>
<b>2019 Gemischter Satz</b> o	1/8 l	<b>5,00</b>
Winery Wieninger	0,75 l	<b>33,00</b>
<b>2019 Pinot blanc Reserve</b> o	1/8 l	<b>5,50</b>
Winery Dürnberg	0,75 l	<b>33,00</b>

## Red wine

<b>Huth Zweigelt filled in Magnum bottles</b> o	1/8 l	<b>3,30</b>
Winery Haiden	1,5 l	<b>39,00</b>
<b>2017 Blaufränkisch „Classic“</b> o	1/8 l	<b>4,50</b>
Winery Iglar	0,75 l	<b>27,00</b>
<b>2016 Wiener Trilogie</b> o	1/8 l	<b>5,50</b>
Winery Wieninger	0,75 l	<b>33,00</b>
<b>2017 Merlot Flachgraben</b> o	1/8 l	<b>6,00</b>
Winery Nehrer	0,75 l	<b>36,00</b>

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## Water & soft drinks

<b>Organics by Red Bull</b>	0,2 l	<b>3,70</b>
Simply Cola, Bitter Lemon, Tonic Water, Viva Mate, Ginger Ale		
<b>Apple juice not filtered / Grape Juice</b>	0,25 l	<b>3,00</b>
<b>Apricot juice / Black current juice BIO</b>	0,2 l	<b>3,50</b>
<b>Coca Cola, Zero / Almdudler / Frucade</b>	0,33 l	<b>3,50</b>
<b>Römerquelle</b>	0,33 l	<b>2,90</b>
still/sparkling	0,75 l	<b>5,90</b>
<b>Red Bull Energy Drink</b>	0,25 l	<b>4,30</b>
<b>Soda Pop with Lemon or Elderberry</b>	0,25 l	<b>2,00</b>
Youthdrink		



# First of all

<b>Huth house bread</b> A, C, G	1,90
+ <b>Minced pork spread "Verhackertes"</b>	2,80
+ <b>Salted butter</b> G	1,00
+ <b>Bacon</b> L, M	5,60

## Starter

<b>Marmorata</b> G, M, O	10,90
Two kinds of peppers in aspic with goat cheese + <b>Wild boar ham</b>	+ 2,00
<b>Vitello "Austria" of veal</b> D, G, H	12,90
with trout cream, greaves and pumpkin seed oil	
<b>Venison cheese kransky</b> G, M, O	7,90
with mashed potatoes and onion mustard	

<b>Beef Tatar</b> A, C, D, G, M, O	13,50
with mustard cream and quail egg + <b>3 fried Viennese snails</b> A, C, R (Andreas Gugumuck)	+ 4,50

## Soups

<b>Tasty beef broth</b> A, C, G, L	4,70
with sliced pancakes, liver dumpling or semolina dumpling	
<b>Crème of pumpkin soup</b> A, C, G, L, O	5,50
with apple-mint French toast	

## Nibbles

We recommend you as a starter 2-3 pieces, as a main course 4 pieces!

<b>Greave dumplings</b> A, C, G, O	3,50/piece
with sauerkraut	
<b>Carinthian cheese ravioli</b> A, C, G, M	3,50/piece
with brown butter and chive	

## Fisch, Steak & Co

<b>Beetroot ravioli</b> A, C, G, L, O	13,90
with cream cheese and prunes	
<b>Pan-roasted fillet of pike perch</b> D, G, L, O	19,90
with pumpkin risotto	
<b>Pink fillet of wild boar</b> A, C, G, L, O	23,90
with creamy green beans and potato dumplings	

## Viennese classics

<b>Meat balls of veal</b> A, C, G, L, M, O with mashed potatoes and leafy salad	<b>15,90</b>
<b>Roasted calf's liver</b> G, L, O in majoram jus with herb rice	<b>16,90</b>
<b>Viennese onion roast "Zwiebelrostbraten"</b> A, M, L, O with fried potatoes and mustard pickle	<b>19,90</b>
<b>Boiled beef "Tafelspitz"</b> A, C, G, L, M, O with hash browns, cream spinach, chive sauce and apple horseradish	<b>19,90</b>

## Deep fried specialities

As a side dish to the schnitzel, fried chicken or cordon bleu, there is a choice of creamed cucumber salad, risi bisi or potato salad and parsley salad G, L, M, O

# Long live the Cordon Bleu!

<b>Cordon Bleu Classic</b> A, C, G "Tullnerfelder" pork, raclette cheese and ham	<b>16,90</b>
<b>Cordon Bleu Deluxe of veal</b> A, C, G Stuffed with fontina cheese and Prosciutto San Daniele, with fried egg and black truffle	<b>23,90</b>

<b>Deep fried chicken "Wiener Backhendl"</b> A, C, G marinated with sour cream and lemon	<b>16,90</b>
<b>Wiener Schnitzel</b> A, C of "Tullnerfelder" pork	<b>13,90</b>
<b>Original Wiener Schnitzel of veal</b> A, C	<b>19,90</b>
With our fried specialities we recommend <b>home-preserved cranberries</b> o	<b>1,30</b>



Allergy information in accordance with the codex recommendation:

A) contains gluten, B) shellfish/crustaceans, C) egg, D) fish, E) peanuts, F) soya, G) milk, H) edible nuts, L) celeriac, M) mustard, N) sesame, O) sulfite, P) lupines, R) molluscs

## Dessert

<b>Pancakes</b> A, C, G with apricot jam or chocolate	<b>3,30</b> per piece
<b>Homemade apple strudel</b> A, C, G, H, O with vanilla ice cream	<b>5,50</b>
<b>Nut and chocolate soufflé</b> A, C, G, H with espresso-brittle ice cream	<b>6,90</b>
<b>Tartlets with Powidl</b> A, C, G, H, O in buttered breadcrumbs with plum sorber	<b>6,90</b>
<b>Vanilla ice dumpling</b> C, G, H, O stuffed with apricot sorbet, served with whipped cream	<b>3,90</b> per piece
<b>Homemade Fruitsortber</b> O with Prosecco	<b>5,90</b>
<b>Huth's Cremeschnitte XXL</b> A, C, G Cream cake	<b>5,50</b>

## Coffee / Tea

<b>Espresso / double</b> G	<b>2,50/4,00</b>
<b>Melange / Cappuccino</b> G	<b>3,80</b>
<b>Café Latte</b> G	<b>4,30</b>
<b>Café Americano</b> G	<b>3,80</b>
<b>Tea</b> G Earl Grey, English Breakfast, Green Fruits, Mint, Camomile	<b>3,80</b>



## Sweet wine

<b>"SiaBa" 2015</b> O Winery Schmidt	1/16 l <b>4,80</b>
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# Huth Spirits

<b>Vodka „Axberg“</b> Reisetbauer	2cl	<b>3,80</b>
<b>Cognac Remy Martin</b> VSOP	2cl	<b>5,50</b>
<b>Averna / Fernet Branca</b>	4cl	<b>6,50</b>
<b>Mama Gin</b> Gölles	4cl	<b>6,50</b>
<b>Mama &amp; der Bulle Rum XO</b> 5 years in oak, Gölles	4cl	<b>7,50</b>
<b>Wild Turkey Rare Breed</b> Bourbon Whiskey	4cl	<b>8,50</b>
<b>Aberfeldy Highland</b> Single Malt Scotch Whiskey	4cl	<b>9,50</b>
<b>Oban</b> Single Malt Scotch Whiskey	4cl	<b>12,00</b>

# Huth Schnaps

<b>Williams peer</b> Zweiger	2cl	<b>3,80</b>
<b>Hazelnut</b> Zweiger	2cl	<b>4,50</b>
<b>Old plum</b> Gölles	2cl	<b>5,00</b>
<b>Old apple</b> Gölles	2cl	<b>5,00</b>
<b>Williams peer</b> Reisetbauer	2cl	<b>5,50</b>
<b>Apricot</b> Reisetbauer	2cl	<b>5,50</b>
<b>Gelber Muskateller Pomace brandy</b> Gölles	2cl	<b>6,90</b>
<b>Rowanberry Reserve</b> Reisetbauer	2cl	<b>9,50</b>

