

RESTAURANT
NEUBAUSCHENKE
Wiener Küche

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}	23,50
Viennese beef goulash with bread dumpling ^{ACG}	17,20
Viennese Tafelspitz (cooked beef) with roast potato, spinach & apple horseradish ^{ACG}	20,80



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Special Menu

Soups

Wild garlic cream soup ^{ACGL}	5,00
Asparagus cream soup ^{ACGL}	6,00

Mains

Crispy fried lamb schnitzel on wild garlic sauce with boiled potatoes ^{ACG}	18,00
Spring venison goulasch with bread dumpling, chestnuts & lingonberries ^{ACGH}	18,00
Pork roast with bread dumpling & sauerkraut ^{ACG}	16,00
Pork fillet with thick asparagus, hollandaise sauce & Rösti-Taler crunchy potato patties ^{ACG}	22,00
Pork loin steak with mushroom sauce & Rösti-Taler crunchy potato patties ^{ACG}	19,00
Wild garlic spätzle with goat cheese ^{ACG}	13,00
Asparagus with parsley potatoes & hollandaise sauce ^{ACG}	19,00
Cabbage noodles ^{ACG}	10,00

Desserts

Homemade Malakoff with fruit sauce ^{ACG}	6,50
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Dear guests, please note that changing a side dish costs €1

Bon Appétit!

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}	23,50
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}	16,50
Cordon Bleu (chicken filet) with potato salad ^{ACG}	17,00
Viennese beef goulash with bread dumpling ^{ACG}	17,20
Beef cutlet with fried onions, pickles & roast potatoes ^A	21,00
Grilled platter (3 types of meat) with homemade french fries & garlic sauce ^{GL}	19,00
Viennese Tafelspitz (cooked beef) with roast potato, spinach & apple horseradish ^{ACG}	20,80
Cevapcici (homemade) with salad garnish, ajvar sauce & homemade french fries ^A	14,50
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}	16,00
Raznici with ajvar sauce ^A	18,00

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 *(for kids only)*

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	1,50
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Additional sauces are available upon request

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 beers

Zwettler Pils ^A	0,5 l ...	5,50
Zwettler Pils ^A	0,33 l ...	4,40
Zwettler Zwickl ^A	0,5 l ...	5,50
Zwettler Zwickl ^A	0,33 l ...	4,40
Starobrno ^A	0,5 l ...	5,40
Starobrno ^A	0,33 l ...	4,40

Bottled beers

Wieselburger ^A	0,5 l ...	5,10
Gösser Märzen ^A	0,5 l ...	5,10
Zwettler alcohol-free ^A ...	0,5 l ...	5,00
Zwettler Dark ^A	0,5 l ...	5,20
Zwettler Radler ^A	0,5 l ...	5,10

Aperitifs & Spirits

Aperol spritz ^o	4,80	Fernet Branca	2 cl ...	4,00
Aperol Prosecco ^o	6,70	Remy Martin	2 cl ...	4,80
Hugo ^o	4,80	Inländer Rum	2 cl ...	2,50
Campari Soda ^o	4,40	Vodka (Absolut)	2 cl ...	3,90
Campari Orange ^o	5,30	Jack Daniels	2 cl ...	4,20
Kaiserspritzer ^o	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	3,80	Cappuccino ^G	4,20

Non-alcoholic beverages

	1/8 l	1/4 l	1/2 l
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 / strawberry / mango) 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 l	4,50

Sparkling wine

Glass of Prosecco ⁰	0,1 l	3,90
Hochriegl bottle ⁰	0,75 l	25,00
Schlumberger bottle ⁰	0,75 l	35,00

House wines

White, Grüner Veltliner ⁰	1/8 l	2,90
Red, Zweig ⁰	1/8 l	2,90
White spritzer ⁰	1/4 l	3,70
Red spritzer ⁰	1/4 l	3,70

White wines

		Bottle
	1/8 l	0,75 l
Grüner Veltliner ⁰	3,80	21,00
Chardonnay ⁰	3,80	21,00
Grüner Veltliner DAC ⁰	3,90	22,00
Sauvignon Blanc ⁰	3,90	22,00
Welschriesling ⁰	3,90	22,00
Muskateller ⁰	3,90	22,00
Gemischter Satz ⁰	3,90	22,00

Red wines

		Bottle
	1/8 l	0,75 l
Zweigelt, Markowitsch ⁰	4,50	25,00
Blaufränkisch, Markowitsch ⁰	4,50	25,00
Cabernet Sauvignon, Southern Styria ⁰	4,50	25,00
Zweigelt, Holzer, Lower Austria ⁰	4,50	25,00
Merlot ⁰	4,90	25,00

Allergens



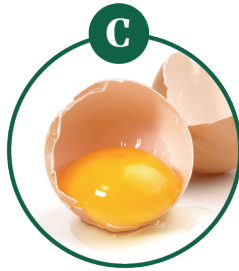
A
GLUTEN-CONTAINING CEREALS AND PRODUCTS DERIVED FROM THEM

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



B
CRUSTACEANS AND PRODUCTS DERIVED FROM THEM

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



C
POULTRY EGGS AND PRODUCTS DERIVED FROM THEM

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



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

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



E
PEANUTS AND PRODUCTS DERIVED FROM THEM

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)



F
SOYBEANS AND PRODUCTS DERIVED FROM THEM

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



G
MILK FROM MAMMALS AND DAIRY PRODUCTS

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



H
NUTS AND PRODUCTS DERIVED FROM THEM

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



L
CELERY AND PRODUCTS DERIVED FROM IT

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)



M
MUSTARD AND PRODUCTS DERIVED FROM IT

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



N
SESAME SEEDS AND PRODUCTS DERIVED FROM THEM

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



O
SULPHUR DIOXIDE AND SULPHITES

e.g. fruit preparations, muesli, bread, meat products, deli salads, soups, sauces, sauerkraut, fruit juice, chips and other dried potato products, salted dried fish



P
LUPINS AND PRODUCTS DERIVED FROM THEM

e.g. bread, pastries, pizza, pasta, snacks, reduced-fat meat products, meat substitutes/vegetarian products, gluten-free products, desserts, dairy-free egg substitute, coffee substitute, liquid seasonings



R
MOLLUSKS SUCH AS SNAILS, MUSSELS, SQUIDS

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