



Celebrations

Partys

Events

2022

Beverage suggestions

Wieninger's special aperitif

Rose	€ 4,00	1/8
Rose Frizzante	€ 4,40	1/8
Winzersekt pure (sparkling wine)	€ 4,40	1/8
Prosecco with elderflowers	€ 3,30	1/8
Traminer	€ 4,40	1/8
Seasonal aperitif	€ 4,60	1/8

Drinks

White wine	€ 14,00	liter
Red wine	€ 14,80	liter
Apple-/grape juice	€ 12,00	liter
Sparkling water	€ 5,60	liter
Mineral water with / without gas	€ 4,40	0,33l
Beer	€ 3,40	0,33l

Bottles of wine

Wiener Gemischter Satz DAC	€ 22,20	0,75l
Ried Herrenholz Grüner Veltliner	€ 22,20	0,75l
Wiener Chardonnay	€ 22,20	0,75l
Wiener Trilogie	€ 25,20	0,75l
Pinot Noir Select	€ 31,80	0,75l

Coffee

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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Ham, bacon and roast meat with homemade onion-mustard and a lot of trimmings

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Assorted salads of potatoes, cabbage, cucumber, bean & corn and lambs' lettuce with pumpkin seed oil

Crispy pork belly, crispy roasted back of pork, roasted neck of pork with white bread dumplings and sauce.

Fried chicken escalope and chicken wings, fried pickled pork escallops and pork loin escallops

Minced meat dumplings, filled with cheese

potato dumplings stuffed with small greaves and meat dumplings served on Sauerkraut

Roasted black pudding slices with mashed potatoes and crispy onions

Gratinated "Schinkenfleckerl" (pasta and ham) with sour cream

Grilled vegetables with herb dip

Vegetarian rolls filled with spinach-feta cheese and pumpkin

Potato-cheese gratin

Oven fresh bread rolls

Mustard and horseradish

Wintzerbuffet

€29,80 per person

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

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Ham, bacon and roast meat with homemade onion-mustard and a lot of trimmings

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Assorted salads of potatoes, cabbage, cucumber, bean & corn as well as lambs' lettuce with pumpkin seed oil

Crispy pork belly, crispy roasted back of pork, roasted neck of pork with white bread dumplings and sauce

Fried chicken escalope and chicken wings, fried pickled pork escallops and pork loin escallops

Austrian boiled beef with mashed potatoes, horseradish apple sauce and chives sauce

Potato dumplings stuffed with small greaves served on Sauerkraut

Grilled vegetables with herb dip

Vegetarian rolls filled with spinach-feta cheese and pumpkin

Potato-cheese gratin

Oven fresh bread rolls

Mustard and horseradish

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Apple strudel with cinnamon-whipped cream,

curd cheese with bourbon vanilla sauce,

homemade banana- and sacher slices,

fluffy curd cheese dumplings caramelized in sugar-breadcrumbs served with berry ragout

Assorted Austrian variations of cheese with grapes, butter and fig-mustard

## *Included seasonal delicacies*

### **January- April:**

traditional viennese potato soup

lung roast of pork in sauce with butter rice

chocolate cake with liquid core and vanilla ice cream

### **May-June:**

creamy asparagus soup

marinated asparagus with paprika vinaigrette

strawberry dumplings with almond crumbs

### **July-September:**

chanterelle goulash with white bread dumplings

tagliatelle with creamy chanterelle

mixed fruit salad with lime marinade

### **October-November**

soup of goose with bread crumb dumplings

roasted breast of goose with cabbage and dumplings

warm pear tart with williams pear cream

### **December:**

veltliner soup with cinnamon croutons

roasted breast of duck with champagne cabbage and potato dumplings

gingerbread gratin with chocolate sauce

# *Schmankerlbuffet €42,00 per person*

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

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Goose liver pate with Cumberland sauce

Roast beef "sous vide" with sauce remoulade

Classical viennese beef salad in pumpkin seed vinaigrette with grilled and pickled vegetables

Carpaccio from domestic beef and basil pesto

Grilled and pickled vegetables with olive oil and balsamic vinegar

Home-pickled salmon with dill mustard

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Assorted salads of cabbage, cucumber, potatoes, beans & corn as well as lambs' lettuce with pumpkin seed oil

Pink roasted lamb crown with herb crust, olive-tomato vegetables and rosemary potatoes

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Filled corn pollard with brioche and wild garlic

Baked and fried escallops of veal with parsley potatoes

Roasted filet of sea bass with grilled vegetables

Vegetarian Rolls filled with spinach-feta cheese and pumpkin

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Apple strudel with cinnamon-whipped cream,

cut-up and caramelized pancake with raisins and stewed plums,

homemade banana- and Sacher slices

Assorted Austrian variations of cheese with grapes, butter and fig-mustard

## *Included seasonal delicacies*

### **January- April:**

traditional viennese potato soup  
lung roast of pork in sauce with butter rice  
chocolate cake with liquid core and vanilla ice cream

### **May-June:**

creamy asparagus soup  
marinated asparagus with paprika vinaigrette  
strawberry dumplings with almond crumbs

### **July-September:**

chanterelle goulash with white bread dumplings  
tagliatelle with creamy chanterelle  
mixed fruit salad with lime marinade

### **October-November:**

soup of goose with bread dumplings  
roasted breast of goose with cabbage and dumplings  
warm pear tart with williams pear cream

### **December:**

veltliner soup with cinnamon croutons  
roasted breast of duck with champagne cabbage and potato dumplings  
gingerbread gratin with chocolate sauce

# Package 1

€49,50 per person

Welcome aperitif

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

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Ham, bacon and roast meat with homemade onion-mustard and a lot of trimmings

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Assorted salads of potatoes, cabbage, cucumber, bean & corn and lambs' lettuce with pumpkin seed oil

Crispy pork belly, crispy roasted back of pork, roasted neck of pork with white bread dumplings and sauce

Fried chicken escalope and chicken wings, fried pickled pork escallops and pork loin escallops

Austrian boiled beef with mashed potatoes, horseradish apple sauce and chives sauce  
Potato dumplings stuffed with small greaves served on Sauerkraut

Grilled vegetables with herb dip

Vegetarian rolls filled with spinach-feta cheese and pumpkin

Potato-cheese gratin

Oven fresh bread rolls

Mustard and horseradish

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

fluffy curd cheese dumplings caramelized in sugar-breadcrumbs served with berry ragout

Assorted Austrian variations of cheese with grapes, butter and fig-mustard

Included seasonal delicacies

January- April:

traditional viennese potato soup
lung roast of pork in sauce with butter rice
chocolate cake with liquid core and vanilla ice cream

May-June:

creamy asparagus soup
marinated asparagus with paprika vinaigrette
strawberry dumplings with almond crumbs

July-September:

chanterelle goulash with white bread dumplings
tagliatelle with creamy chanterelle
mixed fruit salad with lime marinade

October-November:

soup of goose with bread dumplings
roasted breast of goose with cabbage and dumplings
warm pear tart with williams pear cream

December:

veltliner soup with cinnamon croutons
roasted breast of duck with champagne cabbage and potato dumplings
gingerbread gratin with chocolate sauce

Beverage Package for the first 3 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 liptauer spread, pumpkin seed & emmentaler-cheese spread herb spread and spread of roasted greaves

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Ham, bacon and roast meat with homemade onion-mustard and a lot of trimmings

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Assorted salads of potatoes, cabbage, cucumber, bean & corn and lambs' lettuce with pumpkin seed oil

Crispy pork belly, crispy roasted back of pork, roasted neck of pork with white bread dumplings and sauce,

Fried chicken escalope and chicken wings, fried pickled pork escallops and pork loin escallops,

Austrian boiled beef with mashed potatoes, horseradish apple sauce and chives sauce,
Potato dumplings stuffed with small greaves served on Sauerkraut

Grilled vegetables with herb dip

Vegetarian rolls filled with spinach-feta cheese and pumpkin

Potato-cheese gratin

Oven 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- and sacher slices,

fluffy curd cheese dumplings caramelized in sugar-breadcrumbs served with berry ragout

Assorted Austrian variations of cheese with grapes, butter and fig-mustard

### *Included seasonal delicacies*

#### **January- April:**

traditional viennese potato soup  
lung roast of pork in sauce with butter rice  
chocolate cake with liquid core and vanilla ice cream

#### **May-June:**

creamy asparagus soup  
marinated asparagus with paprika vinaigrette  
strawberry dumplings with almond crumbs

#### **July-September:**

chanterelle goulash with white bread dumplings  
tagliatelle with creamy chanterelle  
mixed fruit salad with lime marinade

#### **October-November:**

soup of goose with bread dumplings  
roasted breast of goose with cabbage and dumplings  
warm pear tart with williams pear cream

#### **December:**

veltliner soup with cinnamon croutons  
roasted breast of duck with champagne cabbage and potato dumplings  
gingerbread gratin with chocolate sauce

*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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Ham, bacon and roast meat with homemade onion-mustard and a lot of trimmings

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Assorted salads of potatoes, cabbage, cucumber, bean & corn, lambs´ lettuce with  
pumpkin seed oil

Crispy pork belly, crispy roasted back of pork,  
roasted neck of pork white bread dumplings and sauce

Fried chicken escalope and chicken wings,  
fried pickled pork escallops and pork loin escallops

Austrian boiled beef with mashed potatoes and white bread-horseradish

Potato dumplings stuffed with small greaves served on Sauerkraut

Grilled vegetable with herb dip

Vegetarian rolls filled with spinach-cheese and pumpkin

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- and sacher slices,

small curd cheese dumplings in caramelized sugar-breadcrumbs and berry ragout

Assorted Austrian variation of cheese with grapes, butter and mustard

Included seasonal delicacies

January-April:

traditional Viennese potato soup
lung roast of pork in sauce with butter rice
chocolate cake with liquid core and vanilla ice cream

May-June:

creamy asparagus soup
marinated asparagus with paprika vinaigrette
strawberry dumplings with almond crumbs

July-September:

chanterelle goulash with white bread dumplings
tagliatelle with creamy chanterelle
mixed fruit salad with lime-marinade

October-November:

soup of goose with bread dumplings
roasted breast of goose with cabbage and dumplings
warm pear tart with williams pear cream

December:

veltliner soup with cinnamon croutons
roasted breast of duck with champagne cabbage and potato dumplings
gingerbread gratin

*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.

€61,50 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

Viennese beef salad in pumpkin seed vinaigrette

Carpaccio of beef with basil pesto

Grilled and pickled vegetables with olive oil and balsamic vinegar

Pickled salmon with herb-mustard sauce

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Assorted salads of potatoes, cabbage, cucumber, bean-corn, lambs' lettuce with pumpkin seed oil

Veal goulash with small butter potato dumplings

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

Corn stuffed poulard with brioche and mushrooms

Fried escallops of veal with parsley potatoes

Roasted filet of sea bass with vegetables

Vegetarian rolls filled with spinach-feta cheese and pumpkin

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Apple strudel with cinnamon whipped cream,

curd cheese strudel with bourbon vanilla sauce,

homemade banana- and sacher slices, seasonal dessert

Assorted Austrian variation of cheese with grapes, butter and mustard

### *Included seasonal delicacies*

#### **January-April:**

traditional Viennese potato soup  
lung roast of pork in sauce with butter rice  
chocolate cake with liquid core and vanilla ice cream

#### **May - June:**

creamy asparagus soup  
marinated asparagus with paprika vinaigrette  
strawberry dumplings with almond crumbs

#### **July - September:**

chanterelle goulash with white bread dumplings  
tagliatelle with creamy chanterelle  
mixed fruit salad with lime-marinade

#### **October - November:**

Soup of goose with bread dumplings  
roasted breast of goose with cabbage and dumplings  
warm pear tart with williams pear cream

#### **December:**

veltliner soup with cinnamon croutons  
roasted breast of duck with champagne cabbage and potato dumplings  
gingerbread gratin

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

## Package 5

€73,00 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

Viennese beef salad in pumpkin seed vinaigrette,

Carpaccio of beef with basil pesto

Grilled and pickled vegetables with olive oil and balsamic acid,

Pickled salmon with herb-mustard sauce

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Assorted salads of potatoes, cabbage, cucumber, bean-corn, potatoes and lambs' lettuce

Veal goulash with small butter potato dumplings

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

Grilled Chicken filled with white bread and mushrooms

Deep fried escalops of veal with parsley potatoes

Roasted filet of sea bass with vegetables

Vegetarian rolls filled with spinach-feta cheese and pumpkin

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Apple strudel with cinnamon whipped cream,

curd cheese strudel with bourbon vanilla sauce,

homemade banana- and sacher slices, seasonal dessert

Assorted Austrian variation of cheese with grapes, butter and mustard

Included seasonal delicacies

January-April:

traditional Viennese potato soup
lung roast of pork in sauce with butter rice
chocolate cake with liquid core and vanilla ice cream

May-June:

creamy asparagus soup
marinated asparagus with paprika vinaigrette
strawberry dumplings with almond crumbs

July-September:

chanterelle goulash with white bread dumplings
tagliatelle with creamy chanterelle
mixed fruit salad with lime-marinade

October-November:

soup of goose with bread dumplings
roasted breast of goose with cabbage and dumplings
warm pear tart with williams pear cream

December:

veltliner soup with cinnamon croutons
roasted breast of duck with champagne cabbage and potato dumplings
gingerbread gratin

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

Package 6

€ 88,00 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

Viennese beef salad in pumpkin seed vinaigrette,

Carpaccio of beef with basil pesto

Grilled and pickled vegetables with olive oil and balsamic acid, Pickled salmon with herb-mustard sauce

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Assorted salads of potatoes, cabbage, cucumber, bean-corn, lambs' lettuce with pumpkin seed oil

Veal goulash with small butter potato dumplings

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

Grilled Chicken filled with white bread and mushrooms

Deep fried escallops of veal with parsley potatoes

Roasted filet of sea bass with vegetables

Vegetarian rolls filled with spinach-feta cheese and pumpkin

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Apple strudel with cinnamon whipped cream,

curd cheese strudel with bourbon vanilla sauce,

homemade banana- and sacher slices, seasonal dessert

Assorted Austrian variation of cheese with grapes, butter and mustard

### *Included seasonal delicacies*

#### **January-April:**

traditional Viennese potato soup  
lung roast of pork in sauce with butter rice  
chocolate cake with liquid core and vanilla ice cream

#### **May-June:**

creamy asparagus soup  
marinated asparagus with paprika vinaigrette  
strawberry dumplings with almond crumbs

#### **July-September:**

chanterelle goulash with white bread dumplings  
tagliatelle with creamy chanterelle  
mixed fruit salad with lime-marinade

#### **October-November:**

soup of goose with bread dumplings  
roasted breast of goose with cabbage and dumplings  
warm pear tart with williams pear cream

#### **December:**

veltliner soup with cinnamon croutons  
roasted breast of duck with champagne cabbage and potato dumplings  
gingerbread gratin

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