

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

ASPARAGUS CREAM SOUP

white asparagus | king oyster mushroom | dill oil

€ 7



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

caramelized baby-carrots
Pommes Fondant | demi glace

€ 33

ORGANIC LAMB CHOPS

green asparagus | potato tureen | demi glace

€ 32

ORGANIC VIENNESE SCHNITZEL

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

€ 29

ORGANIC BEEF PEPOSO

Rosemary | garlic
herbal-parmesan cheese-polenta

€ 25

OLD VIENNESE „TAFELSPITZ“

boiled beef | roasted potatoes |
chive sauce | horseradish apple sauce

€ 25

ROASTED ORGANIC ARCTIC SEA CHAR

glazed peas | mashed peas
pickled radish

€ 25

PEAR RISOTTO

Taleggio cheese | pomegranate | chervil

€ 19

VEGAN RAVIOLI NOODLES „HANDWERK“

spinach | tomato | Chashew nuts
„vegan Parmesan cheese“

€ 24

VEGAN KOJI KOHLRABI

basil | soy-yogurt | maple syrup | wild herbs

€ 19

VEGAN CAULIFLOWER STEAK RELOADED

scarlet runner bean mash
pumpkin seed Chimichurri

€ 19



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

plum compote and apple sauce

€ 10

ORGANIC CANNOLI SICILIANI

ricotta cheese | pistachios | organic milk icecream

€ 12

VEGAN RHUBARB

sorbet | compote | „hay“

€ 12

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 sparkling or still	0,33 l € 3,40 0,75 l € 6,10
SODA WATER* with choice of lemon raspberry elderberry	0,25 l € 2,40 0,50 l € 3,40
COCA-COLA Regular Zero	0,33 l € 4,20
SPRITE, FANTA ALMDUDLER	0,33 l € 4,20
RAUCH ICED TEA Lemon pomegranate	0,33 l € 4,50
CARPE DIEM Kombucha	0,33 l € 4,50
THOMAS HENRY Tonic Bitter Lemon Ginger Ale	0,2 l € 4,90

Aperitif

APEROL VENEZIANO Prosecco soda water Aperol olive orange	0,30 l € 7,60
CLASSIC HUGO Cava soda water elderberry lime mint	0,30 l € 7,40
PINK GRAPEFRUIT SPRITZ Cava soda water pink grapefruit mint	0,30 l € 7,20

Beer

ON TAP

REININGHAUS Pils	0,33 l € 4,10 0,50 l € 4,90
KALTENHAUSEN Kellerbier	0,33 l € 4,40 0,50 l € 5,80

FROM THE BOTTLE

ORGANIC WEIZENBIER Schladminger, Styria	0,50 l € 5,50
ORGANIC ZWICKL Schladminger, Styria	0,50 l € 5,40
NATURAL SHANDY Gösser, Styria	0,33 l € 4,80
NATURGOLD NON-ALCOHOLIC Gösser, Styria	0,33 l € 4,20



ROSÉ SPRITZER Rosé wine soda water lemon	0,25 l € 7,10
WEISSER SPRITZER Whitewine soda water	0,25 l € 5,60



Wine

From shrubby fields,
barren souls and rocky outcrops

WHITE

SCHEUREBE - VULKANLAND 2022 Winery Josef Scharl, St. Anna am Aigen, Styria	0,125 l € 5,90 Fl. 0,75 l € 35,00
ZWEIFELT GLEICHGEPRESST 2022 Winery Johann Topf, Strassertal, Lower Austria	0,125 l € 6,90 Fl. 0,75 l € 39,00
KALK & SCHIEFER ORGANIC 2022 Winery Anita & Hans Nitthaus, Gols, Burgenland	0,125 l € 6,70 Fl. 0,75 l € 40,00
GAVI DI GAVI - LUGARARA 2022 Winery La Giustiniana Piemont, Italy	0,125 l € 7,10 Fl. 0,75 l € 42,00

ROSÉ

ROSÉ HALLIGALLI 2022 Winery Johanna Markowitsch Göttlesbrunn, Lower Austria	0,125 l € 6,90 Fl. 0,75 l € 41,00
CÔTES DE PROVENCE ROSÉ 2021 Ultimate Provence Provence, France	0,125 l € 8,90 Fl. 0,75 l € 52,00

RED

HEIDEBODEN BLAUER ZWEIFELT 2022 Winery Winzenz Mönchhof, Burgenland	0,125 l € 6,10 Fl. 0,75 l € 36,00
CUVÉE LUST & LEBEN Winery Paul Achs Gols, Burgenland	0,125 l € 7,50 Fl. 0,75 l € 39,00
ZW BIENENFRESSER RESERVE 2021 Winery Pitnauer Carnuntum, Lower Austria	0,125 l € 7,30 Fl. 0,75 l € 42,00
LARÁN LARÁN D.O. 2019 12 MESES EN BARRICA DE ROBLE Bodegas Vizcarra Ribera del Duero, Spain	0,125 l € 8,90 Fl. 0,75 l € 58,00

NON-ALCOHOLIC

CUVÉE HEUBLUME (Hayflower Pear) Jörg Gaier Schlat, Germany	0,1 l € 6,80 Fl. 0,75 l € 49,00
LE PETIT BÉRET BLANC DE BLANCS Le Petit Béret Montpellier, France	0,1 l € 7,20 Fl. 0,75 l € 53,00

Homemade

LEMON BALM SODA Soda water thyme blackberries	0,50 l € 5,50
RHUBARB SODA Soda water Lime mint	0,50 l € 4,90

Juices

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

OBSTHOF ALTENRIEDERER

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

Cava + Sparkling Wine

CAVA BRUT SELECCIÓN Villa Conchi, Penedés, Spain	0,1 l € 6,90 Fl. 0,75 l € 51,00
SHIKIMIKI BRUT ROSÉ Pia Strehn, Burgenland	Fl. 0,75 l € 46,00
CUVÉE EXTRA BRUT Jean Vesselle, Champagne	Fl. 0,75 l € 130,00
BLANC DE BLANCS AR Lenoble, Champagne	Fl. 0,75 l € 180,00