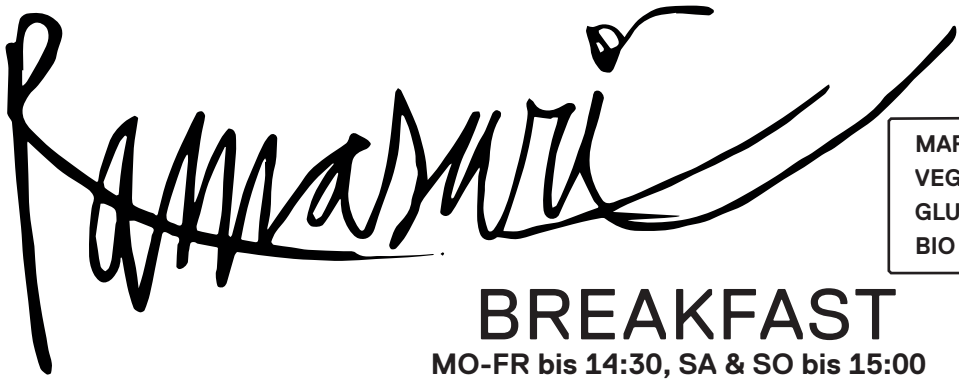




BREAKFAST EXTRAS	
MARMELADE DER SAISON	1,90
VEGANE SCHOKOCREME	2,10
GLUTENFREIES	
BIO SAATENBROT (pro Scheibe)	1,80

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 Heidelbeeren, Bananencreme, Mandelkaramell	10,50
FRENCH TOAST Brioche, Vanillesauce, Zwetschkenröster	10,50
DIE SÜSSE POTATO (vegan & glutenfrei) Süßkartoffel, Erdnussbutter, Bananencreme, hausgemachtes Granola, Sojanoghurt, Heidelbeeren, Kokos	9,50
MARMELADINGER frisches Croissant, Butter, hausgemachte Marmelade	6,50

HEALTHY CHOICE

SKYR GRANOLA NOGHURT (vegan & glutenfrei) isländisches Soja-Noghurt (viel Protein, wenig Fett), hausgemachtes Granola (Haselnüsse, Mandeln, Goji Beeren, Kokos...), Zwetschkenröster	8,90
BRATAPFEL PORRIDGE (vegan) Haferflocken, Mandeldrink, Bratapfelpunsch (alkoholfrei), karamellierte Cashews, Bratapfel	8,90

COMBOS

RAMASURI Beinschinken & Fenchelsalami, Eierspeis, Heublumenkäse, Bratapfel Porridge, Butter, Kräuterfrischkäse, Joseph Brot & Roggenbrot	15,50
VEGENARRISCH (veggie) Eierspeis, Gemüsesticks, Avocado, fermentierte Radieschen, Skyr Granola Noghurt, Kräuterfrischkäse, Rote-Rüben-Hummus, Butter, Roggenbrot	15,50

EGGS & OMELETTES

von glücklichen, freilaufenden

Bauernhof-Hühnern aus Herzogenburg

EIERSPEIS / SPIEGELEI HAM OR BACON & EGGS 2 Eier, Schnittlauch, Roggenbrot	7,30 8,90
CREAMY POTATO (veggie & glutenfrei) Erdäpfelpüree, pochiertes Ei, sautierter Babyspinat, Erdäpfelknusper → mit knusprigem Guanciale Speck	9,10 + 2,50
HEUBLUMENKÄSEOMELETTE (veggie) 2 Eier, Käse, Jungzwiebel, Schnittlauch, Roggenbrot	9,50
MEDITERRANES OMELETTE (veggie) 2 Eier, semi-dried Paradeiser, Jungzwiebel, Oliven, Feta, Roggenbrot	10,20
SPICY CHORIZO OMELETTE 🌶️ 2 Eier, gebratene spanische Salami, Jalapeños, roter Paprika, Jungzwiebel, halbe Avocado, marinierter roter Babymangold, Roggenbrot → mit Feta	14,50 + 2,50
POACHED EGGS 2 pochierte Eier, Safranholldaise, Bio English Muffin - FLORENTINA mit rotem Babymangold (veggie) - BENEDETTO mit Beinschinken - ROYAL mit Lachs	13,90 14,90 15,90

AVOCADOLALA Vanille-Avocado-Mash, geräucherter Lachs, pochiertes Ei, eingelegte rote Zwiebel, Lotuswurzelschips, Joseph Brot	13,90
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WAKE UP CALLS

MINI GIN TONIC ESPRESSO MARTINI SHOT 4cl Espresso, Kaffeeelikör, Rum, Vanille (ab 2 Stk. möglich)	5,90 5,20
FRESH VITAMIN BOMBS 1/8l 1/4l	
ORANGENSAFT KAROTTEN-INGWERSAFT GESUNDER INGWER SHOT 4cl	3,90 / 5,80 3,90 / 5,80 3,90

RAMASURI MEETS JOSEPH

VITALGENUSS (vegan) Joseph Brot getoastet, Vanille-Avocado-Mash, roter Babymangold, Mango-Chili-Chutney, karamellierte Cashewkerne, Zitrusdressing → mit pochiertem Ei	12,90 + 2,00
VEGANS DON'T BITE (vegan) Roggenbrot getoastet, Rote-Rüben-Hummus, Erbsenmash, schwarzer Sesam, knusprige Kichererbsen, marinierter Babymangold → mit pochiertem Ei → mit Feta	12,90 + 2,00 + 2,50
CHEESY EGG SANDWICH (veggie) Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, aged English-Cheddar, karamellierte Zwiebel	10,20
FLUFFY SALMON Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, Creme Fraiche, marinierter Rucola, geräucherter Lachs	14,20
RAMASURI SANDWICH Joseph Brot getoastet, Heublumenkäse-Eierspeis aus 2 Eiern, semi-dried Paradeiser, sautierter roter Babymangold, kandierter Bacon, Kürbiskernölmayo	14,50

LUNCH MENU

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

RICE TOFU CRUMBLE (vegan & gf) crispy Topfu, Sud aus Lime, Chili, Zitronengras, Tamari-Sojasauce, Ingwer, Kokos-Reis, Minz-Soja Noghurt, Sesam	12,90
PAPRIKAHENDL hausgemachte Nockerl, Sauerrahm, Schnittlauch	12,90
GEBRATENER HEILBUTT (glutenfrei) Braune-Butter Erdäpfelpüree, Zitronen-Beurre Blanc	12,90

RAMASURI BAR SNACKS

RAMASURI POMMES MIT DIP (ab 11:30) 1 zur Auswahl: Rama Mayo Ketchup Jalapeñomayo (vegan) Kürbiskernölmayo	6,90
ALLES KANN, NUSSMIX (bis 24:00) hausgeröstete Nüsse	5,90
MARINIERTE OLIVEN (bis 24:00)	4,90

LUNCH & DINNER

täglich
von 11:30 - 22:00

STARTERS

KICHERERBSENSUPPE (vegan & glutenfrei) Kichererbsen, geschmorte Cumin-Zwiebeln	7,20
KARFIOL BITES (vegan & glutenfrei) Karfiol, Mole-Kürbiscreme, Petersilcreme, crunchy Kakaonibs	10,90
BEEF TRARAR À LA RAMASURI handgehacktes Weiderind, Dijon-Senf, Sauerrahm, Zitronenzeste, Joseph Brot, Ramasuri Pommes	16,50

SALATE & IN-BETWEENS

RAMASURI WINTERSALAT (veggie) Burrata, Rotkraut-Apfel Tartar, roter Babymangold, Rucola, Vogerlsalat, Walnussdressing, geröstete Walnüsse	14,90
BACKHENDLSALAT das Ramasuri Backhendl, Vogerlsalat, fermentierte Radieschen, Cherrytomaten, Kürbiskernöl-Dressing, Preiselbeeren	14,90
BAKED SWEETPOTATO (vegan & glutenfrei) Paprika-Walnusspüree, sautierter Babymangold, Quitten-Ingwer-Relish, gepuffter Buchweizen → mit Feta	14,90 + 2,50

MAINS

SPICY LIME BASIL MELANZANI (vegan & gf) 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)	15,90 + 5,90
HOMEMADE XO-PILZ GNOCCHI (veggie) Gnocchi aus Ricotta & Erdäpfeln, XO-Pilze, (Shiitake, Kräuter-seitlinge, Champignons), crispy Grünkohl, Hefeflocken, Grana → mit knusprigem Guanciale Speck → Jenny Combo (inkl. Joseph Brot + Salat)	16,90 + 2,50 + 5,50
BBQ PULLED CHICKEN Erdäpfelbrot getoastet, steirisches Huhn, geräuchertes Öl, Jalapeño Mayo, Jungzwiebel, Chinakohl, Karottensalat, Ramasuri Pommes & Mayo	17,50
DAS BACKHENDL steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat, Preiselbeeren	17,50

GESCHMORTE RINDSBACKERL (glutenfrei) cremige Polenta, glasierte Maroni, Rotkraut-Apfel Tartar, Jus	18,90
BUTTERSCHNITZERL VOM WALLER 🐟 Braune-Butter-Erdäpfelpüree, Senfgurkerl, fermentierte Radieschen, Kren, Röstzwiebel	17,90

DESSERTS

SCHOKOMOUSSE (glutenfrei) mit hausgemachtem Granola & frischen Beeren	6,50
CHEESECAKE mit Zwetschkenröster	6,50
KOKOS MILCHCREIS (kalt, vegan & glutenfrei) Apfel-Zimt-Ragout, gepuffter Amaranth	6,50
KARAMELLISIERTES KAOS Nussschmarren, Mandelkaramell, Apfel-Zimt-Ragout	8,90

KNÖDEL HOUR

Mo-Fr von 14:30 - 17:00

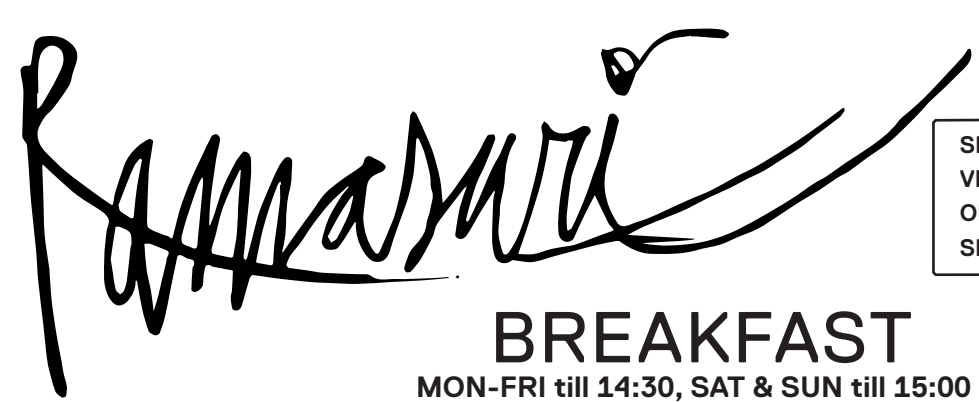
HAUSGEMACHTER, SÜSSER KNÖDEL DES TAGES
+ NUSSBRÖSEL + HEISSGETRÄNK

die Knödel werden ganz frisch gemacht
-> das dauert ca. 20 Minuten

6,90

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 blueberries, caramelised banana cream, nut caramel	10,50
FRENCH TOAST brioche, vanilla sauce, plum ragout	10,50
THE SWEET POTATO (vegan & glutenfree) sweetpotato, peanut butter, banana cream, homemade granola, soy noghurt, blueberries, coconut	9,50
MARMELADINGER croissant, butter, homemade jam	6,50

HEALTHY CHOICE

SKYR GRANOLA NOGHURT (vegan + glutenfree) icelandic soy noghurt, homemade granola (hazelnuts, almonds, goji berries, coconut flakes, seeds, cashew nuts...), plum ragout	8,90
BRAISED APPLE PORRIDGE (vegan) oatmeal, almond drink, apple punch (non-alcoholic), caramelised cashews, braised apple	8,90

COMBOS

RAMASURI Viennese ham & fennel salami, butter, mature hay flower alpine cheese, braised apple porridge, herbal cream cheese, scrambled egg, sourdough & rye bread	15,50
VEGENARRISCH (veggie) scrambled egg, vegetable sticks, avocado, fermented radishes, skyr granola noghurt, herbal cream cheese, beetroot hummus, butter, rye bread	15,50

EGGS & OMELETTES

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

SCRAMBLED EGGS / FRIED EGGS HAM OR BACON & EGGS 2 eggs, chives, rye bread	7,30 8,90
CREAMY POTATO (veggie & glutenfree) mashed potatoes, poached egg, sautéed red baby chard, crispy potato flakes → with crispy guanciale bacon	9,10 + 2,50
HAYFLOWER CHEESE OMELETTE (veggie) 2 eggs, cheese, spring onions, chives, rye bread	9,50
OPEN MEDITERRANEAN OMELETTE (veggie) 2 eggs, semi-dried tomatoes, olives, spring onions, feta cheese, rye bread	10,20
SPICY CHORIZO OMELETTE 🌶️ 2 eggs, chorizo sausage, fresh jalapeño chili, red bell peppers, spring onions, avocado, marinated red baby chard, rye bread → with feta cheese	14,50 + 2,50
POACHED EGGS 2 poached eggs, saffron hollandaise, English muffin - FLORENTINA (veggie) with red baby chard - BENEDETTO with ham - ROYAL with smoked salmon	13,90 14,90 15,90
AVOCADOLALA mashed avocado, smoked salmon, poached egg, crispy lotus chips, pickled red onions, sourdough bread	13,90

WAKE UP CALLS

MINI GIN TONIC ESPRESSO MARTINI SHOT 4cl (min: 2 pcs) espresso, coffee liqueur, rum, homemade vanilla syrup	5,90 5,20
FRESH VITAMIN BOMBS 1/8l 1/4l	
FRESH ORANGE JUICE FRESH CARROT & GINGER JUICE HEALTHY GINGER SHOT 4cl	3,90 / 5,80 3,90 / 5,80 3,90

RAMASURI MEETS JOSEPH

VITALGENUSS (vegan) toasted sourdough bread, mashed avocado, red baby chard leaves, mango-chili chutney, caramelised cashew nuts, lemon dressing → with poached egg	12,90 + 2,00
VEGANS DON'T BITE (vegan) toasted rye bread, beetroot hummus, mashed peas, black sesame seeds, crispy chickpeas, marinated baby chard leaves → with poached egg → with feta cheese	12,90 + 2,00 + 2,50
CHEESY EGG SANDWICH (veggie) Joseph's potato toast, 2 scrambled eggs, aged English cheddar, caramelised onions	10,20
FLUFFY SALMON Joseph's potato toast, 2 scrambled eggs, creme fraiche, marinated rucola, smoked salmon	14,20
RAMASURI SANDWICH toasted sourdough bread, 2 scrambled eggs, mature hay flower cheese, semi-dried tomatoes, sautéed red baby chard, caramelised bacon, pumpkinseed oil mayo	14,50

LUNCH MENU

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

RICE TOFU CRUMBLE (vegan & gf) crispy Topfu, jus from lime, chili, lemongrass, tamari soy sauce, ginger, coconut-rice, mint-soy noghurt, sesame	12,90
PAPRIKAHENDL paprika chicken stew, homemade mini dumplings, sour cream, chives	12,90
HALIBUT FILET (gluten free) brown butter mashed potatoes, lemon beurre blanc	12,90

RAMASURI BAR SNACKS

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

CREAMY CHICKPEA SOUP (vegan & glutenfree) chickpeas, braised cumin onions	7,20
CAULIFLOWER BITES (vegan & glutenfree) mole-pumpkin puree, parsley cream, crunchy cocoa nibs	10,90
BEEF TRARAR À LA RAMASURI hand-chopped free-range beef, Dijon mustard, sour cream, lemon, Ramasuri fries, toasted sourdough bread	16,50

SALADS & IN-BETWEENS

RAMASURI WINTER SALAD (veggie) burrata, red cabbage-apple tartare, red baby chard leaves, rucola, corn leaf salad, walnut dressing, toasted walnuts	14,90
CRISPY CHICKEN SALAD fried chicken Ramasuri style, corn salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberry jam	14,90
BAKED SWEETPOTATO (vegan & glutenfree) bell pepper-walnut puree, sautéed red baby chard leaves, quince-ginger relish, puffed buckwheat → with feta cheese	14,90 + 2,50

MAINS

SPICY LIME BASIL MELANZANI (vegan & gf) 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)	15,90 + 5,90
HOMEMADE XO-MUSHROOM GNOCCHI (veggie) ricotta & potato gnocchi, XO-mushrooms, (shiitake, king oyster, brown chestnut mushrooms), crispy kale, yeast flakes, grana → with crispy guanciale bacon → Jenny combo (sourdough bread + salad)	16,90 + 2,50 + 5,50
BBQ PULLED CHICKEN Joseph's potato toast, Styrian chicken, smoked oil, jalapeño mayo, spring onions, Chinese cabbage, carrot salad, homemade fries with mayo	17,50
BACKHENDL (FRIED CHICKEN) Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad, lingonberry jam	17,50
BRAISED BEEF CHEEKS (glutenfree) beef cheeks, creamy polenta, glazed chestnuts, red cabbage-apple tartare, jus	18,90
WELS CATFISH MEATBALLS 🐟 brown butter potato mash, pickled cucumbers, fermented radishes, horseradish, fried onion rings	17,90

DESSERTS

CHOCOLATE MOUSSE (glutenfree) with homemade granola & fresh berries	6,50
CHEESECAKE with plum ragout	6,50
COCONUT MILKRICE (cold, vegan & glutenfree) apple-cinnamon ragout, puffed amaranth	6,50
CARAMELISED CHAOS Austrian semolina pancake, almond caramel, apple-cinnamon ragout	8,90

KNÖDEL HOUR

Mon–Fri from 14:30 - 17:00

HOMEMADE, SWEET DUMPLING OF THE DAY
+ TOASTED NUT-BREADCRUMBS + HOT DRINK

our dumplings are freshly prepared
-> this takes about 20 minutes

6,90

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 **oat drink from Oatly**

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
<i>J. Hornig, Graz (organic)</i>	

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
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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 BITTERSCHÖN ORANGE btl. 0,25l	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	

MANDARINO FOG	7,50
Super Cattivo mandarino bitter, clementine- cinnamon syrup, Pona Bitterschön Orange, fresh 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 Bacardi 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, fresh ginger	

RIBISEL BOURBON SOUR	10,90
Bulleit bourbon, red currant syrup, fresh lemon, fresh orange, aqua faba, angostura bitters, fresh red currant	

WINTER TO SHAKE	10,90
Ignaz vodka, fresh lime, clementine-cinnamon syrup, vanilla, fresh orange, fresh thyme	

SOUR PINE	10,90
Freihof 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 Bitterschön Orange	+ 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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SPRITZER

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 0,25l	6,50
prosecco, lime, fresh herbs, homemade syrup depending on the season, soda, fresh berries	

NESTROY'S HO-GU 0,25l	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
<i>Gernot & Heike Heinrich</i> <i>Gols, Burgenland</i> orange & very aromatic ♥	

GELBER MUSKATELLER 24 (org)	6,20 / 36,00
<i>Matthias Hager</i> <i>Mollands, Kamptal, Lower Austria</i> as lovely as you are	

GRÜNER VELTLINER ROSENBERG 24	5,10 / 29,00
<i>Herbert & Michael Kramer</i> <i>Falkenstein, Weinviertel DAC, Lower Austria,</i> the classic - light & dry	

WEISSBURGUNDER 24 (org)	5,50 / 32,00
<i>Judith Beck</i> <i>Gols, Neusiedlersee, Burgenland</i> fruity, mild & dry	

ŽUTO VINO 23 (bio)	6,20 / 36,00
CHARDONNAY, WELSCHRIESLING	
<i>Luka Zeichmann</i> <i>Jois, Burgenland</i> fruity, flowery & funky	

ROSÉ & RED WINES

1/8l / 0,75l

ANDERT ROSÉ 23 (org)	5,80 / 33,00
<i>Erich & Michael Andert</i> <i>Pamhagen, Lake Neusiedl, Burgenland</i> fruity, juicy & dark	

MICHI'S FARM RED 21 (bio)	6,20 / 36,00
ZWEIGELT, BLAUER PORTUGIESER	
<i>Michael Gindl</i> <i>Weinviertel, Lower Austria</i> dry, fruity, funky	

HEIDEBODEN 22 (org)	6,50 / 38,00
BLAUFRÄNKISCH, ZWEIGELT, MERLOT	
<i>Hans & Anita Nittnaus</i> <i>Gols, Burgenland</i> strong classic	

BHILAR TINTO, RIOJA 23 (org)	5,80 / 33,00
<i>Bodegas Bhilar</i> <i>Rioja, Spain</i> full flavoured, Spanish macho	

all prices in € incl.. VAT
our staff really appreciates tip, if you are happy with their service <3
*youth drink

RAMASURI

PRATERSTRASSE 19 · 1020 WIEN