



The Handwerk Restaurant in Vienna's 7th district is known as a hidden gem in the urban jungle, radiating charming Viennese flair.

In our kitchen, nothing is left to chance – every dish is crafted by hand.
Using fresh, regional ingredients and a deep love for detail.
Welcome to Handwerk.



handwerk_restaurant

handwerk-restaurant.at

STARTERS - THE FIRST HANDLE

BEEF TATAR ^{A,C,D,G,M,F,O}
truffle mayonnaise | mustard caviar | French baguette
120 g**17,90**
160 g**20,90**

SMOKED GOOSE BREAST ^{G,M,O} **18,90**
cassis figs | orange | friséé salad | pecorino cheese

CAPONATA ^{A,G,L,O} **14,90**
burrata cheese | eggplant | olives | capers | focaccia

GOOSE CHEESE-MEAT LOAF ^{A,G,M,O} **19,90**
French crusty bread | mustard |
pimientos de padrón

PULPO CARPACCIO ^{L,O,R} **17,90**
lemon | lovage | parsley | garlic | chili

VARIATION OF STARTERS ^{A,C,D,F,G,L,M,O,R} **24,90**
beef tatar | pulpo carpaccio | smoked goose breast

SOUPS

CREAMY GOOSE SOUP ^{A,C,G} **7,90**
crumble dumplings | goose confit

BOILED BEEF BOUILLON ^{A,C,G,L} **6,90**
root vegetables | boiled beef cubes |
sliced butter-pancakes or semolina dumplings

CHESTNUT CREAM SOUP ^{O,L,VEGAN} **7,90**
mushroom tatar | apple-cinnamon-caviar

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.

MAIN COURSES - HANDCRAFTED MASTERPIECES

OUR MASTERPIECE
THE HANDWERK MEADOW GOOSE ^{G,H,L,O} **35,90**
breast & leg | potato dumplings | baked apple | majoram
jus | apple-red cabbage or plum-red cabbage

FILET WELLINGTON RELOADED ^{G,L,O} **36,90**
180g veal fillet | lardo | mushroom in textures |
Campari glaze | port wine chip

OLD VIENNESE BOILD BEEF ^{A,C,G,L,O} **25,90**
root vegetables | creamy spinach | roasted potatoes
chive sauce | apple-horseradish | bone marrow butter

ORIGINAL VIENNESE SCHNITZEL ^{A,C,G,M,O} **26,90**
breaded veal cutlet | parsley potatoes or potato-lambs
lettuce salad

DEEP-FRIED CHICKEN NEST ^{A,C,M,O} **23,90**
pumpkin seed crust | pumpkin seed oil
potato-lambs lettuce salad

GOOSE BURGER, GOOSE BUT DIFFERENT ^{A,C,G,N,M,L,O} .. **19,90**
pulled goose | potato bun | apple-red cabbage | grilled
apple | chestnut-baked apple-mayonnaise | lambs lettuce |
hash brown fries

WIMBURGER 180g ^{A,C,G,M,F,O} **19,90**
Cheddar cheese | crispy bacon | baby spinach |
sweet-dijonnaise | port onions | French Fries

FREGOLA SARDA RISOTTO ^{A,G,O} **20,90**
goose ragout | roasted chestnuts | parmesan cheese |
lovage

OSSO BUCCO ^{G,L,O} **24,90**
veal | root vegetables | creamy polenta |
gremolata

COD ^{D,G,F,L} **26,90**
miso | Jerusalem artichoke | beet root

BAKED FARINATA ^{A,F,N,O,VEGAN} **18,90**
orange | pumpkin | chili | chick-peas
smoked mayonnaise

CREAM-KAISERSCHMARRN ^{A,C,G,O} **10,90**
plum stew | apple sauce

THE SWEET HUM ^{A,C,G,O} **14,90**
honey | panna cotta | pear | lavender | crumble

CRUMBLE BRIOCHE ^{A,F,H,O,VEGAN} **12,90**
roasted peach stew | mousse | bell pepper | tofu

SIDES

FRENCH FRIES**4,90**

SMALL MIXED SALAD ^{M,O}**4,90**

BREAD BASKET | BUTTER | GOOSE LARD ^G **5,90**

COUVERT**1,50**



SWEET CREATIONS

Jazz Bruuch

At the jazz brunch in the Hand-
werk restaurant jazz as well as soul,
rhythm & blues and boogie fans
are warmly welcomed. Through the
different genres the right music is in-
cluded for everyone. Interpretations
can be heard in the style of the great
classics and outstanding original
compositions. A Sunday for foodies
and Music lovers of all stripes. Let the
music inspire you and our culinary
range pamper you!



SODA | LEMONADES

liquid handiwork

PEAR-GINGER LEMONADE 0,50 l 5,90
pear juice | ginger | pear | rosemary | soda water

BLACKBERRY LEMOADE 0,50l 5,90
blackberries | elderflower syrup | thyme | soda water

VÖSLAUER	0,33 l	3,40
sparkling still.....	0,75 l	6,10
SODA WATER*	0,25 l	2,40
lemon raspberry elderberry	0,50 l	3,40
COCA-COLA	0,33 l	4,20
regular zero		
SPRITE, FANTA	0,33 l	4,20
ALMDUDLER		
RAUCH ICED TEA	0,33 l	4,50
lemon pomergranate		
THOMAS HENRY	0,20 l	4,90
Tonic Bitter Lemon Ginger Ale Ginger Beer		

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

JUICES
pure or with soda water

OBSTHOF ALTENRIEDERER

PEACH
CLOUDY APPLE
APPLE-CARROT
CLOUDY PEAR
CLOUDY APRICOT

0,25 l **5,20**
0,50 l **5,40**

*youth drink

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 brilliant battle, which lasts four rounds, two dishes and two wines per course are served and you can vote for your personal winner.



APERITIVE - CRAFT IN A GLASS

STRAWBERRY BELLINI	0,25 l	7,20
prosecco strawberry puree lemon juice		
APEROL VENEZIANO	0,25 l	7,60
prosecco soda water Aperol olive orange		
CLASSIC HUGO	0,25 l	7,40
prosecco soda water elderberry lime mint		
PINK GRAPEFRUIT SPRITZ	0,25 l	7,20
prosecco soda water pink grapefruit mint		
LIMONCELLO SPRITZ	0,25 l	7,40
prosecco limoncello soda water mint lemon		
LILLET SPRITZ	0,25 l	7,40
Lillet Blanc elderflower soda water		

WEISSER SPRITZER	0,25 l	5,60
Whitewine soda water		

SPARKLING WINE | CHAMPAGNE

PERLENSPIEL Winery Kolkmann	0,10l	7,10
Fels am Wagram, Lower Austria	0,75l	44,00
SHIKIMIKI BRUT ROSÉ	0,75 l	46,00
Winery Pia Strehn, Burgenland		
CUVÉE EXTRA BRUT	0,75 l	130,00
Jean Vesselle, Champagne		
BLANC DE BLANCS	0,75 l	180,00
AR Lenoble, Champagne		

BIER

ON TAP

REININGHAUS	0,33 l	4,10
Pils	0,50 l	4,90
KALTENHAUSEN	0,33 l	4,40
Kellerbier	0,50 l	5,80

FROM THE BOTTLE

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

COFFEE & TEA

ESPRESSO	2,70
DOUBLE ESPRESSO	4,30
AMERICANO WITH MILK	3,90
MELANGE	3,90

WINE

Von wilden Sträuchern,
kargen Böden und Gestein

WEISS

SCHEUREBE - VULKANLAND Winery Josef Scharl,	0,125 l	5,90
St. Anna am Aigen, Styria	0,75 l	35,00

ZWIEGELT GLEICHGEPRESST Winery Johann Topf,	0,125 l	6,90
Strassertal, Lower Austria.	0,75 l	39,00

KALK & SCHIEFER ORGNIC Winery Anita & Hans Nittnaus,	0,125 l	6,70
Gols, Burgenland	0,75 l	40,00

GAVI DI GAVI - LUGARARA Winery La Giustiniana	0,125 l	7,10
Piedmont, Italy	0,75 l	42,00

GRÜNER VELTLINER FRUCHTSPIEL Winery Kolkmann	0,125l	6,70
Fels am Wagram, Lower Austria	0,75l	36,00

ROSÉ

ROSÉ HALLIGALLI Winery Johanna Markowitsch	0,125 l	6,90
Göttlesbrunn, Lower Austria	0,75 l	41,00

CÔTES DE PROVENCE ROSÉ Winery Ultimate Provence	0,125 l	8,90
Provence, France	0,75 l	52,00

ROSÉ FRUCHTSPIEL Winery Kolkmann	0,125l	6,80
Fels am Wagram, Lower Austria	0,75l	37,00

ROT

HEIDEBODEN BLAUER ZWIEGELT Winery Winzenz	0,125 l	6,10
Mönchhof, Burgenland	0,75 l	36,00

CUVÉE LUST & LEBEN Winery Paul Achs	0,125 l	7,50
Gols, Burgenland	0,75 l	39,00

ZW BIENENFRESSER RESERVE Winery Pitnauer	0,125 l	7,30
Carnuntum, Lower Austria	0,75 l	42,00

LARÁN LARÁN D.O. 12 MESES EN BARRICA DE ROBLE Bodegas Vizcarra	0,125 l	8,90
Ribera del Duero, Spain	0,75 l	58,00

ZWIEGELT FRUCHTSPIEL Winery Kolkmann	0,125l	6,90
Fels am Wagram, Lower Austria	0,75l	38,00

CAPPUCCINO	4,30
CAFFÈ LATTE	4,90
HOT CHOCOLATE	4,60
POT OF RONNEFELDT TEA	5,50
various sorts	