

english

A Viennese legend was awakened from its slumber:
WELCOME TO PICHLMAIERS ZUM HERKNER



every Monday classic dishes from around the world

03.08.20 Moules frites

10.08.20 Branzino in salty crust

17.08.20 lemon chicken, porcini mushrooms

every Wednesday

Dover sole

tomato salad & rosemary potatoes (D,G)

€ 38.00

every Thursday

½ fried chicken & liver

potato & leaf salad (A,C,G,L)

€ 16.90

every Friday barbeque in the patio (fair weather provided)

char, rib-eye-steak, cheese kransky etc.

every Saturday

Head Chefs Roman Artner daily special

every Sunday

roast pork

bacon cabbage & bread dumplings (A,C,G,L,M)

€ 16.90

APERITIF

Homemade lemonades

Homemade ice tea	0,5l	€ 5.80
Lime & sage lemonade	0,5l	€ 5.80
Fritz Lemonade lemon or mix (Kola with orange)	0,2l	€ 3.60
Fentimans Rose Lemonade	0,125l	€ 4.20

SPARKLING

Crémant de Loire Bouvet	0,1l	€ 6.20
Brut Rosé Schloss Gobelsburg	0,1l	€ 8.50
Hugo (prosecco, elderberry, lime)	0,25l	€ 5.40
Enzo Aperio Muskato (Muskateller, Enzo Aperio, Soda)	0,25l	€ 8.00
Burschik Spritz (Burschik classik, Cremant, lemon zest, rosemary)		€ 8.00

GORGEOUS

Burschik pur (5cl Burschik classik, ice, lemon zest)		€ 5.00
Cynar (ice, orange)	4cl	€ 5.00
Bloody Mary		€ 9.50
Negroni (Gin, Vermouth, Campari)		€10.00
Mitzii Gin Tonic (pine Gin, Tonic, rosemary, lemon)		€ 10.00

SPECIAL BOTTLED BEER

Zwettler Saphir Pils ^A	0,33l	€ 4.60
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STARTERS

Pickled broccoli

Lime, sesame & almonds (F,N)
€ 11.00

Sardines from the Bretagne

Cucumber radishes & celery (D,G,L,M)
€ 14.50

Octopus salad

Pepper, avocado, Chipotle mayonnaise (C,D,G,M)
€ 16.80

Beef Tartar

Baked egg yolk, capers mayonnaise & farmer's bread (A,C,D,L,M)
€ 15.00 / € 19.00

Beef consommé

3 kinds of Viennese inserts (A,C,G,L)
€ 6.30

Pannonian chilled soup

Chives oil & pork belly dumpling (A,G)
€ 6.80

Vegetarian

Cauliflower variation

Buttered crumbs, egg, verbena, capers & hives (A,C,G,O)
€ 8.50 / € 13.50

Homemade cabbage pasta

chives (A,C,G,O)
€ 9.00 / € 12.00

Homemade Ravioli

Mushrooms & mimolette cheese (A,C,G,L)
€ 13.00 / € 18.00

Goulash of chanterelles

Lemon cream & bread dumpling (A,C,G)
€ 14.00 / € 18.00

Cover charge €3,50

All prices in Euro incl. VAT

INNARDS

Calf's brain

Egg & green salad
€ 12.90 / € 16.90

Riesling lights (Innards stew)

Bread dumpling (A,C,D,G,L,M,O)
€ 13.00 / € 17.00

Veal's head & sweetbread

Green beans & salted lemon (A,C,G,L,M)
€ 19.00 / € 23.00

Calf's liver

Stewed onion & mashed potatoes (L,O)
€ 17.50 / € 21.50

MAIN COURSES

Filet of pikeperch

Turnip, fennel & orange salad & spiced potatoes (A,D,G,L)
€ 19.50 / € 23.50

Sautéed corn-fed chicken supreme

Chard, corn & porcini mushrooms (A,C,G)
€ 22.00

Cooked beef of the day

2 side dishes, apple horseradish & chive sauce (A,C,G,L)
shoulder cut € 22.00
Tafelspitz € 24.90

Viennese Schnitzel

potatoes & mixed salad (A,C,G,L,M)
€ 15.50 / € 22.50

NACHSPEISEN

Homemade sorbets & ice cream

3 scoops depending on daily offer (A,C,G)

€ 7.00

Stirred Iced coffee

Mocha ice cream & sesame wafer

€ 8.90

Lime tarte

blackberry (A,C,G)

€ 9.00

Homemade apricot dumplings

Buttered nut crumbs (A,C,G)

€ 4.90 per dumpling

Selection of cheese

From Poehl's cheese stand

€ 15.50 (G,H)

Hirschbirne Gmoser Weiz Steiermark	2cl	€ 6,50
Quitte Gmoser Weiz Steiermark	2cl	€ 7,00
Alte Zwetschke Gölles Riegersburg Steiermark	2cl	€ 8,50
Williamsbirne Guglhof Hallein Salzburg	2cl	€ 8,50
Marillie Guglhof, Hallein Salzburg	2cl	€ 8,50
Marille Glaserhof, Gnadewald Tirol	2cl	€ 8,50
Zwetschke Glaserhof, Gnadewald Tirol	2cl	€ 8,50
Gebrannte Haselnuss Parzmair Schwanenstadt	2cl	€ 9,00
Rote Williams Reisetbauer	2cl	€ 9,00
Vogelbeere Guglhof, Hallein Salzburg	2cl	€ 10,50
Himbeere Glaserhof	2cl	€15,00

Cover charge €3,50

All prices in Euro incl. VAT

WHITE WINE 0,125l

2019

Gelber Muskateller Wenzl, Weinviertel € 4,40

2019

Grüner Veltliner Hochterrassen Salomon Undhof, Kremstal € 4,90

2019

Riesling classic Hindler, Weinviertel € 5,30

2019

Sauvignon Blanc Primus, Südsteiermark € 6,00

2017

Bourgogne Blanc Olivier Leflaive, Burgund € 10,00

Rosé 0,125l

2019

Fräulein Rosé von Döbling Mayer am Pfarrplatz; Wien € 5,50

RED WINE 0,125l

2018

Zweigelt Feiler-Artinger, Neusiedlersee € 5,00

2017

Blaufränkisch Hans Iglar, Mittelburgenland € 5,40

2017

Cuvee Hotter (CS/ME/SY/ZW) Wellanschitz, Mittelburgenland € 5,60

2017

Côtes du Rhône Réserve Perrin, Frankreich € 6,70

Important information about allergens

- * One response occurs when the substances designated or products thereof are included as an ingredient in the final product.
- * The identification of 14 major allergens is in accordance with legal regulations (EU Food Regulation 1169/2011). Furthermore, there are also other substances that can cause food allergies or intolerances.
- * Despite careful preparation of our meals and drinks in addition to the marked ingredients and traces of other substances may be included, which are used in the production process of the kitchen and the bar.

Allergens according to Codex recommendation

abbreviated designation	Letter code
Cereals containing gluten	A
Crustaceans and products thereof	B
Eggs and products thereof	C
Fish and products thereof	D
Peanuts and products thereof	E
Soybeans and products thereof	F
Milk and products thereof	G
Nuts	H
Celery and products thereof	L
Mustard and products thereof	M
Sesame and products thereof	N
Sulphur	O
Lupin	P
Molluscs and products thereof	R