



Celebration

Festivals

Events

2016



Buffet suggestions

Wieninger's special aperitif

Wieninger's Cuvée Katharina	€ 4,10	0,1l
Winzersekt pure (sparkling wine)	€ 4,10	0,1l
Winzersekt with blood orange	€ 3,90	0,1l
Prosecco pure	€ 3,30	0,1l
Prosecco with elderflower-juice	€ 3,30	0,1l
Seasonal aperitif	€ 4,10	0,1l

Drinks

White wine	€ 14,00	per liter
Red wine	€ 14,80	per liter
Applejuice/Grapejuice	€ 12,00	per liter
Sparkling water	€ 5,60	per liter
Mineral water with /without gas	€ 4,40	bottle
Beer	€ 3,40	bottle

Bottles of wine

Wiener Grüner Veltliner	€ 20,40	0,75 bottle
Wiener Gemischter Satz DAC	€ 22,20	0,75 bottle
Trilogie	€ 26,40	0,75 bottle

Coffee-Buffer

Coffee with milk and whipped cream	€ 3,30	per cup
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Heurigenbuffet

€ 24,70 per person

dark bread with spicy liptauer spread, pumpkin seed & emmentaler-cheese-spread,
herb spread and spread of roasted greaves

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

crispy pork belly with cumin, crispy roasted back of young pork, roast of pickled pork neck,  
white bread dumplings and sauce

fried chicken escalope and chicken legs,  
fried minced meat dumplings  
and fried pickled pork escallops  
potatoes with rosemary

small greave and minced meat dumplings served on Sauerkraut

roasted black pudding on mashed potatoes

original Viennese Schinkenfleckerl  
with sour cream and chives

grilled vegetable on a skewer with herb dip

puff pastry shells stuffed with pumpkin or leaf spinach served with sour-cream-herb-sauce  
potato-cheese gratin

fresh bread rolls  
mustard and horseradish



## *Wingerbuffet*

*€ 29,80 per person*

dark bread with spicy liptauer spread, pumpkin seed & emmentaler-cheese-spread,  
herb spread and spread of roasted greaves

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

crispy pork belly with cumin, crispy roasted back of young pork, roast of pickled pork neck,
white bread dumplings and sauce

fried chicken escalope and chicken legs,
and fried pickled pork escallops

Austrian boiled beef
with vegetables,
mashed potatoes and apple-horseradish

small greave dumplings served on Sauerkraut

grilled vegetable on a skewer with herb dip
boiled rice

puff pastry shells stuffed with pumpkin or leaf spinach served with sour-cream-herb-sauce
potato-cheese gratin

fresh bread rolls
mustard and horseradish

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Apple strudel with cinnamon-whipped cream  
curd cheese strudel with bourbon vanilla sauce  
homemade banana slice, sacher slice

curd cheese dumplings in caramelized sugar-breadcrumbs and beery sauce

Assorted Austrian variation of cheese with grapes and nuts

*additional served seasonal delicacies*

### **January-March:**

Filet of salmon trout with creamy lemon-lentils  
Boiled ox cheek with green beans and baked semolina dumplings  
Nougat dumplings with port wine plums

### **April - June:**

Asparagus-salmon-strudel with crème fraiche and small tomatoes  
Stuffed chicken breast with green asparagus and truffle  
Strawberry dumplings and panna cotta with honey and butter milk

### **July - September:**

Chanterelle goulash with white bread dumplings  
Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"  
Apricot tarte with vanilla-yoghurt and pistachios

### **October - December:**

Pumpkin-sheep-cannelloni with leaf spinach and figs  
Roasted bred of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings  
Gingerbread crumble with spicy pears and dried raspberries



## *Schmankerlbuffet*

*€ 39,40 per person*

oven fresh pieces of puff pastry stuffed with bacon-leek, cheese and ham

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goose liver pate with sauce cumberland

Roast beef "Sous Vide" with sauce remoulade

classical Viennese beef salad in pumpkin seed vinaigrette, grilled and pickled vegetables

carpaccio of monkfish and salmon with pickled cucumber- and lemon-mayonnaise

Grilled and pickled vegetables with olive oil, balsamic acid and basil

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

Beef filet "wellington" with almond-broccoli and madeira sauce

Roasted back of lamb with herb crust, olive-tomato vegetable and rosemary potatoes

Chicken in sweet pepper sauce with small noodles

Baked and deep fried "Schnitzel" with chives-butter rice

Roasted filet of sea bass with greaves spinach and parsley potatoes

Caramelized Viennese "Krautfleckerl" (Cabbage with noodles)

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Apple strudel with cinnamon whipped cream

curd cheese strudel with bourbon vanilla sauce

Poppy seed panna cotta with marinated pears

homemade banana slice

Sacher Slice

Assorted Austrian variation of cheese with grapes and nuts

additional served seasonal delicacies

January-March:

Filet of salmon trout with creamy lemon-lentils

Boiled ox cheek with green beans and baked semolina dumplings

Nougat dumplings with port wine plums

April - June:

Asparagus-salmon-strudel with crème fraiche and small tomatoes

Stuffed chicken breast with green asparagus and truffle

Strawberry dumplings and panna cotta with honey and butter milk

July - September:

Chanterelle goulash with white bread dumplings

Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"

Apricot tarte with vanilla-yoghurt and pistachios

October - December:

Pumpkin-sheep-cannelloni with leaf spinach and figs

Roasted bred of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings

Gingerbread crumble with spicy pears and dried raspberries



Package 1

€49,50 per Person

Welcome aperitif

dark bread with spicy liptauer spread, pumpkin seed & emmentaler-cheese-spread,
herb spread and spread of roasted greaves

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

crispy pork belly with cumin, crispy roasted back of young pork, roast of pickled pork neck,  
white bread dumplings and sauce

fried chicken escalope and chicken legs,  
and fried pickled pork escallops

Austrian boiled beef  
with vegetables,  
mashed potatoes and apple-horseradish

small greave dumplings served on Sauerkraut

grilled vegetable on a skewer with herb dip  
boiled rice

puff pastry shells stuffed with pumpkin or leaf spinach served with sour-cream-herb-sauce  
potato-cheese gratin

fresh bread rolls  
mustard and horseradish

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Apple strudel with cinnamon-whipped cream
curd cheese strudel with bourbon vanilla sauce
homemade banana slice, sacher slice

curd cheese dumplings in caramelized sugar-breadcrumbs and beery sauce

Assorted Austrian variation of cheese with grapes and nuts

additional served seasonal delicacies

January-March:

Filet of salmon trout with creamy lemon-lentils
Boiled ox cheek with green beans and baked semolina dumplings
Nougat dumplings with port wine plums

April - June:

Asparagus-salmon-strudel with crème fraiche and small tomatoes
Stuffed chicken breast with green asparagus and truffle
Strawberry dumplings and panna cotta with honey and butter milk

July - September:

Chanterelle goulash with white bread dumplings
Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"
Apricot tarte with vanilla-yoghurt and pistachios

October - December:

Pumpkin-sheep-cannelloni with leaf spinach and figs
Roasted bread of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings
Gingerbread crumble with spicy pears and dried raspberries

***Beverage package for the first three hours with white wine, red wine, grape juice, herb lemonade,
water with and without gas***



Package 2

€ 61,00 per Person

Welcome aperitif

dark bread with spicy liptauer spread, pumpkin seed & emmentaler-cheese-spread,
herb spread and spread of roasted greaves

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

crispy pork belly with cumin, crispy roasted back of young pork, roast of pickled pork neck,  
white bread dumplings and sauce

fried chicken escalope and chicken legs,  
and fried pickled pork escallops

Austrian boiled beef  
with vegetables,  
mashed potatoes and apple-horseradish

small greave dumplings served on Sauerkraut

grilled vegetable on a skewer with herb dip  
boiled rice

puff pastry shells stuffed with pumpkin or leaf spinach served with sour-cream-herb-sauce  
potato-cheese gratin

fresh bread rolls  
mustard and horseradish

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Apple strudel with cinnamon-whipped cream
curd cheese strudel with bourbon vanilla sauce
homemade banana slice, sacher slice

curd cheese dumplings in caramelized sugar-breadcrumbs and beery sauce

Assorted Austrian variation of cheese with grapes and nuts

additional served seasonal delicacies

January-March:

Filet of salmon trout with creamy lemon-lentils
Boiled ox cheek with green beans and baked semolina dumplings
Nougat dumplings with port wine plums

April - June:

Asparagus-salmon-strudel with crème fraiche and small tomatoes
Stuffed chicken breast with green asparagus and truffle
Strawberry dumplings and panna cotta with honey and butter milk

July - September:

Chanterelle goulash with white bread dumplings
Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"
Apricot tarte with vanilla-yoghurt and pistachios

October - December:

Pumpkin-sheep-cannelloni with leaf spinach and figs
Roasted bread of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings
Gingerbread crumble with spicy pears and dried raspberries

***Beverage package until midnight with white wine, red wine, grape juice, herb lemonade,
water with and without gas***



Package 3

€ 76,00 per Person

Welcome aperitif

dark bread with spicy liptauer spread, pumpkin seed & emmentaler-cheese-spread,
herb spread and spread of roasted greaves

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

crispy pork belly with cumin, crispy roasted back of young pork, roast of pickled pork neck,  
white bread dumplings and sauce

fried chicken escalope and chicken legs,  
and fried pickled pork escallops

Austrian boiled beef  
with vegetables,  
mashed potatoes and apple-horseradish

small greave dumplings served on Sauerkraut

grilled vegetable on a skewer with herb dip  
boiled rice

puff pastry shells stuffed with pumpkin or leaf spinach served with sour-cream-herb-sauce  
potato-cheese gratin

fresh bread rolls  
mustard and horseradish

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Apple strudel with cinnamon-whipped cream
curd cheese strudel with bourbon vanilla sauce
homemade banana slice, sacher slice

curd cheese dumplings in caramelized sugar-breadcrumbs and beery sauce

Assorted Austrian variation of cheese with grapes and nuts

additional served seasonal delicacies

January-March:

Filet of salmon trout with creamy lemon-lentils
Boiled ox cheek with green beans and baked semolina dumplings
Nougat dumplings with port wine plums

April - June:

Asparagus-salmon-strudel with crème fraiche and small tomatoes
Stuffed chicken breast with green asparagus and truffle
Strawberry dumplings and panna cotta with honey and butter milk

July - September:

Chanterelle goulash with white bread dumplings
Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"
Apricot tarte with vanilla-yoghurt and pistachios

October - December:

Pumpkin-sheep-cannelloni with leaf spinach and figs
Roasted bread of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings
Gingerbread crumble with spicy pears and dried raspberries

Beverage package until midnight with Wiener Gemischter Satz, Wiener Trilogie, white wine, red wine, grape juice, herb lemonade, water with and without gas



Package 4

€ 59,00 per person

Welcome aperitif

oven fresh pieces of puff pastry stuffed with bacon-leek, cheese and ham

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goose liver pate with sauce cumberland

Roast beef "Sous Vide" with sauce remoulade

classical Viennese beef salad in pumpkin seed vinaigrette, grilled and pickled vegetables

carpaccio of monkfish and salmon with pickled cucumber- and lemon-mayonnaise

Grilled and pickled vegetables with olive oil, balsamic acid and basil

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

Beef filet "wellington" with almond-broccoli and madeira sauce

Roasted back of lamb with herb crust, olive-tomato vegetable and rosemary potatoes

Chicken in sweet pepper sauce with small noodles

Baked and deep fried "Schnitzel" with chives-butter rice

Roasted filet of sea bass with greaves spinach and parsley potatoes

Caramelized Viennese "Krautfleckerl" (Cabbage with noodles)

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Apple strudel with cinnamon whipped cream

curd cheese strudel with bourbon vanilla sauce

Poppy seed panna cotta with marinated pears

homemade banana slice

Sacher Slice

Assorted Austrian variation of cheese with grapes and nuts

*additional served seasonal delicacies*

### January-March:

Filet of salmon trout with creamy lemon-lentils

Boiled ox cheek with green beans and baked semolina dumplings

Nougat dumplings with port wine plums

### April - June:

Asparagus-salmon-strudel with crème fraiche and small tomatoes

Stuffed chicken breast with green asparagus and truffle

Strawberry dumplings and panna cotta with honey and butter milk

### July - September:

Chanterelle goulash with white bread dumplings

Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"

Apricot tarte with vanilla-yoghurt and pistachios

### October - December:

Pumpkin-sheep-cannelloni with leaf spinach and figs

Roasted bred of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings

Gingerbread crumble with spicy pears and dried raspberries

***Beverage package for the first three hours with white wine, red wine, grape juice, herb lemonade, water with and without gas***



## Package 5

€ 70,50 per person

Welcome aperitif

oven fresh pieces of puff pastry stuffed with bacon-leek, cheese and ham

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goose liver pate with sauce cumberland

Roast beef "Sous Vide" with sauce remoulade

classical Viennese beef salad in pumpkin seed vinaigrette, grilled and pickled vegetables

carpaccio of monkfish and salmon with pickled cucumber- and lemon-mayonnaise

Grilled and pickled vegetables with olive oil, balsamic acid and basil

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

Beef filet "wellington" with almond-broccoli and madeira sauce

Roasted back of lamb with herb crust, olive-tomato vegetable and rosemary potatoes

Chicken in sweet pepper sauce with small noodles

Baked and deep fried "Schnitzel" with chives-butter rice

Roasted filet of sea bass with greaves spinach and parsley potatoes

Caramelized Viennese "Krautfleckerl" (Cabbage with noodles)

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Apple strudel with cinnamon whipped cream

curd cheese strudel with bourbon vanilla sauce

Poppy seed panna cotta with marinated pears

homemade banana slice

Sacher Slice

Assorted Austrian variation of cheese with grapes and nuts

additional served seasonal delicacies

January-March:

Filet of salmon trout with creamy lemon-lentils

Boiled ox cheek with green beans and baked semolina dumplings

Nougat dumplings with port wine plums

April - June:

Asparagus-salmon-strudel with crème fraiche and small tomatoes

Stuffed chicken breast with green asparagus and truffle

Strawberry dumplings and panna cotta with honey and butter milk

July - September:

Chanterelle goulash with white bread dumplings

Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"

Apricot tarte with vanilla-yoghurt and pistachios

October - December:

Pumpkin-sheep-cannelloni with leaf spinach and figs

Roasted bred of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings

Gingerbread crumble with spicy pears and dried raspberries

***Beverage package until midnight with white wine, red wine, grape juice, herb lemonade,
water with and without gas***



Package 6

€ 85,00 per person

Welcome aperitif

oven fresh pieces of puff pastry stuffed with bacon-leek, cheese and ham

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goose liver pate with sauce cumberland

Roast beef "Sous Vide" with sauce remoulade

classical Viennese beef salad in pumpkin seed vinaigrette, grilled and pickled vegetables

carpaccio of monkfish and salmon with pickled cucumber- and lemon-mayonnaise

Grilled and pickled vegetables with olive oil, balsamic acid and basil

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Assorted salads of cabbage, cucumber, potatoes and lambs' lettuce

Beef filet "wellington" with almond-broccoli and madeira sauce

Roasted back of lamb with herb crust, olive-tomato vegetable and rosemary potatoes

Chicken in sweet pepper sauce with small noodles

Baked and deep fried "Schnitzel" with chives-butter rice

Roasted filet of sea bass with greaves spinach and parsley potatoes

Caramelized Viennese "Krautfleckerl" (Cabbage with noodles)

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Apple strudel with cinnamon whipped cream

curd cheese strudel with bourbon vanilla sauce

Poppy seed panna cotta with marinated pears

homemade banana slice

Sacher Slice

Assorted Austrian variation of cheese with grapes and nuts

*additional served seasonal delicacies*

### January-March:

Filet of salmon trout with creamy lemon-lentils

Boiled ox cheek with green beans and baked semolina dumplings

Nougat dumplings with port wine plums

### April - June:

Asparagus-salmon-strudel with crème fraiche and small tomatoes

Stuffed chicken breast with green asparagus and truffle

Strawberry dumplings and panna cotta with honey and butter milk

### July - September:

Chanterelle goulash with white bread dumplings

Filet of Lake Neusiedl pikeperch on mushroom "Gröstl"

Apricot tarte with vanilla-yoghurt and pistachios

### October - December:

Pumpkin-sheep-cannelloni with leaf spinach and figs

Roasted bred of duck with mulled wine-red cabbage, glazed chestnuts and potato dumplings

Gingerbread crumble with spicy pears and dried raspberries

**Beverage package until midnight with Wiener Gemischter Satz, Wiener Trilogie, white wine, red wine, grape juice, herb lemonade, water with and without gas**