



Brewing's our love, forever pouring.

Welcome to WiedenBräu.
Anyone who wants to rediscover old Austrian
cuisine and enjoy a few freshly tapped beers
Spending cozy hours is in the WiedenBräu
exactly at the right address.

Our brewery has existed since 1991 with
an in-house brewery, where we serve
our natural beer range.

We serve in a cozy inn atmosphere classic
Viennese delicacies with Austrian specialties
and modern culinary delights, which are also
available in ours idyllic guest garden, under the
chestnut trees in the inner courtyard,
can be enjoyed.

A weekly changing one and, above all,
a seasonal menu ensures that a great
culinary diversity our modern Viennese inn.

After our renovation in summer 2021 we opened
a place where culinary and brewing art
and urban joie de vivre merge.

The restaurant in Vienna's 4th district
offers regional, varied cuisine in a welcoming
Ambience – that convinces every
fan Austrian cuisine and culture!





Starters or for a small appetite

Beef tartare "Wieden Bräu" made from pasture ox fillet A,F,G,M,O
spicy, with butter and Toast

as a starter (approx. 100 grams) **17⁹⁰**

as a main course (approx. 200 grams)) **27⁹⁰**

"Ziegenkäse"

Flamed goat cheese G,M,L,O
on caramelized pears and rucola
9⁸⁰



"Karfiol Wings"

BBQ cauliflower wings A,F,M,L,O
Crispy baked cauliflower roses with Dip
8⁹⁰



„Erdäpfelpuffer“

3 types of potato pancakes C,G,D,L,M,O
with smoked salmon, smoked meat and vegetables
13⁹⁰

From grandma's soup kitchen, highly recommended

„Rindsuppe“

Strong beef soup from Tafelspitz A,C,G,L
with homemade herb fries or liver dumplings
4⁹⁰

„Karfiol-Kokossuppe“

Califlower cream soup A,C,G,O
with coconut-milk and Crispy baked cauliflower rose
5⁹⁰





Market fresh Salad

„Salatteller“

Fresh colorful leaf salads with seasonal salad and herb dressing ^{M,O}

10⁹⁰



„Backhendlsalat“

with baked chicken breast strips in pumpkin seed breading
and pumpkin seed oil ^{A,C,H,L}

14⁹⁰

„Schafkäse im Speckmantel“

with fried sheep's cheese wrapped in bacon ^{G,H}

14⁹⁰

„Hühnerstreifensalat“

with grilled chicken breast strips

13⁹⁰

„Filetstreifensalat“

with grilled, spicy pork Fillet tips and parmesan

14⁹⁰

Gratuities are not included.

**In Austria, tips of up
to 10% are given.**





Main Courses

„Käsespätzle“

Baked cheese spaetzle A,C,G,L,M,O

with Tyrolean beer cheese, fried onions and mixed lettuce

13⁹⁰



„Spinat-Bärlauchnockerl“

Spinach wild garlic dumplings A,C,G,L,M,O

with thyme butter, almonds, beer cheese and braised tomatoes, with leaf salad

13⁹⁰



„Kürbisravioli“

Sautéed Pumpkin Ravioli A,C,G,L,O

with pumpkin ragout, Grana and fresh cress

12⁹⁰



„Linsenlaibchen“

Lentil wheels A,C,G

Baked red lentil patties with Dip

11⁹⁰



„Kabeljau gebacken“

Baked cod loins A,C,D,L,M,O

with potato and bird salad

17⁹⁰

Viennese „Schnitzel“ A,C,G

cut from the veal shell, served with parsley potatoes

21⁵⁰





„Beer-Cordon-Bleu“ from the rack of pork A,C,G,O
filled with smoked meat, onions, chili peppers and beer cheese,
with parsley potatoes
16⁹⁰

„Backendl“
Chicken in the basket A,C,G,L,M,O
½ fried Viennese chicken, served with potato salad
14⁹⁰

Oven-fresh BBQ spareribs C,G,M,O
with potato chips, coleslaw and dipping sauces
one rib **18⁹⁰** / two ribs **28⁹⁰**

„Backfleisch“
Viennese baked meat A,C,G,L,M,O
with mustard and radish, with potato salad
20⁹⁰

„Gulasch“
Beef goulash A,C,G,L
made from beef calf with butter dumplings
16⁹⁰

Viennese „Tafelspitz“ A,C,G,L,M,O
with seasonal vegetables, apple horseradish, chive sauce and potato pancakes
19⁹⁰





„Zwiebelrostbraten“

Viennese onion roast beef A,L,M,O

Fried pink, cut from the Beiried, with crispy fried onions, Roasted potatoes and fan cucumbers

19⁹⁰

„Brewer's“ Burger A,C,G,M,O

approx. 200 g. Minced beef, fried medium, with cheddar cheese, caramelized red onion, bacon, tomatoes, lettuce, cucumber and chilli sauce, with farmer's fries and BBQ sauce

17⁹⁰

For a snack

„Mailänder Brot“

The Milanese bread A,C,G,L,M,O

With ham, spring onions, tomatoes, peppers and Gouda baked brown bread

11⁹⁰

„Almbrot“

The alpine bread A,C,G,L,M,O

With smoked farm meat, onions, chili peppers and beer cheese baked brown bread

12⁹⁰

„3-Käsebrot“

The three cheese bread A,C,G,L,M,O

Brown bread baked with three different types of cheese and pear with cranberries

13⁹⁰





Asgargus

„Spargelcremesuppe“
Asparagus cream soup A,C,G,L
with ham hock and crouton
6⁹⁰

„Spargelsalat“
Asparagus Salad A,C,G,O
Baked asparagus tips on strawberry and rocket salad
16⁹⁰



„Spargel-Cordon-Bleu“
„Asparagus-Cordon-Bleu“ from the rack of pork A,C,G,O
filled with ham, asparagus and
with parsley potatoes
18⁹⁰

„Schweinsmedaillons“
„Pork tenderloin“ A,C,G,L,O
on tagliatelle with asparagus ragout
18⁹⁰

„Zander gegrillt“
Zander Medaillons A,C,G,L,O
with asparagus risotto
20⁸⁰

„Erdbeer-Knödel“
Strawberry dumpling A,C,G,H,O
Strawberry curd dumplings in a hazelnut brittle coating
1 piece 4⁹⁰ / 2 pieces 8⁹⁰





Something sweet at the end ...



Viennese Kaiserschmarr'n A,C,G,H,O

with homemade plum roaster

9⁸⁰

„Palatschinken“

Pancakes A,C,G,O

with apricot or cranberry jam

5⁹⁰

„Schokokuchen“

Souffled chocolate cake A,C,G,H,O

with berry roaster and vanilla cream

7⁹⁰

„Cheesecake“

New York Cheesecake with raspberry ice cream A,C,G,H,O

8⁹⁰

„Grießflammerie“

Semoloina Flamery C,G

with berry roaster

6⁹⁰

„Eisknödel“

Mini ice cream dumpling trio on fruit mirror with whipped cream C,G,H

9⁸⁰

