

WELCOME TO OUR RESTAURANT!

**WE ARE LOCATED IN THE HEART
OF ASPERN SINCE 1933!**



ALCOHOLFREE

Mineral water sparkling or still	0,33	2,60
	0,75	4,60
Fruit juices	0,20	3,30
apricot, blackcurrant, mango		
Coca-Cola	0,33	3,30
Coca-Cola light or Zero**	0,33	3,30
Frucade orange soda	0,33	3,30
Almdudler herbal soda	0,33	3,30
Rauch Ice tea peach or lemon	0,33	3,30
Apple juice natural cloudy	0,25	3,30
Apple carrot or apple ginger juice	0,25	3,30
Apple juice with sparkling water	0,50	4,50
Orange juice	0,25	3,30
Grape juice	0,25	3,30
Soda lemon*/Soda raspberry*	0,25	1,80
Red Bull	0,25	4,50
Schweppes Tonic Water	0,20	3,30
Schweppes Bitter Lemon	0,20	3,30
Schweppes Ginger Ale	0,20	3,30

APERITIF & SPARKLING

Hochriegl Sparkling wine	0,10	4,50
Sparkling wine with orange	0,10	4,40
Hochriegl Sparkling wine	0,75	29,50
Prosecco Frizzante	0,10	3,80
Prosecco Frizzante	0,75	25,50
Prosecco mit elderflower	0,10	3,60
Prosecco mit raspberry	0,10	3,60
Aperol Spritzer	0,25	3,90
Aperol Sprizz with Prosecco	0,25	4,20
G'spritzer white or red	0,25	2,80
Kaiserspritzer with elderflower	0,25	2,90
Peachspritzer	0,25	2,60
Martini bianco	0,06	3,90
Campari Bitter	0,04	4,00
Campari Orange		4,90

COFFEE & TEA

Small Mocca		2,20
Large Mocca		4,40
Small Brauner 10		2,20
Large Brauner 10		4,40
Melange 10		3,30
Cappuccino 10,13		3,60
Caffè Latte Macchiato 10		3,90
Caffè Ristretto		2,20
Hot chocolate 10,13		3,60
Earl Grey black tea		3,10
Mint tea		3,10
Chamomile tea		3,10
Fruit tea		3,10
Green tea		3,10
Black tea with lemon		3,10



BEER

ON TAP 1

Zwettler Original 1890	0,30	3,30
	0,50	4,30
Zwettler Zwickl	0,30	3,30
	0,50	4,30
Budweiser Budvar	0,30	3,30
	0,50	4,30
Augustiner Edelstoff	0,30	3,30
	0,50	4,30
Lahodny's Schnittbier	0,30	3,30
	0,50	4,30

BOTTLED 1

Das Weisse – wheat bear	0,50	4,30
Zwettler dark beer	0,50	4,30
Zwettler Shandy citrus	0,50	4,00
Zwettler Luftikus alcoholfree	0,50	4,00

GLASS OF WINE



WHITE 9

Dockner Grüner Veltliner	1/8	3,-
Sandgrube 13 Welschriesling	1/8	2,50
Böheim Chardonnay	1/8	3,30
Christ Wiener Gemischter Satz	1/8	3,50
Holzmann Roter Muskateller	1/8	4,20

RED 1

Pöschl Zweigelt	1/8	2,70
Böheim Blaufränkisch	1/8	3,50
Markowitsch Carnuntum Cuvée	1/8	3,90

Please ask for our extensive wine list at our service staff!

FRUIT BRANDY

Freihof apricot	2cl	3,-
Freihof mixed fruit	2cl	3,-
Freihof Williams pear	2cl	3,20
Freihof blood orange	2cl	3,20
Freihof hazelnut liqueur	2cl	3,20
Freihof blueberry liqueur	2cl	3,20
Gänsersdorfer walnut	2cl	3,80
Gänsersdorfer nut	2cl	3,80
Gänsersdorfer rowan berry	2cl	3,80
Gänsersdorfer arolla pine	2cl	3,40
Reisetbauer dried pear	2cl	7,20
Reisetbauer cherry	2cl	7,90
Reisetbauer apricot	2cl	6,40
Jöbstl cherry	2cl	3,70
Jöbstl blackcurrant	2cl	5,90
Jöbstl Cigar pear	2cl	4,90
Gölles rowan berry	2cl	8,90
Gölles plum	2cl	5,20
Schosser blueberry	2cl	7,90
Schosser plum	2cl	6,90
Schosser Dr. Guyot pear	2cl	7,50

SPIRITS

Remy Martin Cognac VSOP	2cl	4,30
Olmecca Tequila	2cl	3,20
Rum	2cl	2,50
Baileys Irish Cream	2cl	3,30
Stolichnaya Vodka	2cl	3,30
Four Roses Bourbon Whiskey	2cl	3,30
Chivas Regal Whiskey	2cl	4,30
Bacardi White Rum	2cl	3,30
Jägermeister	2cl	3,30
Averna	2cl	3,30
Ramazzotti	2cl	3,30
Poli Grappa Sarpa	2cl	3,80
Beefeater Gin & Tonic	2cl	3,30
Zacapa Centenario Gr. Res. 23Y	2cl	6,20
Plantation Rum Barbados XO 20th	2cl	5,50
Diplomatico Reserva Exclusiva 12	2cl	5,50

SET MENU

we are offering a beautiful arrangement on request: wine and water glass, cloth napkins,
2 bread spreads & home-made Focaccia

2,80

SUNDAY IS ROAST DAY

Pork roast of the day 1,3,5,6,10

bread dumpling, sauerkraut

13,50

STOCK POT

Beef bouillon ^{1,3,5,10, or 1,3,5 or 1,3,5,10}
with pancake stripes or liver dumpling
or cheese dumpling **4,20**

Potato bacon cream soup ^{1,3,5,10,} **4,70**
Blood strudel and lardo chips

STARTERS

Beef tatar à la maison ^{1,5,6,}
ready marinated, onion rings, fried quail egg,
butter & toasted white bread
ca. 150g **13,90**

Smoked Trout ^{1,4,5,8,10,} **12,50**
Apple cream horseradish – wasabi dumpling –
dill pesto - toast

Beef jelly ^{1,3,5,10,11} **12,50**
Red onion - styrian pumpkin seed oil – walnut
bread

Lukewarm veal tongue ¹⁰ **11,90**
Goatstuff – braised basil tomatoes

STEAKS

Filet Steak
230g filet of Austrian young bull, optional: rare
– medium rare – medium – well done **28,50**

Rib-Eye Black Angus
300g Steak, juicy & tasty grilled in salt-pepper
crust **32,-**

Side orders

French fries **3,80**
Baked potato with sourcream **3,70**
Grilled vegetables **3,70**
Bacon beans **4,90**
Pepper sauce **2,00**
Fried egg **1,50**
Truffeld french fries and grana **4,50**

WITHOUT MEAT

Emmentaler breaded and fried ^{1,3,5,6,10}
sauce Tartare, cranberries & salad garnish
11,90

Carrots Zucchini Schnitzel ^{1,5,10}
Cucumbers tzatziki – chive potato
11,50

Caramelized goat cheese ⁶
Zucchini-mango tatar - arugola salad
12,90

Tofu spinach strudel ^{1,5,12,13}
Soybean leek vegetables - tomatoe sauce
11,50

LAHODNY'S CLASSICS

Mixed grill ^{1,3,5,10,} **25,90**
filets of beef, pork & chicken – roast sausage –
vegetables of the season – french fries – fried
egg – garlic dip & herbed butter

Skewer „Surf&Turf“ ^{2,3} **27,90**
Grilled Beef tenderloin and prawns - zucchini –
thyme fried potato

Maria Theresia ^{3,6,10,13} **16,50**
grilled turkey breast – potato wedges – bacon
wrapped green beans – red onion rings – salad
garnish – garlic & curry sauce

Veal liver Tyrol ^{1,3,10,13} **16,90**
filets of veal liver roasted – mashed potatoes –
bacon – cranberries

Veal liver breaded and fried ^{1,3,5,6,10} **15,90**
potato and green salad – cranberries

Chicken liver breaded and fied ^{1,3,5,6,10} **12,50**
potato salad with pumpkin seed oil

Burgundy roast beef ^{1,3,5} **14,50**
Croquettes – cranberry peach

Pork Cordon bleu ^{1,3,5,6,10} **14,70**
french fries – mixed salad

Grilled Lamb Crown ^{5,10} **29,90**
350g with bones
Paprika mangold vegetables – potato gratin –
rosemary juice

TYPICAL AUSTRIAN DISH

Prime boiled beef Viennese style ^{1,3,5,10,} **18,90**
fried grated potatoes – root vegetables – chives
sauce – apple horseradish

TIPP: creamed spinach **3,70**

Onion roast beef ^{1,3,6,} **21,90**
steamed sirloin – roast potatoes – bacon
wrapped green beans – crispy roasted onions

Classic Viennese Schnitzel ^{1,3,5,6,10} **22,90**
breaded and fried veal escalope – parsley
potatoes – cranberries
TIPP: Potato and green salad **3,80**

Breaded and fried chicken ^{1,3,5,6,10} **13,30**
half chicken breaded and fried – without bones
– potato and green salad

Pork escalope breaded and fried ^{1,3,5,6,10} **12,50**
mixed salad

Styrian fried chicken salad ^{1,5,6,10} **13,30**
chicken breast slices fried in pumpkin seed
crumbs, runner beans, potato & green salad,
pumpkin seed oil

Spare Ribs ^{3,6,10} **15,90**
Pommes Wedges – red onion – coleslaw salad
– garlic&curry dip

FISH

Char ^{1,5,8,10}

350g whole char roasted, parsley potatoes, butter, leaf salad & yoghurt dressing **27,50**

Grilled Victoria perch ^{8,10}

Peas lime puree – sugar carrots - balsamic sauce **16,50**

Plaice breaded and fried ^{1,5,8,10} **14,50**

Plaice filet breaded and fried – potato salad

FOR KIDS

Batman ^{1,3,5,10}

small breaded and fired pork escalope – french fries & ketchup **7,10**

Digimon ^{1,3,5,10}

small breaded and fried chicken escalope – french fries & ketchup **7,10**

Pokémon ^{1,3,10}

small chicken filet – buttered rice **7,10**

DESSERT

Warm chocolate cake ^{1,5,10} **5,90**

Vanilla icecrea **1,50**

Chocolate mousse ^{5,10,11,13} **7,50**

Bright and dark – Advokaat – wild berries

Mango dumplings ^{5,10,11} **6,70**

Hazelnut krokant

Coconut rice tabulée ^{1,5,10,11,13} **6,70**

Caramelized walnut ice cream – chocolate crumbs

Crème Brûlée ^{5,10}

with fruits of the saison **6,90**

Curd cream strudel ^{1,4,5,9,10,11,13} **4,90**

with warm vanilla sauce **5,90**

Apple strudel ^{1,4,5,9,10,11,13} **4,90**

with warm vanilla sauce **5,90**

Apricot ice cream dumplings ^{10,11,13}

1 piece **4,50**

OPENING HOURS

Monday - Saturday

11:00 bis 23:00 o'clock

Kitchen 11:00 bis 21:00 o'clock

Sunday

08:00 bis 17:00 o'clock

Kitchen 11:00 bis 15:00 o'clock

WE THANK YOU FOR YOUR VISIT!