

Welcome

The **Neubauschenke** is more than just a restaurant — it's a piece of Viennese history. Since **1928**, known as a traditional tavern, it continues to offer Viennese hospitality with classic recipes, a cozy atmosphere, and genuine friendliness.

In **1981**, Mrs. Rigler took over the establishment and turned it into what it is today: a gathering place for those who appreciate authentic **Viennese cuisine**. For over four decades, she led the restaurant with heart and dedication.

In **2025**, a new chapter began: We have the honor of continuing the legacy of the Neubauschenke and, together with Mrs. Rigler, bringing fresh energy to the restaurant. Our goal is to combine the best of the past and present, offering our guests authentic specialties, seasonal delights, and the unmistakable Viennese charm.

Bon appétit!

Our Recommendations —————
Original Wiener Schnitzel (sliced filet of veal) ACG
Viennese beef goulash with bread dumpling ACG
Viennese Tafelspitz (cooked beef) with roast potato, spinach & apple horseradish ACG



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$Pumpkin\ Specials\ -\ Organic\ from\ Local\ Farms$

Styrian Pumpkin Cream Soup with pumpkin seed oil ^G	5,80
Vegetarian Pumpkin Goulash , spicy with spinach dumpling and pumpkin seed oil AG	16,40
Pumpkin Patties from Hokkaido Pumpkin with pumpkin seed oil sauce and boiled potatoes ^{cg}	14,20
Breaded Pumpkin Slices from Ripe Napoli Pumpkin with sauce tartare and boiled potatoes ACG	13,90
Pumpkin Cordon Bleu from Napoli Pumpkin with herb sauce ACGL	16,70
Pumpkin Curry Pan from Butternut Squash with chicken and Rösti hash browns ACGLM	18,60
Pumpkin Strudel with Diced Beetroot, Feta and boiled potatoes ACG	14,90
Grilled Napoli Pumpkin with mushrooms AG	19,20

Special Menu

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Varenyky of choice — ukrainian dumplings, served with sour cream AC	12,90	
Tuna salad with toasted bread DL	12,90	
Veal Cabbage Roll with boiled potatoes AC	14,80	
Pork Fillet with Gorgonzola sauce and croquettes ACG	20,10	
Lamb Chops with beans, bacon and fried potatoes AGL		
Salmon Trout Fillet with garlic potatoes and herb butter DGN	21,60	
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Sturm ⁰ (young fermenting wine)	3,80	
Pumpkin juice	5,00	
"Bowle" - punch of the week with Prosecco o	5,00	

Cold appetizers ———

Marinated Matjes herring à la Hausfrau with onion rings, apple cream sauce, cranberries & toast ADG	11,80
Steak tartare (180g) with onion rings, butter & toast ACG	17,40
Carpaccio ACG	14,70
Soups	
Beef soup with liver dumplings, pancake strips or semolina dumplings ACGL	5,00
Clear garlic soup with croutons AGL	3,80
Meat strudel soup ACGL	5,50
Cream soup - seasonal ACGL	5,00
———— Vegetarian dishes ———	
Potato schnitzel filled with sheep cheese, spinach & tartare sauce ACG	14,00
Beetroot patties with chutney sauce & potatoes AC	12,00
Zucchini patties with sheep cheese & potatoes ACG	12,00
Roasted dumplings with onions, egg & rocket salad ACG	10,80

——— Main Courses ————

Original Wiener Schnitzel (sliced filet of veal)	•
with potato salad ACG)
Wiener Schnitzel (pork) with potato salad ACG 15,50)
Wiener Schnitzel (chicken filet) with potato salad ACG 16,00)
Cordon Bleu (pork) with potato salad ACG)
Cordon Bleu (chicken filet) with potato salad ACG)
Viennese beef goulash with bread dumpling ACG)
Beef cutlet with fried onions, pickles & roast potatoes A)
Grilled platter (3 types of meat) with homemade french fries & garlic sauce ^{GL})
Viennese Tafelspitz (cooked beef) with roast potato, spinach & apple horseradish ACG 20,80)
Cevapcici (homemade) with salad garnish, ajvar sauce & homemade french fries ^A)
House burger (200g beef) with bacon, onions, cheese, lettuce, various sauces & homemade french fries ACG 14,80)
Grilled ribeye steak (approx. 240g) with house vegetables, roast potatoes & BBQ sause AG 28,00)
Veal butter schnitzel ACG)
Raznici with ajvar sauce A)

——— Fish specialties ——	
Fried zander (pike-perch) mit parsley potatoes, mixed vegetables & herb butter ADG	19,00
Fried salmon fillet with broccoli & almond potatoes ADGH	20,00
Plaice fillet à la parisienne with mayonnaise salad ACDG	15,00
Breaded sea fish with mayonnaise salad ACDG	14,60
Children's menu	
Chicken nuggets with french fries & ketchup ACG	11,80
Small Wiener Schnitzel (pork) with french fries & ketchup ACG	11,50
Fish fingers with parsley potatoes ACDG	11,50
Chicken Strips with Sour Cream ACG	10,90
Side dishes	
Homemade french fries A	5,30
Rice G	4,20
Parsley potatoes ^G	4,30
Bread dumplings ACG	3,50
Mixed Salad ^G	4,20
Potato Salad	5,00
Additional side dishes available upon request	
Sauces	
Lingonberry ^O / Ketchup ^{LO} / Mustard ^M / Ajvar / Chutney ^O Additional sauces are available upon request	1,50

Desserts

Homemade apple strudel ACGH	5,00
Homemade apple strudel with vanilla ice-cream ACGH	5,80
Austrian pancakes with apricot jam (2 pcs) ACG	8,00
Austrian pancakes with Nutella (2 pcs) ACGEFH	8,00
Chocolate cake pudding with chocolate sauce, a scoop of vanilla ice-cream & whipped cream ACGH	6,90
Lava cake with wild berries & whipped cream ACG	6,90
Cardinal cake on fruit sauce ACG	5,60
Kaiserschmarrn with plum compote ACG	11,00

According to the Food Information Regulation, we are obliged to declare ingredients that can trigger allergies. This is done using the corresponding codes next to the respective dishes. You can find an overview of the codes, in accordance with the regulation, on the posters in the restaurant or upon request.

In addition, there are other substances that can cause food allergies or intolerances. Furthermore, despite careful preparation of our dishes, traces of other substances may still be present in the food, in addition to the labeled ingredients, if they are used in the kitchen during the production process. A declaration is made if the specified substances or products made from them are contained as ingredients in the final product.

Bon Appétit!

(All prices in Euros and inclusive of all taxes and charges)

Beverages

Beers

Draft be	ers
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Bottled beers

Zwettler Pils ^A 0,5 l 5,50	Wieselburger A	0,5 l 5,10
Z wettler Pils ^A 0,33 l 4,40	Gösser Märzen A	0,5 l 5,10
Zwettler Zwickl ^A 0,5 l 5,50	Zwettler alcohol-free $^{\rm A}$	0,5 l 5,00
Zwettler Zwickl ^A 0,33 l 4,40	Zwettler Dark A	0,5 l 5,20
Starobrno A 0,5 l 5,40	Zwettler Radler A	0,5 l 5,10
Starobrno A		

Aperitifs & Spirits

Aperol spritz ⁰	4,80	Fernet Branca	2 cl 4,00
Aperol Prosecco ⁰	6,70	Remy Martin	2 cl 4,80
Hugo ⁰	4,80	Inländer Rum	2 cl 2,50
Campari Soda ⁰	4,40	Vodka (Absolut)	2 cl 3,90
Campari Orange ^o	5,30	Jack Daniels	2 cl 4,20
Kaiserspritzer ⁰	4,20	Gin	2 cl 3,90
Martini Vermouth o	4,40	Barack	2 cl 3,50
		Averna	2 cl 4,00
		Schnaps:	2 cl 3,50

- Wachauer Williamsbirne (pear)
- Wachauer Marillenbrand (apricot)
- Wachauer Obstler (fruit)
- Kirchberger Himbeergeist (raspberry)

Coffee & Tea

Wiener Melange ^G 4,30	Tea 2,80
Espresso large 4,10	(Rosehip / Peppermint / Ceylon / Fruit / Chamomile)
Espresso small 3,50	Hot Chocolate with cream ^G 5,00
Latte ^G	Cappuccino ^G 4,20

——— Non-alcoholic beverages ———

	1/8 1	1/4 1	1/2 1
Apple juice	. 2,10	3,50	. 6,20
Apple juice with water		2,10	4,80
Apple juice spritzer		2,10	. 4,80
Ice tea	. 1,50	2,40	4,60
Elderflower drink	. 1,00	2,00	4,00
Elderflower drink with water		1,60	2,60
Soda	. 0,80	1,50	3,00
Soda lemon		2,00	4,00
Lemon water	•••••	1,60	2,60
Almdudler (Austrian herb lemonade)	. 1,80	3,50	6,00
Almduder spritzer (Austrian herb lemonade)	•••••	3,00	5,00
Raspberry water	•••••	1,60	2,60
Coca Cola (original, light, zero) 0,33 l			4,20
Frucade (orange soda) 0,33 l			4,20
Mineral water (still, sparkling) 0,33 l			3,00
Mineral water (still, sparkling) 0,75 l			7,00
Pago (juice) (blackcurrant / apricot / orange / straw	berry / m	ango) 0,2 l	4,20
Pago with soda 0,5 l			5,30
Tonic water 0,2 l	•••••		3,80
Tonic bitter lemon 0,2 l			3,80
Red Bull 0,25 1			4,50

———— Sparkling wine	
Glass of Prosecco ^o	0,1 l 3,90
Bottle of Prosecco ^o	
———— House wines -	
White, Grüner Veltliner o	1/8 l 2,90
Red, Zweigelt ⁰	1/8 l 2,90
White spritzer ⁰	
Red spritzer ⁰	1/4 l 3,70
White summer spritzer ⁰	1/2 l 4,70
Red summer spritzer ⁰	1/2 l 5,00
——— White wines -	
——— White wines –	Bottle 1/8 1 0.75 1
	1/8 l 0,75 l
Grüner Veltliner ⁰	1/8 l 0,75 l 3,80 21,00
Grüner Veltliner ^o Chardonnay ^o	1/8 l 0,75 l 3,80 21,00 21,00
Grüner Veltliner ⁰	1/8 l 0,75 l
Grüner Veltliner ^o	1/8 l 0,75 l
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Grüner Veltliner ^o	1/8 l 0,75 l

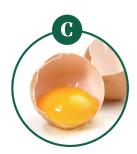
Allergens



GLUTEN-CONTAINING CEREALS AND PRODUCTS DERIVED FROM THEM



CRUSTACEANS AND FROM THEM



POULTRY EGGS AND PRODUCTS DERIVED PRODUCTS DERIVED FROM THEM



FISH AND PRODUCTS DERIVED FROM FISH (EXCLUDING FISH **GELATIN**)



PEANUTS AND PRODUCTS DERIVED FROM THEM

e.g. bread and pastries, cakes, pasta, soups, sauces, breadcrumbs, croutons, sausages, fried bread crumbs, fresh grain porridge, desserts, chocolate

e.g. deli salads, soups, sauces, paella, bouillabaisse, sashimi, surimi

e.g. egg pasta, breaded foods, mayonnaise, pancakes, cakes, pastries, bread, pasta, croutons, meatloaf, burgers, deli salads, pâtés, quiches, sauces, dressings, desserts

e.g. crackers, sauces, soups, pâté spreads, sausages, surimi, anchovy sausage, spreads, deli salads, pâtés, vitello tonnato

e.g. margarine, bread, cakes, pastries, chocolate spread, spreads, cereals, muesli, breakfast flakes, chocolate, deli salads, marinades, satay sauce, ice cream, flavored coffee, liqueur, (French fries)



SOYBEANS AND PRODUCTS DERIVED FROM THEM



MILK FROM **MAMMALS AND** DAIRY PRODUCTS



NUTS AND PRODUCTS DERIVED FROM THEM



CELERY AND PRODUCTS DERIVED FROM IT



MUSTARD AND PRODUCTS DERIVED FROM IT

e.g. bread, cakes, pastries, deli salads, margarine, chocolate spread, spreads, muesli, chocolate, cookies, chewing gum, sauces, dressings, marinades, mayonnaise, ice cream, sports nutrition, diet drinks, coffee creamer

e.g. bread, cakes, pastries, boiled, cooked, raw, fried sausages, deli salads, margarine, nut nougat cream, muesli, chocolate, caramel, casseroles, gratin, mashed potatoes, croquettes, French fries, chips, soups, sauces, dressing, marinades, desserts, cocoa, wine

e.g. bread, cakes, pastries, boiled sausages (pistachios), raw sausages (walnuts), pâtés, deli salads (Waldorf), yogurt, cheese, nut/nougat cream, spreads, muesli, chocolate, marzipan, granola bars, cookies, dressings, curry, pesto, desserts, liqueur, flavored coffee

e.g. soup greens, spiced bread, sausages, meat products, meat preparations, herb cheese, ready meals, deli salads, broth, soups, stew, marinades, spice mixes, curry, salty snacks (chips)

e.g. meat products, deli salads, soups, sauces, dressing, mayonnaise, ketchup, pickled vegetables and spice mixes, cheese, pickles



SESAME SEEDS AND PRODUCTS DERIVED FROM THEM



SULPHUR DIOXIDE AND SULPHITES



LUPINS AND PRODUCTS DERIVED FROM THEM



MOLLUSKS SUCH AS SNAILS, MUSSELS, SQUIDS

e.g. bread, crispbread, pastries (sweet and savory), muesli, vegetarian dishes, falafel, salads, hummus, deli salads, marinades, desserts

e.g. fruit preparations, muesli, bread, meat products, deli salads, soups, sauces, sau- snacks, reduced-fat meat products, erkraut, fruit juice, chips and other dried meat substitutes/vegetarian products, potato products, salted dried fish

e.g. bread, pastries, pizza, pasta, gluten-free products, desserts, dairyfree egg substitute, coffee substitute, liquid seasonings

e.g. spice pastes, paella, soups, sauces, marinades, deli salads