

Starters + Salads

ORGANIC BEEF TATAR

yolk cream | mustard caviar
piment d' espelette | brioche
140 g
200 g



€ 19
€ 25

MARINATED ORGANIC SALMON

beet root | cucumber | salmon caviar
crème fraiche | lemon

€ 18

BRAISED COEUR DE BOEUF TOMATO

stracciatella | dandelion | rhubarb

€ 16

VEGAN CESAR SALAD

romaine lettuce | tomatoes | garlic
capers | yeast flakes

€ 14

VEGAN MOUNTAIN-LENTIL SALAD

vegan Feta | radish
spring onions | wild herbs

€ 12

ORGANIC BUTTERHEAD LETTUCE

flamed butterhead lettuce | parmesan cheese
onions | Vitelotte Noir | chervil

€ 14

Soup for a good cause

For every bowl of soup sold, we will
donate €1 to the Tafel Österreich food
bank to help people in need.

Soups



VEGANE STINGING NETTLE SOUP

lemon balm | field flowers

€ 8

ORGANIC TAFELSPITZ BOUILLON

pancake stipes or semolina dumplings

€ 9

ORGANIC WILD GARLIC SOUP

poached organic egg
dehydrated Datterini-tomato

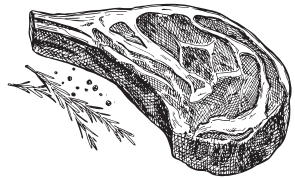
€ 9



COUVERT € 3,50

All prices stated here are expressed in euros including applicable taxes and fees.
OUR SERVICE STAFF WILL GLADLY INFORM YOU ABOUT ANY ALLERGENS IN OUR DISHES.

Main courses



ORGANIC BEEF FILLET 200 g

€ 33

caramelized baby-carrots
Pommes Fondant | demi glace

ORGANIC LAMB CHOPS

€ 32

green asparagus | potato tureen | demi glace

ORGANIC VIENNESE SCHNITZEL

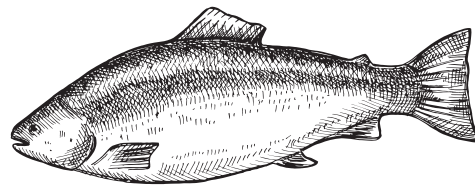
veal cutlet | parsley potatoes or potato
and lamb's lettuce salad

€ 29

ORGANIC BEEF PEPOSO

€ 25

Rosemary | garlic
herbal-parmesan cheese-polenta



ROASTED ORGANIC ARCTIC SEA CHAR

€ 25

glazed peas | mashed peas
pickled radish

PEAR RISOTTO

€ 19

Taleggio cheese | pomegranate | chervil

VEGAN RAVIOLI NOODLES „HANDWERK“

€ 24

spinach | tomato | Chashew nuts
„vegan Parmesan cheese“

VEGAN KOJI KOHLRABI

€ 19

basil | soy-yogurt | maple syrup | wild herbs

VEGAN CAULIFLOWER STEAK RELOADED

€ 19

scarlet runner bean mash
pumpkin seed Chimichurri

SAUCES

Café de Paris butter

€ 3

Pepper sauce

€ 4

Pumpkin seed Chimichurri

€ 3

Vegan BBQ-Sauce „Handwerk“

€ 4

Side dishes

French Fries

€ 4

Small mixed organic salad

€ 6

Fried potato salad

€ 5

bacon | japanese mayonnaise
spring onions

Glaced baby carrots

€ 4

Desserts

ORGANIC KAISERSCHMARREN

€ 10

plum compote and apple sauce

ORGANIC CANNOLI SICILIANI

€ 12

ricotta cheese | pistachios | organic milk icecream

VEGAN RHUBARB

€ 12

sorbet | compote | „hay“

Wine Battle

When heavyweights of the culinary world
and fine vines compete against each other,
it is of course at the Wine Battle in the
Handwerk restaurant. During the battle,
which lasts four rounds, two dishes and
two wines per course are served during the
brilliant 4-course dinner.



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Wine Battle



Soda + Lemonades

VÖSLAUER 0,33 l € 3,40
sparkling or still 0,75 l € 6,10

SODA WATER* 0,25 l € 2,40
with choice of 0,50 l € 3,40
lemon | raspberry | elderberry

HOMEMADE:

LEMON BALM SODA 0,50 l € 5,50

Soda water | thyme | blackberries

RHUBARB SODA 0,50 l € 4,90

Soda water | Lime | mint

COCA-COLA 0,33 l € 4,20

Regular | Zero

SPRITE, FANTA 0,33 l € 4,20

ALMDUDLER

RAUCH ICED TEA 0,33 l € 4,50

Lemon | pomergranate

CARPE DIEM 0,33 l € 4,50

Kombucha

THOMAS HENRY 0,2 l € 4,90

Tonic | Bitter Lemon | Ginger Ale

Juice.

from hard-working bees,
lush green meadows and age-old trees

OBSTHOF ALTENRIEDERER

PEACH
CLOUDY APPLE
APPEL-CARROT
CLOUDY PEAR
CLOUDY APRICOT 0,25 l € 5,20
Pure or with soda water 0,50 l € 5,40

Coffee & Tea

ESPRESSO € 2,70

DOUBLE ESPRESSO € 4,30

VERLÄNGERTER with milk € 3,90

MELANGE € 3,90

CAPPUCCINO € 4,30

CAFFÈ LATTE € 4,90

HOT CHOCOLATE € 4,60

POT OF RONNEFELDT TEA € 5,50

various sorts

Ronnefeldt
TEA EXCELLENCE



Julius Meinl
VIENNA XVI ORIGINAL

Aperitif

APEROL VENEZIANO 0,30 l € 7,60
Prosecco | soda water | Aperol | olive | orange

CLASSIC HUGO 0,30 l € 7,40
Cava | soda water | elderberry | lime | mint

PINK GRAPEFRUIT SPRITZ 0,30 l € 7,20
Cava | soda water | pink grapefruit | mint

Beer

ON TAP

REININGHAUS 0,33 l € 4,10
Pils 0,50 l € 4,90

KALTENHAUSEN 0,33 l € 4,40
Kellerbier 0,50 l € 5,80

FROM THE BOTTLE

ORGANIC WEIZENBIER 0,50 l € 5,50
Schladminger, Styria

ORGANIC ZWICKL 0,50 l € 5,40
Schladminger, Styria

NATURAL SHANDY 0,33 l € 4,80
Gösser, Styria

NATURGOLD NON-ALCOHOLIC 0,33 l € 4,20
Gösser, Styria



Cava + Sparkling Wine

CAVA BRUT SELECCIÓN 0,1 l € 6,90
Villa Conchi, Penedés, Spain Fl. 0,75 l € 51,00

SHIKIMIKI BRUT ROSÉ Fl. 0,75 l € 46,00
Pia Strehn, Burgenland

CUVÉE EXTRA BRUT Fl. 0,75 l € 130,00
Jean Vesselle, Champagne

BLANC DE BLANCS Fl. 0,75 l € 180,00
AR Lenoble, Champagne

ROSÉ SPRITZER 0,25 l € 7,10
Rosé wine | soda water | lemon

WEISSER SPRITZER 0,25 l € 5,60
Whitewine | soda water

Wine

From shrubby fields,
barren souls and rocky outcrops

WHITE

SCHEUREBE - VULKANLAND 2022
Winery Josef Scharl, 0,125 l € 5,90
St. Anna am Aigen, Styria Fl. 0,75 l € 35,00

ZWIEGELT GLEICHGEPRESST 2022
Winery Johann Topf, 0,125 l € 6,90
Strassertal, Lower Austria Fl. 0,75 l € 39,00

KALK & SCHIEFER ORGANIC 2022
Winery Anita & Hans Nitthaus, 0,125 l € 6,70
Gols, Burgenland Fl. 0,75 l € 40,00

GAVI DI GAVI - LUGARARA 2022
Winery La Giustiniana 0,125 l € 7,10
Piemont, Italy Fl. 0,75 l € 42,00

ROSÉ

ROSÉ HALLIGALLI 2022
Winery Johanna Markowitsch 0,125 l € 6,90
Göttlesbrunn, Lower Austria Fl. 0,75 l € 41,00

CÔTES DE PROVENCE ROSÉ 2021
Ultimate Provence 0,125 l € 8,90
Provence, France Fl. 0,75 l € 52,00

RED

HEIDEBODEN BLAUER ZWIEGELT 2022
Winery Winzenz 0,125 l € 6,10
Mönchhof, Burgenland Fl. 0,75 l € 36,00

CUVÉE LUST & LEBEN
Winery Paul Achs 0,125 l € 7,50
Gols, Burgenland Fl. 0,75 l € 39,00

ZW BIENENFRESSER RESERVE 2021
Winery Pitnauer 0,125 l € 7,30
Carnuntum, Lower Austria Fl. 0,75 l € 42,00

LARÁN LARÁN D.O. 2019
12 MESES EN BARRICA DE ROBLE
Bodegas Vizcarra 0,125 l € 8,90
Ribera del Duero, Spain Fl. 0,75 l € 58,00

NON-ALCOHOLIC

CUVÉE HEUBLUME (Hayflower | Pear)
Jörg Gaier 0,1 l € 6,80
Schlat, Germany Fl. 0,75 l € 49,00

LE PETIT BÉRET BLANC DE BLANCS
Le Petit Béret 0,1 l € 7,20
Montpellier, France Fl. 0,75 l € 53,00