

## Starters + Salads *organic, vegan or vegetarian*

### BEEF TATAR

truffle mayonnaise | mustard caviar  
piment d' espelette | brioche  
140 g € 20  
200 g € 26



### „TAFELSPITZ“

#### BOILED BEEF IN ASPIC

plucked wild herb salad | radish | herbal sauce € 14

### VITELLO TONNATO

organic boiled beef | tuna  
capers | braised tomatoe € 15

### VEGAN CESAR SALAD

romaine lettuce | tomatoes | garlic  
capers | yeast flakes € 14

optional with roasted chicken breast € 10

### SUMMER IN HANDWERK

rocket salad | grilled mountain peach |  
pine nuts | burratina | elderflower € 12

## Soups *organic or vegan*

### HOMEMADE GAZPACHO

basil | tomatoes | cucumber | olive oil € 7

### „TAFELSPITZ“ BEEF BROTH

pancake stripes or semolina dumplings € 8

## Soup for a good cause

For every bowl of soup sold, we will donate €1 to the Tafel Österreich food bank to help people in need.



COUVERT € 3,50

OUR SERVICE STAFF WILL GLADLY INFORM YOU ABOUT ANY ALLERGENS IN OUR DISHES.

## Main courses *organic, vegan or vegetarian*

### BEEF FILLET 200 g

roasted baby-carrots | hasselback potatoes  
chive mayonnaise | lovage crust € 33

### VIENNESE ONION ROAST 300 g

ribeye | onion crunch | flambéed onion  
curd cheese noodles € 30

### VIENNESE SCHNITZEL

breaded veal cutlet | parsley potatoes  
or lamb's lettuce- potatoe- salad € 29

### FRIED CHICKEN IN A NEST

pumpkin seed crust |  
lamb's lettuce- potatoe- salad | seed oil € 27

### SAUCES

café de Paris butter € 3  
pepper sauce € 4  
chive mayonnaise € 2

### OLD VIENNESE „TAFELSPITZ“

boiled beef | roasted potatoes | cream spinach  
chive sauce | horseradish apple sauce  
root vegetables € 25

### CHAR

mashed peas | galzed | peas  
radish | white wine foam € 25

### VEGAN CITRUS RISOTTO

lime | lemon | cashew „parmesan“ € 19

### TRUFFLED LINGUINI

#### SERVED FROM PARMIGAN LOAF

king oyster mushroom | truffle cream € 19

### WIMBURGER BY HANDWERK

cheddar | bacon | baby spinach € 19

sweet dijonnaise | port wine onion

parmesan fries

### VEGAN BURGER

falafel | beetroot | hummus | rocket € 19

pickled cucumber | lime-mint tahini

## Side dishes

french Fries € 4  
small mixed organic salad € 6  
roasted baby carrots € 4  
curd cheese noodles € 4

## Wine Battle

When heavyweights of the culinary world and fine vines compete against each other, it is of course at the Wine Battle in the Handwerk restaurant. During the battle, which lasts four rounds, two dishes and two wines per course are served during the brilliant 4-course dinner.

## Desserts *organic or vegan*

### KAISERSCHMARRN

Viennese cream-pankakes € 10  
plum stew | apple sauce

### GRANDMA'S CURED CHEESE

#### APRICOT-DUMPLING

stewed apricot sauce | sweet breadcrumbs € 12

### VEGAN APPLE STRUDEL

Bourbon vanilla ice cream | almonds | raisins € 12



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Wine Battle



## Soda + Lemonades

<b>VÖSLAUER</b> sparkling or still	0,33 l € 3,40 0,75 l € 6,10
<b>SODA WATER*</b> with choice of lemon   raspberry   elderberry	0,25 l € 2,40 0,50 l € 3,40
<b>COCA-COLA</b> Regular   Zero	0,33 l € 4,20
<b>SPRITE, FANTA ALMDUDLER</b>	0,33 l € 4,20
<b>RAUCH ICED TEA</b> Lemon   pomergranate	0,33 l € 4,50
<b>CARPE DIEM</b> Kombucha	0,33 l € 4,50
<b>THOMAS HENRY</b> Tonic   Bitter Lemon   Ginger Ale	0,2 l € 4,90

## Homemade

<b>LEMON BALM SODA</b> Soda water   thyme   blackberries	0,50 l € 5,50
<b>RHUBARB SODA</b> Soda water   Lime   mint	0,50 l € 4,90

## Juices

from hard-working bees,  
lush green meadows and age-old trees

### OBSTHOF ALTENRIEDERER

<b>PEACH</b>	
<b>CLOUDY APPLE</b>	
<b>APPEL-CARROT</b>	
<b>CLOUDY PEAR</b>	
<b>CLOUDY APRICOT</b>	0,25 l € 5,20
Pure or with soda water	0,50 l € 5,40

## Coffee & Tea

<b>ESPRESSO</b>	€ 2,70
<b>DOUBLE ESPRESSO</b>	€ 4,30
<b>VERLÄNGERTER with milk</b>	€ 3,90
<b>MELANGE</b>	€ 3,90
<b>CAPPUCCINO</b>	€ 4,30
<b>CAFFÈ LATTE</b>	€ 4,90
<b>HOT CHOCOLATE</b>	€ 4,60
<b>POT OF RONNEFELDT TEA</b> various sorts	€ 5,50

## Aperitif

<b>APEROL VENEZIANO</b> Prosecco   soda water   Aperol   olive   orange	0,30 l € 7,60
<b>CLASSIC HUGO</b> Cava   soda water   elderberry   lime   mint	0,30 l € 7,40
<b>PINK GRAPEFRUIT SPRITZ</b> Cava   soda water   pink grapefruit   mint	0,30 l € 7,20

## Beer

### ON TAP

<b>REININGHAUS</b> Pils	0,33 l € 4,10 0,50 l € 4,90
<b>KALTENHAUSEN</b> Kellerbier	0,33 l € 4,40 0,50 l € 5,80

### FROM THE BOTTLE

<b>ORGANIC WEIZENBIER</b> Schladminger, Styria	0,50 l € 5,50
<b>ORGANIC ZWICKL</b> Schladminger, Styria	0,50 l € 5,40
<b>NATURAL SHANDY</b> Gösser, Styria	0,33 l € 4,80
<b>NATURGOLD NON-ALCOHOLIC</b> Gösser, Styria	0,33 l € 4,20



## Cava + Sparkling Wine

<b>CAVA BRUT SELECCIÓN</b> Villa Conchi, Penedés, Spain	0,1 l € 6,90 Fl. 0,75 l € 51,00
<b>SHIKIMIKI BRUT ROSÉ</b> Pia Strehn, Burgenland	Fl. 0,75 l € 46,00
<b>CUVÉE EXTRA BRUT</b> Jean Vesselle, Champagne	Fl. 0,75 l € 130,00
<b>BLANC DE BLANCS</b> AR Lenoble, Champagne	Fl. 0,75 l € 180,00



<b>ROSÉ SPRITZER</b> Rosé wine   soda water   lemon	0,25 l € 7,10
<b>WEISSER SPRITZER</b> Whitewine   soda water	0,25 l € 5,60



## Wine

From shrubby fields,  
barren souls and rocky outcrops

### WHITE

<b>SCHEUREBE - VULKANLAND 2022</b> Winery Josef Scharl, St. Anna am Aigen, Styria	0,125 l € 5,90 Fl. 0,75 l € 35,00
<b>ZWEIGELT GLEICHGEPRESST 2022</b> Winery Johann Topf, Strassertal, Lower Austria	0,125 l € 6,90 Fl. 0,75 l € 39,00
<b>KALK &amp; SCHIEFER ORGANIC 2022</b> Winery Anita & Hans Nittnaus, Gols, Burgenland	0,125 l € 6,70 Fl. 0,75 l € 40,00
<b>GAVI DI GAVI - LUGARARA 2022</b> Winery La Giustiniana Piemont, Italy	0,125 l € 7,10 Fl. 0,75 l € 42,00

### ROSÉ

<b>ROSÉ HALLIGALLI 2022</b> Winery Johanna Markowitsch Göttlesbrunn, Lower Austria	0,125 l € 6,90 Fl. 0,75 l € 41,00
<b>CÔTES DE PROVENCE ROSÉ 2021</b> Ultimate Provence Provence, France	0,125 l € 8,90 Fl. 0,75 l € 52,00

### RED

<b>HEIDEBODEN BLAUER ZWEIGELT 2022</b> Winery Winzenz Mönchhof, Burgenland	0,125 l € 6,10 Fl. 0,75 l € 36,00
<b>CUVÉE LUST &amp; LEBEN</b> Winery Paul Achs Gols, Burgenland	0,125 l € 7,50 Fl. 0,75 l € 39,00
<b>ZW BIENENFRESSER RESERVE 2021</b> Winery Pitnauer Carnuntum, Lower Austria	0,125 l € 7,30 Fl. 0,75 l € 42,00
<b>LARÁN LARÁN D.O. 2019</b> <b>12 MESES EN BARRICA DE ROBLE</b> Bodegas Vizcarra Ribera del Duero, Spain	0,125 l € 8,90 Fl. 0,75 l € 58,00

### NON-ALCOHOLIC

<b>LE PETIT BÉRET BLANC DE BLANCS</b> Le Petit Béret Montpellier, France	0,1 l € 7,20 Fl. 0,75 l € 53,00
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