



### BREAKFAST EXTRAS

MARMELADE DER SAISON	1,90
VEGANE SCHOKOCREME	2,10
GLUTENFREIES	
BIO SAATENBROT (pro Scheibe)	1,80

## BREAKFAST

MO-FR bis 14:30, SA & SO bis 15:00

mit frischem Bio Brot vom Joseph (Joseph Sauerteigbrot, Waldstaudenroggenbrot & Erdäpfelbrot)

\*alle Frühstücksgerichte auch mit glutenfreiem Bio-Saatenbrot möglich (+ 2,70)

### SWEET MORNING

**BLUEBERRY PANCAKES** 10,50  
Heidelbeeren, Bananencreme, Mandelkaramell

**FRENCH TOAST** 10,50  
Joseph Brioche, Vanillesauce, Erdbeer-Rhabarber Ragout

**DIE SÜSSE POTATO** (vegan & glutenfrei) 9,50  
Süßkartoffel, Erdnussbutter, Bananencreme, hausgemachtes Granola, Sojanoghurt, Heidelbeeren, Kokos

**MARMELADINGER** 8,20  
Joseph Briocheknopf, Butter, hausgemachte Marmelade

### HEALTHY CHOICE

**SKYR GRANOLA NOGHURT** (vegan & glutenfrei) 8,90  
isländisches Soja-Noghurt (viel Protein, wenig Fett), hausgemachtes Granola (Haselnüsse, Mandeln, Goji Beeren, Kokos...), Himbeerragout

**ERDBEER-VANILLE PORRIDGE** (vegan) 8,90  
Haferflocken, Mandeldrink, Vanille, Erdbeer-Rhabarber Ragout, geröstete Mandeln

### COMBOS

**RAMASURI** 15,50  
Beinschinken & Walnussalami vom Hödl, Eierspeis, Heublumenkäse, Erdbeer-Vanille Porridge, Butter, Kräuterfrischkäse, Joseph Brot & Roggenbrot

**VEGENARRISCH** (veggie) 15,50  
Eierspeis, Gemüsesticks, Avocado, fermentierte Radieschen, Skyr Granola Noghurt, Kräuterfrischkäse, Rote-Rüben-Hummus, Butter, Roggenbrot

### EGGS & OMELETTES

von glücklichen, freilaufenden Bauernhof-Hühnern aus Herzogenburg

**EIERSPEIS / SPIEGELEI** 7,30  
**HAM OR BACON & EGGS** 8,90  
2 Eier, Schnittlauch, Roggenbrot

**HEUBLUMENKÄSEOMELETTE** (veggie) 9,50  
2 Eier, Käse, Jungzwiebel, Schnittlauch, Roggenbrot

**MEDITERRANES OMELETTE** (veggie) 10,20  
2 Eier, semi-dried Paradeiser, Jungzwiebel, Oliven, Feta, Roggenbrot

**SPICY CHORIZO OMELETTE** 🐷 14,50  
2 Eier, gebratene spanische Salami, Jalapeños, roter Paprika, Jungzwiebel, halbe Avocado, mariniertes roter Babymangold, Roggenbrot  
→ mit Feta + 2,50

**POACHED EGGS**  
2 pochierte Eier, Safranholldaise, Bio English Muffin  
- **FLORENTINA** mit rotem Babymangold (veggie) 13,90  
- **BENEDETTO** mit Beinschinken 14,90  
- **ROYAL** mit Lachs 15,90

**AVOCADOLALA** 13,90  
Vanille-Avocado-Mash, geräucherter Lachs, pochiertes Ei, eingelegte rote Zwiebel, Lotuswurzelchips, Joseph Brot

### WAKE UP CALLS

**MINI GIN TONIC** 5,90  
**ESPRESSO MARTINI SHOT** 4cl 5,20  
Espresso, Kaffeelikör, Rum, Vanille (ab 2 Stk. möglich)

### FRESH VITAMIN BOMBS

1/8l | 1/4l

**ORANGENSAFT** 3,90 / 5,80  
**KAROTTEN-INGWERSAFT** 3,90 / 5,80  
**GESUNDER INGWER SHOT** 4cl 3,90

### RAMASURI MEETS JOSEPH

**VITALGENUSS** (vegan) 12,90  
Joseph Brot getoastet, Vanille-Avocado-Mash, roter Babymangold, Mango-Chili-Chutney, karamellisierte Cashewkerne, Zitrusdressing  
→ mit pochiertem Ei + 2,00

**VEGANS DON'T BITE** (vegan) 12,90  
Roggenbrot getoastet, Rote-Rüben-Hummus, Erbsenmash, schwarzer Sesam, knusprige Kichererbsen, mariniertes Babymangold  
→ mit pochiertem Ei + 2,00  
→ mit Feta + 2,50

**CHEESY EGG SANDWICH** (veggie) 10,20  
Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, aged English-Cheddar, karamellisierte Zwiebel

**FLUFFY SALMON** 14,20  
Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, Creme Fraiche, mariniertes Rucola, geräucherter Lachs

**RAMASURI SANDWICH** 14,50  
Joseph Brot getoastet, Heublumenkäse-Eierspeis aus 2 Eiern, semi-dried Paradeiser, sautierter roter Babymangold, kandierter Bacon, Kürbiskernöl Mayo

## LUNCH MENU

MIT TAGESSUPPE ODER SALAT  
MO-FR 11:30-14:30

**SPICY LIME BASIL MELANZANI** (vegan & gf) 14,50  
halbe Melanzani aus dem Ofen, Quinoa, Pak Choi, Sud aus Limette, Chili, Zitronengras, Tamari-Sojasauce, Ingwer

**DAS BACKHENDL** 15,50  
steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat

**GEBRATENER LACHS** (gf) 15,90  
Lachsfilet, Rote-Rüben Risotto, Reischip, Limette

### RAMASURI BAR SNACKS

**RAMASURI POMMES MIT DIP** (ab 11:30) 6,90  
1 zur Auswahl: Rama Mayo | Ketchup  
Kürbiskernöl Mayo | Jalapeñomayo (vegan)

**HAUSGERÖSTETE NÜSSE** (bis 24:00) 5,90

**MARINIERTE OLIVEN** (bis 24:00) 4,90

## LUNCH & DINNER

täglich  
von 11:30 - 22:00

### STARTERS

**KAROTTEN-INGWER SUPPE** (vegan & glutenfrei) 7,20  
Karotte, Ingwer, Rucolapesto

**GEBRATENER OKTOPUS** (glutenfrei) 14,90  
gelbe Erbsencreme, karamellisierte Zwiebel, Limette

**BEEF TRARAR À LA RAMASURI** 16,50  
handgehacktes Hödl-Weiderind, Dijon-Senf, Sauerrahm, Zitronenzeste, Joseph Brot, Ramasuri Pommes

### SALATE & IN-BETWEENS

**RAMASURI FRÜHLINGSSALAT** (veggie) 14,90  
Burrata, Spargel-Orangen-Kardamom Ragout, roter Babymangold, Rucola, Vogersalat, Basilikum-Marillen Dressing

**BACKHENDLSALAT** 14,90  
das Ramasuri Backhendl, Vogersalat, fermentierte Radieschen, Cherrytomaten, Kürbiskernöl-Dressing, Preiselbeeren

**BAKED SWEETPOTATO** (vegan & glutenfrei) 14,90  
Mais-Misocreme, Spinatsalat in Sesam-Soja Dressing, Gurken-Limetten-Mohn Relish  
→ mit Feta + 2,50

### MAINS

**SPICY LIME BASIL MELANZANI** (vegan & gf) 15,90  
ganze Melanzani aus dem Ofen, Quinoa, Pak Choi, Sud aus Limette, Chili, Zitronengras, Tamari-Sojasauce & Ingwer, crispy Quinoa, frischer Thai Basilikum & Koriander  
→ mit Erdnuss-Hühnerspießen (3 Stk) + 5,50

**HOMEMADE PAPRIKA GNOCCHI** (veggie) 16,90  
Paprika, Basilikumöl, geblämmte Jungzwiebel, Grana  
→ Jenny Combo (inkl. Joseph Brot + Salat) + 5,50

**BBQ PULLED CHICKEN** 17,50  
Erdäpfelbrot getoastet, steirisches Huhn, geräuchertes Öl, Ramasuri-Mayo, Jungzwiebel, Rotkraut, Vogersalat, Ramasuri Pommes & Mayo

**DAS BACKHENDL** 17,50  
steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat, Preiselbeeren

**BUTTERSCHNITZERL VOM WALLER** 🐟 17,90  
geräuchertes Buchweizenrisotto, Wurzelgemüse, fermentierte Radieschen, Pani Puri Chips, Bärlauch-Ricottacreme

### DESSERTS

**SCHOKOMOUSSE** (glutenfrei) 6,50  
mit hausgemachtem Granola & frischen Beeren

**CHEESECAKE** 6,50  
mit Erdbeer-Rhabarber Ragout

**KOKOS MILCHREIS** (kalt, vegan & glutenfrei) 6,50  
Himbeerragout, gepuffter Amaranth

Unsere Servicemitarbeiter:innen geben dir gerne Auskunft über die Allergene in den einzelnen Speisen

Preise in € inkl. MwSt, Änderungen vorbehalten





### BREAKFAST EXTRAS

SEASONAL JAM	1,90
VEGAN CHOCOLATE SPREAD	2,10
ORGANIC & GLUTENFREE	
SEED BREAD (per slice)	1,80

## BREAKFAST

MON-FRI till 14:30, SAT & SUN till 15:00

→ with fresh bread from Joseph's organic bakery (sourdough bread, rye bread & potato toast)

\*all our breakfast dishes are also possible with organic glutenfree seed-bread (+ 2,70)

### SWEET MORNING

**BLUEBERRY PANCAKES** 10,50  
blueberries, caramelised banana cream, nut caramel

**FRENCH TOAST** 10,50  
Joseph brioche, vanilla sauce, strawberry-rhubarb ragout

**THE SWEET POTATO** (vegan & glutenfree) 9,50  
sweetpotato, peanut butter, banana cream, homemade granola, soy nohurt, blueberries, coconut

**MARMELADINGER** 8,20  
Joseph brioche bun, butter, homemade jam

### HEALTHY CHOICE

**SKYR GRANOLA NOGHURT** (vegan + glutenfree) 8,90  
icelandic soy nohurt, homemade granola (hazelnuts, almonds, goji berries, coconut flakes, seeds, cashew nuts...), rasperry ragout

**STRAWBERRY-VANILLA PORRIDGE** (vegan) 8,90  
oatmeal, almond drink, vanilla, strawberry-rhubarb ragout, toasted almonds

### COMBOS

**RAMASURI** 15,50  
Hödl's Viennese ham & walnut salami, butter, mature hay flower alpine cheese, strawberry porridge, herbal cream cheese, scrambled egg, sourdough & rye bread

**VEGENARRISCH** (veggie) 15,50  
scrambled egg, vegetable sticks, avocado, fermented radishes, skyr granola nohurt, herbal cream cheese, beetroot hummus, butter, rye bread

### EGGS & OMELETTES

we get our free-range eggs from a local farmer where chickens enjoy their lives

**SCRAMBLED EGGS / FRIED EGGS** 7,30  
**HAM OR BACON & EGGS** 8,90  
2 eggs, chives, rye bread

**HAYFLOWER CHEESE OMELETTE** (veggie) 9,50  
2 eggs, cheese, spring onions, chives, rye bread

**OPEN MEDITERRANEAN OMELETTE** (veggie) 10,20  
2 eggs, semi-dried tomatoes, olives, spring onions, feta cheese, rye bread

**SPICY CHORIZO OMELETTE** 🐷 14,50  
2 eggs, chorizo sausage, fresh jalapeño chili, red bell peppers, spring onions, avocado, marinated red baby chard, rye bread  
→ with feta cheese + 2,50

**POACHED EGGS**  
2 poached eggs, saffron hollandaise, English muffin  
- **FLORENTINA** (veggie) with red baby chard 13,90  
- **BENEDETTO** with Hödl's Viennese ham 14,90  
- **ROYAL** with smoked salmon 15,90

**AVOCADOLALA** 13,90  
mashed avocado, smoked salmon, crispy lotus chips, poached egg, pickled red onions, sourdough bread

### WAKE UP CALLS

**MINI GIN TONIC** 5,90  
**ESPRESSO MARTINI SHOT** 4cl (min: 2 pcs) 5,20  
espresso, coffee liqueur, rum, homemade vanilla syrup

### FRESH VITAMIN BOMBS

1/8l | 1/4l

**FRESH ORANGE JUICE** 3,90 / 5,80  
**FRESH CARROT & GINGER JUICE** 3,90 / 5,80  
**HEALTHY GINGER SHOT** 4cl 3,90

### RAMASURI MEETS JOSEPH

**VITALGENUSS** (vegan) 12,90  
toasted Joseph sourdough bread, mashed avocado, red baby chard leaves, mango-chili chutney, caramelised cashew nuts, lemon dressing  
→ with poached egg + 2,00

**VEGANS DON'T BITE** (vegan) 12,90  
toasted rye bread, beetroot hummus, mashed peas, black sesame seeds, crispy chickpeas, marinated baby chard leaves  
→ with poached egg + 2,00  
→ with feta cheese + 2,50

**CHEESY EGG SANDWICH** (veggie) 10,20  
Joseph's potato toast, 2 scrambled eggs, aged English cheddar, caramelised onions

**FLUFFY SALMON** 14,20  
Joseph's potato toast, 2 scrambled eggs, creme fraiche, marinated rucola, smoked salmon

**RAMASURI SANDWICH** 14,50  
toasted sourdough bread, 2 scrambled eggs, mature hay flower cheese, semi-dried tomatoes, sautéed red baby chard, caramelised bacon, pumpkinseed oil mayo

## LUNCH MENU

WITH SOUP OF THE DAY OR SALAD  
MO-FR 11:30-14:30

**SPICY LIME BASIL MELANZANI** (vegan & gf) 14,50  
oven-baked eggplant half, quinoa, pak choi, jus from lime, chili, lemongrass, tamari soy sauce & ginger

**BACKHENDL (FRIED CHICKEN)** 15,50  
Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad

**SALMON FILET** (glutenfree) 15,90  
beetroot risotto, crispy rice chip, lime

### RAMASURI BAR SNACKS

**RAMASURI FRIES WITH DIP** (from 11:30 on) 6,90  
1 to choose: Rama mayo | ketchup | pumpkinseed oil mayo | jalapeño mayo (vegan)

**OUR TOASTED MIX OF NUTS** (till midnight) 5,90

**MARINATED OLIVES** (till midnight) 4,90

## LUNCH & DINNER

every day  
from 11:30 - 22:00

### STARTERS

**CARROT & GINGER SOUP** (vegan & glutenfree) 7,20  
carrot, ginger, rucola pesto

**ROASTED OCTOPUS** (glutenfree) 14,90  
yellow fava bean puree, caramelised onions, lime

**BEEF TRARAR À LA RAMASURI** (100g) 16,50  
hand-chopped free-range beef, Dijon mustard, sour cream, lemon, Ramasuri fries, toasted sourdough bread

### SALADS & IN-BETWEENS

**RAMASURI SPRING SALAD** (veggie) 14,90  
burrata, asparagus-orange-cardamom ragout, red baby chard leaves, rucola, corn leaf salad, basil-apricot dressing

**CRISPY CHICKEN SALAD** 14,90  
fried chicken Ramasuri style, corn salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberry jam

**BAKED SWEETPOTATO** (vegan & glutenfree) 14,90  
corn-miso cream, spinach salad with sesame-soy dressing, cucumber-lime-poppysseed relish  
→ with feta cheese + 2,50

### MAINS

**SPICY LIME BASIL MELANZANI** (vegan & gf) 15,90  
oven-baked eggplant, quinoa, pak choi, jus from lime, chili, lemongrass, tamari soy sauce & ginger, fresh thai basil & coriander leaves  
→ with grilled satay chicken skewers (3 pcs) + 5,50

**HOMEMADE PAPRIKA GNOCCHI** (veggie) 16,90  
sweet bell peppers, basil oil, flamed spring onions, grana  
→ Jenny combo (sourdough bread + salad) + 5,50

**BBQ PULLED CHICKEN** 17,50  
Joseph's potato toast, Styrian chicken, smoked oil, Ramasuri mayo, spring onions, red cabbage, corn salad, homemade fries with mayo

**BACKHENDL (FRIED CHICKEN)** 17,50  
Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad, lingonberry jam

**WELS CATFISH MEATBALLS** 🐟 17,90  
smoked buckwheat risotto, root vegetables, fermented radishes, pani puri chips, wild garlic cream

### DESSERTS

**CHOCOLATE MOUSSE** (glutenfree) 6,50  
with homemade granola & fresh berries

**CHEESECAKE** 6,50  
with strawberry-rhubarb ragout

**COCONUT MILKRICE** (cold, vegan & glutenfree) 6,50  
raspberry ragout, puffed amaranth

Our staff happily informs you about allergens in our different products

All prices are in € and include VAT



**THERE WASN'T ENOUGH SPACE**  
for whiskey, schnaps & more  
just ask our staff ♥

**COFFEE – ALT WIEN (ORGANIC, FAIRTRADE)**

We only use organic milk,  
if desired also **organic oat drink from Austria**

ESPRESSO	2,90
ESPRESSO WITH MILK	3,10
MELANGE / CAPPUCCINO	4,60
AMERICANO, LONG BLACK	3,80
AMERICANO, LONG BROWN	3,90
DOUBLE ESPRESSO	4,80
DOUBLE ESPRESSO WITH MILK	4,90
LATTE MACCHIATO	5,50
FLAT WHITE	5,50

♥ All our coffees are also available **to go** ♥  
& if you like, also **on the rocks**

**HOT DRINKS**

FRESH MINT & MELISSA BALM TISANE	5,20
FRESH SAGE & CITRUS THYME TISANE	5,20

fresh herbs, honey, lemon, ginger  
♥ we happily re-fill your cup with hot water ♥

BLACK TEA / FRUIT TEA / GREEN TEA	4,50
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J. Hornig, Graz (organic)

HOMEMADE CHAI LATTE	5,50
syrup with 15 different spices, milk	
→ with extra espresso shot	+ 1,80

HOMEMADE HOT CHOCOLATE	5,50
dark chocolate, brown sugar, spices, milk	
→ with extra rum shot 2cl	+ 4,20

**HOMEMADE LEMONADES**

GINGER & LEMONGRASS LEMONADE 0,5l	5,90
PLUM & BLUEBERRY LEMONADE 0,5l	5,90
RAMASURI ICE TEA 0,5l	5,90

**FRESHLY SQUEEZED**

ORANGE JUICE 1/8l   1/4l	3,90 / 5,80
CARROT & GINGER JUICE 1/8l   1/4l	3,90 / 5,80
HEALTHY GINGER SHOT 4cl	3,90

**JUICES**

NATURAL CLOUDY APPLE JUICE 0,25l	3,80
- WITH SODA 0,25l / 0,5l	3,20 / 4,90
- WITH STILL WATER 0,25l / 0,5l	2,90 / 4,40

**NON-ALCOHOLIC DRINKS**

RÖMERQUELLE MINERAL WATER	3,40 / 5,90
sparkling / still btl. 0,33l / btl. 0,75l	
COCA COLA btl. 0,33l	4,20
FENTIMANS INDIAN TONIC WATER btl. 0,2l	4,80
PONA BITTER FOG NATURAL TONIC btl. 0,2l	4,80
FENTIMANS GINGER BEER btl. 0,2l	4,80

SODA 0,25l / 0,5l	1,90 / 2,90
FLAVOURED SODA* 0,25l / 0,5l	3,10 / 4,10
raspberry / elderflower / fresh lemon	

**APERITIF**

FRENCH GARDENER	8,80
Belsazar vermouth dry, lemon balm melissa, sage, thyme, lemon, tonic water	

PINK NEGRONI	8,80
Tanqueray gin, Campari, Belsazar vermouth red, red currant lemon foam	

CHINOTTO FOG	7,50
Super Cattivo bergamotto bitter, pomegranate syrup, Pona Bitter Fog natural tonic, lemon	

MAG. DR. WERNER SAUER	8,30
Averna, fresh lemon, fresh orange, soda	

APEROLIVO	6,50
prosecco, Aperol, olives	

PROSECCO FRIZZANTE (org) 0,1l / 0,75l	4,30 / 27,00
Nave de Oro, Veneto, Italy	

**COCKTAILS**

HANDCRAFTED MOJITO	10,90
black tea infused Pampero rum, fresh lime, homemade almond-mint syrup, soda	

RAMASURI MULE (spicy)	10,90
lemongrass infused vodka, lime-honey-ginger extract, cucumber, ginger beer, prosecco, rosemary, pomegranate	

MARILLI TEQUILI	10,90
Espolón tequila, apricot-melissa syrup, fresh lime, soda, fresh sage	

SPRING TO SHAKE	10,90
Stoli vodka, fresh lime, peach syrup, vanilla, fresh rosemary, orange	

PINE SOUR	10,90
Waldgeist pine schnaps, fresh lemon, fresh orange, lemon syrup, angostura bitters, aqua faba	

LAVENDER FIZZ	10,90
Tanqueray gin, lavender-violet syrup, fresh lemon, rosemary, hibiscus, soda	

♥ PLEASE ASK FOR OUR SHOT OF THE DAY ♥

**LONGDRINKS**

GIN & STUFF	9,90
Tanqueray gin, 1 filler of your choice	
- GIN TONIC with Fentimans Indian Tonic Water	
- GIN YELLOW with ginger-lemongrass lemonade	
- GIN PURPLE with plum & blueberry lemonade	
- GIN TEA with Ramasuri ice tea	
- GIN CLOUDY with Pona Bitter Fog natural tonic	+ 1,50

**BEER**

WEITRA LAGER 0,3l / 0,5l	4,10 / 4,90
draft lager from Lower Austria	

ZWETTLER ZWICKL 0,3l / 0,5l	4,10 / 4,90
unfiltered draft beer from Lower Austria	

SHANDY WITH ALMDUDLER 0,3l/0,5l	3,90 / 4,50
BEER WITH SODA 0,3l/0,5l	3,50 / 4,10

SCHNEIDER WEISSE HELL btl. 0,5l	4,80
wheat beer, Schneider brewery, Kelheim, Bavaria	

ZWETTLER NON ALCOHOLIC BEER btl. 0,5l	4,60
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**RAMASURI**

PRATERSTRASSE 19 · 1020 WIEN

WHITE WINE SPRITZER 0,25l	3,80
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APEROL SPRITZ/ER 0,25l	6,50
prosecco or white wine, soda, Aperol, orange	

LAVENDER-VIOLET SPRITZER 0,25l	5,90
PLUM & BLUEBERRY SPRITZER 0,25l	5,90
white wine, soda, homemade syrup	

RAMASURI SPRITZ	6,50
prosecco, lime, fresh herbs, homemade syrup depending on the season, soda	

NESTROY'S HO-GU	6,50
prosecco, lime, fresh mint, elderflower syrup, soda	

TINTO DE RAMASURI 0,25l	6,50
Spanish tinto, fresh lemon & orange, brown sugar, soda	

**WHITE WINES**

1/8l / 0,75l

NAKED ORANGE NV (org)	5,80 / 33,00
Gernot & Heike Heinrich Gols, Burgenland	
orange & very aromatic ♥	

GELBER MUSKATELLER 23 (org)	6,20 / 36,00
Matthias Hager Mollands, Kamptal, Lower Austria	
as lovely as you are	

GRÜNER VELTLINER ROSENBERG 23	5,10 / 29,00
Herbert & Michael Kramer Falkenstein, Weinviertel DAC, Lower Austria,	
the classic - light & dry	

KALK & SCHIEFER 23 (WB, GV) (org)	5,50 / 32,00
Hans & Anita Nittnaus Gols, Burgenland	
fresh & dry	

CHENIN BLANC 23 (bio)	6,20 / 36,00
Domaine de Majas Rousillon, Côtes Catalanes, France	
fruity, mineralic, dry	

**ROSÉ & RED WINES**

1/8l / 0,75l

ZWEIGELT ROSÉ 23 (bio)	5,80 / 33,00
Florian Herzog Kremstal, Lower Austria	
fruity, flowery & the best rosé we know at the moment ♥	

RÖTLICH 21 (bio)	6,20 / 36,00
MERLOT, MÜLLER-THURGAU, PINOT NOIR	
Andi Mann Rheinhessen, Germany	
funky, fruity - red-white mixed	

HEIDEBODEN 21 (org)	6,50 / 38,00
BLAUFRÄNKISCH, ZWEIGELT, MERLOT	
Hans & Anita Nittnaus Gols, Burgenland	
strong classic	

BHILAR TINTO, RIOJA 22 (org)	5,80 / 33,00
Bodegas Bhilar Rioja, Spain	
full flavoured, Spanish macho	

all prices in € incl. VAT

our staff really appreciates tip, if you are happy with their service <3

\*youth drink