

FOOD

IN OUR RESTAURANT, CRAFTSMANSHIP MEETS TRANSPARENCY -
THE OPEN KITCHEN IS A BEACON OF OUR HONESTY.

We get our regional products from

Hans Schmölz | Tulln

4th generation family business, attaches great importance to regionality, species-appropriate animal husbandry and fair treatment.

- Duroc pork from Flachberg | beef from Steinriegl

Waldland | Waldviertel

Regional family farms, small groups of chickens. Farm-grown feed and slow growth.

- Free-range chicken from Waldviertel

Oberwasser | Schwarza im Gebirge

Mountain water fish farm with a flow rate of 700 liters per second. Own rearing of eggs and on-site processing.

- Falkensteiner char | rainbow trout

Leopold Hammerl | Rappottenstein

3rd generation organic farm, lots of feed, longer fattening period and rooster rearing.

- Eggs

Windisch | Wr. Neustadt

Founded in 1936 and known for its tinkering with old and new sausage specialties.

- Mangalitza Bacon | Guanciale | Lardo | and much more.

Dirndl am Feld | Kirchberg

Market gardening, seasonal organic vegetables grown sustainably by hand using all-valued methods. Excerpt:

- Variety of tomatoes | root vegetables | herbs | and much more.

Marchfelder Organic Mushrooms | Raasdorf

Organic farm with mushroom growing traditions from Asia and high organic standards from Austria.

- King oyster mushrooms | Shiitake mushrooms

Johannes Fiedler | Sitzendorf

Family business for more than 40 years, old-school farm.

- Potatoes | onions | pumpkin seed oil

Thomas Frühbauer | Leopoldstadt

Viennese specialty baker in 3rd generation.

- Kaiser rolls | butter toast | house bread
Special sandwich breads

Reschs Sonnenwelt | Senftenberg

Carmen Resch runs a certified organic cow and goat farm in Reichauertal with her husband Hermann.

- Goat cheese

DRY AGED STEAKS

HOME-AGED from Steinriegl

WITH BONE*

Cowboy Steak

Club Steak

**Price and availability see delicatessen board.*

Home-aged on the bone for at least 6 weeks in our roadside display cabinets.

WITHOUT*

Filet

Rib Eye

Entrecôte

dismantled by hand.

Choose your favorite piece from the showcase and we will be happy to prepare it for you according to your wishes.

SIDES

green salad 5,00

mixed salad 5,00

crispy potatoes | fries 5,00

grilled vegetables 6,00

SAUCES

herb butter 3,00

ketchup | mustard 1,00

mayo | hot sauce 1,00

cognac pepper sauce 3,00

veal jus 3,00

VIENNESE MENU ~~45,50~~ 42,00

Salty Crêpe Stripes Soup

Original Wiener Schnitzel

potato salad | cranberry sauce

Kaiserschmarrn

small portion | stewed plums

KIDS MENU

Salty Crêpe Stripes Soup 4,00

Children's Schnitzel (Chicken) & Fries 12,00

Waldviertel Free-range chicken

Fries with Ketchup 6,00

Small Dumplings with Gravy 6,00

Please ask the staff for detailed allergen information.

Prices in EUR including VAT.

Opening Hours Mo - Sa: 12pm - 23pm Sunday & holidays: 12.00pm - 22.00pm | **Delicatessen** Mo - Fr: 12 pm - 22 pm pre-order or special requests: fleisch@praterwirt.com | **Reservations** via Google, social media, email or simply contact us

VIENNESE CUISINE

WE RELY ON MEAT FROM SPECIES-APPROPRIATE, REGIONAL HUSBANDRY
AND PROCESS IT WITH ARTISANAL CARE.
INSTEAD OF READY-MADE PARTIAL PRODUCTS, WE PUT REAL COOKING ON YOUR PLATE!

STARTERS

from Marchfeld to Wagram

Beet variety 11,00

raw | fermented | braised
roasted house bread

beef from Steinriegl

Beef Tartare 14,00 | 21,00 small | large

fermented red onions | yolk | butter
toast
+ extra toast 1,50

beef from Steinriegl

Marrow Bone 11,00

fermented red onions
roasted house bread

duroc pork from Flachberg

Melted Black Pudding 8,50

Onion marmalade | horseradish
+ crispy potatoes 5,50

Liver Dumpling Soup 6,50

Cheese Dumpling Soup 6,50

Salty Crêpe Stripes Soup 5,50

MAIN COURSES

veal from Steinriegl

Wiener Schnitzel 27,00

ORIGINAL fried in clarified butter
+ potato salad 5,00 | + parsley potatoes 5,00
+ cranberry sauce 2,00

beef from Steinriegl

Tafelspitz 28,00

(boiled beef) in beef soup
crispy potatoes | root vegetables
chive sauce | apple-horseradish

duroc pork from Flachberg

Brined Schnitzel "Vienna Style" 14,00

lightly brined overnight | fried in clarified butter
+ potato salad 5,00 | + fries 5,00
+ cranberry sauce 2,00

Free-range chicken from Waldviertel

Fried Chicken 27,00

breast & drumstock boneless
+ potato-lettuce-salad | pumpkin-seed-oil 5,00
+ green salad 5,00

veggie or vegan

Cabbage Rolls 17,50

filled with rice | shiitake mushrooms | vegetables | miso
in bell pepper brith | mashed potatoes or
boiled potatoes

belly of duroc pork

Roast Pork 15,00

dumplings | cabbage | gravy

duroc & veal

Meatloaf 16,00

pork (belly | loin) & veal (calf)
mashed potatoes | veal jus | crispy onions
+ mixed salad 5,00

veggie

Cheesespätzle 10,50

crispy onions
+ green salad 5,00 | + mixed salad 5,00

Detaillierte Allergeninformation bitte beim Personal anfragen.

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DRINKS

ENJOY OUR FRESH BUDWEISER TANK BEER -
UNPASTEURIZED, STRAIGHT FROM THE TANK AND WITH A FULL, AUTHENTIC TASTE.

BEER

Budweiser Lager 0,5l 6,00

unpasteurised from the tank

Budweiser 0,33l bottle 4,80

alcohol-free

Radler 0,5l 5,00

Budweiser Lager | Almdudler

Wheat beer 0,5l bottle 6,50

Hofbräuhaus Traunsteiner



SPARKLING WINE

Ruggeri 36,00

Valdobbiadene | Prosecco Argeo

Mayer am Pfarrplatz 38,00

Wien | Sekt Brut

Rosé Secco 38,00

Wachau | Bio Weingut Bergkirchner

Domaine La Louvière 41,00

Languedoc | Cremant de Limoux Brut

Schödl Family 45,00

Weinviertel | Sekt Rosé

LITER | LITER
Clemens Strobl
x
Praterwirt (1l)
1l wine | 1l soda
30,00

SHAKEN OR STIRRED

Spritzer white | red 5,00

Dirndl Spritz 7,90

Wermut Spritz 7,90

Wermut | Sparkling Wine | Soda

Gin & Tonic 12,00

Mayer am Pfarrplatz 6,50

Rosé Secco 6,50

Wachau | Bio Weingut Bergkirchner

Viennese Tap Water | Soda for free

ALCOHOL-FREE | LEMONADE

VÖSLAUER SPARKLING OR STILL

Mineralwater 0,33l bottle 3,80

Mineralwater 0,75l bottle 7,50

Almdudler 0,35l bottle original | sugar-free 4,50

Simply Cola 0,25l bottle 4,90

Frucade 0,35l bottle 4,50

LEMONAID

Lime 0,33l bottle 4,90

Passion fruit 0,33l bottle 4,90

NATURAL JUICE

with Soda | Water

Organic Grape juice Rosé 0,5l 4,90

Weinviertel | Schödl Family

Apple juice cloudy 0,5l 4,20

freshly pressed Lemon 0,5l 4,90

Bio Dirndl 0,5l 5,20

CHARITEA

Green 0,33l bottle 4,90

Red 0,33l bottle 4,90

AS A RESPONSIBLE EMPLOYER IN THE CATERING INDUSTRY
WE VALUE FAIR WORKING CONDITIONS, APPRECIATION AND A HIGH LEVEL OF PROFESSIONALISM.

TOGETHER WE CREATE A SUSTAINABLE AND SUCCESSFUL WORKING ENVIRONMENT - FEEDBACK
IS ALWAYS WELCOME IS ALWAYS WELCOME AND AN IMPORTANT PART OF OUR HOSPITALITY.

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WINE

WHITE GLASS | BOTTLE

Hauswein (1l) 4,60 | 35,00
Niederösterreich | Grüner Veltliner 2023

Clemens Strobl x Praterwirt (1l) 5,50 | 43,00
Wagram | Grüner Veltliner NV

Harm 6,00 | 35,00
Kremstal | Grüner Veltliner Alaun 2022

Jurtschitsch 39,00
Kamptal | Grüner Veltliner Terrassen 2023

Gruber Röschitz 5,50 | 32,00
Weinviertel | Grüner Veltliner DAC bio 2024

Knoll 50,00
Wachau | Grüner Veltliner Loibner Federspiel 2024

Edlmoser 6,00 | 35,00
Wien | Wiener Gemischter Satz DAC bio 2024

Kroiss 45,00
Wien | Ried Mitterberg Gemischter Satz DAC 2023

Clemens Strobl 7,50 | 44,00
Wagram | Riesling Donauschotter 2022

Clemens Busch 48,00
Mosel | Riesling Grauer Schiefer 2023

Rudi Pichler 85,00
Wachau | Riesling Smaragd Kirchberg 2020

Ortus 6,00 | 35,00
Weinviertel | Roter Veltliner 2023

Strobelin Premium 7,50 | 44,00
Strebersdorf | Chardonnay Reserve 2021

Pfeifer 6,20 | 36,00
Steiermark | Gelber Muskateller Vulkanland DAC 2024

Wohlmuth 44,00
Südsteiermark | Sauvignon Blanc Kitzeck-Sausal Spätfüllung DAC 2023

NATURAL

Lust (Lukas Strobl) 39,00
Wagram | Lust und Laune 2022

Leo Uibel 42,00
Weinviertel | Sexy MF Orange 2021

Schödl Family 40,00
Weinviertel | Safari weiss 2022

RED GLASS | BOTTLE

Clemens Strobl x Praterwirt (1l) 5,50 | 43,00
Wagram | Zweigelt NV

Clemens Strobl 7,50 | 44,00
Wagram | Donauschotter rot 2022

T.FX.T 5,00 | 29,00
Mittelburgenland | Zweigelt 2016

Nittnaus 7,00 | 41,00
Neusiedlersee | Heideboden bio 2021

Doppio Passo 5,80 | 34,00
Salento | Primitivo 2023

Leopold Auer 34,00
Thermenregion | Pinot Noir Tattendorf bio 2023

IBY 34,00
Burgenland | Blaufränkisch Classic bio 2023

Krutzler 56,00
Südburgenland | Blaufränkisch Eisenberg 2023 DAC Reserve

Markowitsch 45,00
Carnuntum | Rubin (Zweigelt) 2023

Hans Igler 55,00
Mittelburgenland | Vulcano 2020

T.FX.T 66,00
Mittelburgenland | Arachon 2019

ROSÉ

Schödl Family 6,00 | 34,00
Weinviertel | Pinot Rosé bio 2023

Château d'Ollières 40,00
Provence | Classic 2022

PET NAT

Schödl Family 42,00
Weinviertel | In Natura bio NV

IF YOU WANT TO TELL US SOMETHING,
GOOD OR BAD, WE ALWAYS HAVE AN
OPEN EAR FOR YOU OR WRITE US
AN E-MAIL TO
INFO@PRATERWIRT.COM

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SPECIALS | DESSERT

SNACKS

House Board 11,00

roast pork | 2 slices "Leberkäse" | horseradish & mustard
+ kaiser roll or house bread 2,00
+ dill pickle | salt pickle 100g 3,00
+ chilli pepper hot | mild 100g 3,00

Praterwirt Homemade Sausages 9,90

duroc pork sausage | cabbage | gravy
+ kaiser roll or house bread 2,00

Vienna Beef Goulash 14,00

+ butter dumplings 5,00
+ dumplings 5,00

Organic Mushroom Goulash 15,00

+ butter dumplings 5,00
+ dumplings 5,00

"Leberkässemmel" 5,00

Viennese classic in a kaiser roll
"Meat Loaf" - normal | cheese | special

SWEET TREATS FROM AUSTRIA

Kaiserschmarrn 7,00 | 10,00 small | large

stewed plums

Homade Apple Strudel 7,00

whipped cream

Malakoffnockerl 7,90

Similar to "Tiramisu", only in Viennese style

SWEET WINE

Kracher 26,00

Noble Reserve Trockenbeerenauslese NV 0,187l
for 2-3 people

COFFEE | TEA

Espresso | Double 2,80 | 4,40

Small | Large Espresso with Milk 3,10 | 4,80

Americano black | white 3,60 | 4,00

Melange 4,40

Korrigierter 6,00

Espresso | 2cl hazelnut-coffee-schnapps "Wiener Grant"

Black Tea | Green Tea | Fruit Tea 4,10



SANDWICHES

15 cm | 30 cm

in sandwich bread from Frühlbauer

7,90

Kimchi-Cheese Toast 11,40

homemade kimchi | cheddar cheese
fried onions | miso-mayo

11,50 | 17,00

Fried Chicken sweet/spicy 16,40 | 24,30

fried chicken | fermented tomato salsa
miso-mayo | chilli sauce

12,00 | 18,00

Steak Sandwich 17,10 | 25,70

125g | 250g Steinriegl beef steak | caramelized aceto
onions miso-mayo | fermented tomato salsa
cheddar cheese

10,50 | 16,00

Veggitalian 15,00 | 22,90

grilled melanzani | homemade pesto
pickled zucchinis | sun-dried tomatoes
"Fiordilatte" mozzarella | arugula salad

11,50 | 17,00

The Italian 16,40 | 24,30

125g | 250g of sliced meat (Mortadella di Modena, Nduja
"Budello", Prosciutto cotto) | homemade pesto
pickled zucchinis | dried tomatoes |
mozzarella "Fiordilatte" | arugula salad

NO MODIFICATIONS, NO EXTRAS.

SCHNAPPS

EDELBRÄNDE ROMAN KRAUS FROM THE WOODEN BARREL 4cl

Apricot Ungarische Beste 9,00

Trester Grüner Veltliner 9,00

Williams Pear 9,00

Aged Plum 11,50

Mocca Martini 125ml 11,50

Mocca | Vodka | Wiener Grant
served in a traditional viennese cup

Gentlemens set 9,00

Beer in a wine glass
+ 2cl schnapps (dealers choice)

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