



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) **16⁹⁰**

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

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



BBQ cauliflower wings A,F,M,L,O
Crispy baked cauliflower roses with Dip
8⁵⁰



3 types of potato pancakes C,G,D,L,M,O
with smoked salmon, smoked meat and vegetables
12⁹⁰

From grandma's soup kitchen, highly recommended

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

Pumpkin cream soup A,C,G,O
with pumpkin seed puff pastry sticks
5⁹⁰





Market fresh Salad

Fresh colorful leaf salads with seasonal salad and herb dressing ^{M,O}
10⁹⁰



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

13⁹⁰

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

14⁹⁰

with grilled chicken breast strips

12⁹⁰

Main Courses

Baked cheese spaetzle ^{A,C,G,L,M,O}
with Tyrolean beer cheese, fried onions and mixed lettuce
12⁹⁰



Sautéed Pumpkin Ravioli ^{A,C,G,L,O}
with pumpkin ragout, Grana and fresh cress
11⁹⁰



Lentil wheels ^{A,C,G}
Baked red lentil patties with Dip
11⁹⁰





Baked cod loins A,C,D,L,M,O
with potato and bird salad
16⁹⁰

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
15⁹⁰

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

Oven-fresh BBQ spareribs C,G,M,O
with potato chips, coleslaw and dipping sauces
one rib **16⁹⁰** / two ribs **26⁹⁰**

Viennese baked meat A,C,G,L,M,O
with mustard and radish, with potato salad
19⁹⁰

Beef goulash A,C,G,L
made from beef calf with butter dumplings
14⁹⁰





Wiennese „Tafelspitz“ A,C,G,L,M,O

with seasonal vegetables, apple horseradish, chive sauce and potato pancakes

19⁹⁰

Wiennese 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

15⁹⁰

For a snack

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

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

10⁹⁰

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

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

11⁹⁰

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

Brown bread baked with tomato, basil and mozzarella

10⁹⁰





Goose Time

Goose flax soup A,C,G,L,O
with vegetables and crumb dumplings
5⁹⁰

Goose liver praline A,C,G,L,O
In a pistachio coating on pumpkin-apple chutney with butter brioche
11⁹⁰

¼ Martini „Goose“ A,C,G,L,O
with apple-lingonberry-red cabbage and dumpling duet
24⁹⁰

Chestnut rice G,O
on whipped cream with berry confit
6⁹⁰





Something sweet at the end ...



Wiennese Kaiserschmarr'n A,C,G,H,O
with homemade plum roaster
9⁵⁰

Pancakes A,C,G,O
with apricot or cranberry jam
5⁹⁰

Souffled chocolate cake A,C,G,H,O
with berry roaster and vanilla cream
7⁹⁰

Malakoff dumplings A,C,G,O
with roasted berries and chocolate sauce
5⁹⁰

Chocolate raspberry cake C,G
with yoghurt-raspberry ice cream
6⁹⁰

