

# HEUER

Garten. Restaurant. Bar.



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#heueramkarlsplatz

## WELCOME TO HEUER AM KARLSPLATZ.



Contemporary interpretation of traditional qualities are the main focus of our **RESTAURANT**: our ingredients are sourced from over thirty different small farmers and specialists. With these ingredients, we support our own region and quality itself.

Chef Peter Fallnbügl works with carefully chosen products using traditional preservation methods and stores them for pickling on our shelving units: a variety of homemade juices, syrups, compotes, preserved lemons and pickles can be found there. Much of it is harvested from the wild, for example the elderflowers used in one of our shrubs. The ingredients are prepared sparingly and with great care: using old methods, such as with a wood oven or a smoker.

Our oyster mushrooms, for example, come from „**Hut & Stiel – Die Wiener Pilzkultur**“ (Cap & Stem – Viennese Mushroom Farm). What’s special about them is that the mushrooms, cultivated in Vienna’s 20th district, grow on our own coffee grounds and are delivered to us by cargo bike after the harvest, coming full circle.

In the **BAR**, head bartender Bert Jachmann expands on our culinary spectrum: our home-made and home-preserved delights are shaken and stirred with top-shelf liquor. A selection of over 350 fine spirits from every continent in the world rounds off our bar’s range.

In **KarlsGarten**, the first Viennese research and show garden for urban farming, we would like to give citydwellers a better understanding of natural food production. Verein **KarlsGarten** (KarlsGarten Society) exhibits on its approximately 2000 m<sup>2</sup> as many different – and preferably old – varieties of fruit, vegetables and grains as possible, cultivated using old practices. Yearly, urban farming is studied here in cooperation with universities. The plants are pollinated by the garden’s own bees, who then provide **HEUER** with honey.

**Andreas Wiesmüller** geschaeftsfuehrung@heuer-amkarlsplatz.com

## NON VINTAGE COCKTAILS

**Joghurtbecher** Tanqueray London Dry Gin, Chartreuse Jaune,  
**HEUER** black pepper essence, yellow bellpeper, jogurt, lemon, rose blossom water,  
soda water **11,40 €**

**Samt & Salbei** Domäne Wachau Veltliner Weinbrand 15y steeped with quince,  
Kracher Beerenauslese Cuvée, Kissa matcha tea, Verjus, homemade sage honey **13,80 €**

**Mule de Coco** Sapupara Cachaça, coconut cream, **HEUER** kardamom essence,  
lime, Schweppes Ginger Beer **10,20 €**

**Caesar's Ice Tea** Pampero Especial Rum (vanilla infusion), **HEUER** lavender essence,  
rooibos tea, lemon, sugar **11,50 €**

**Ruby Cobbler** Burschik's Red Vermouth, Lustau Oloroso Sherry, red berries,  
lemon, sugar **11,50 €**

**Warhol Daiquiri** Gosling's Black Seal Rum (banana sous vide), cherry tomatoes,  
lime, Angostura bitters, sugar **12,50 €**

**Beet Root Reggae** Smith & Cross Jamaican Rum, beetroot juice, almond syrup,  
orangeblossom water, lime, Muscovado sugar **13,40 €**

**Just Call Melone Sam** Hendrick's Gin, watermelon, tarragon, rose blossom water,  
**HEUER** black peper essence, lemon, sugar, soda water **12,20 €**

**Gerhard's Kracherl** Burschik's Dry Vermouth, Kracher Beerenauslese Cuvée,  
kaffir lime leaves, Schweppes Dry Tonic Water **10,80 €**

**Panaché Gingembre** Ingwerer Likör, **HEUER** rhona shrub,  
**HEUER** lavender essence, lemon, Rotes Zwickl von Ottakringer **10,40 €**

## VIRGIN COCKTAILS

### Matcha Muchacha

Kissa matcha tea, apple juice, homemade sage honey, lime, orange blossom water,  
Schweppes Ginger Beer **8 €**

### Prince of Quince

quince juice, watermelon, rooibos tea, mint, lemon, sugar, soda water **8 €**

### Toxic Garden

**HEUER** lemon and elderflower shrub, fresh herbs, cucumber, lemon, Celery Bitters,  
Schweppes Dry Tonic Water **8 €**

## SUNDOWNER SPECIAL & LONGDRINKS

### OUR RECOMMENDATIONS

**HEUER Spritzer** Grüner Veltliner, soda, seasonal shrub 0,25 l **4,60 €**

**Burschik Spritz** Cava, Burschik Klassik, soda, lemon, rosemary 0,25 l **6,10 €**

**Bentianna Bene** Cava, Bentianna, soda, rosemary, orange 0,25 l **6,10 €**

**Wiener Spritzer** Gemischter Satz, Burschik Red, soda, lemon, thym 0,25 l **6,10 €**

**Cava Aperol** Cava, Aperol, soda 0,25 l **5,90 €**

**Cava Shrub** Cava, seasonal shrub 0,25 l **5,90 €**

**Blak Stoc Cider** Wild Tree Hoppy / produced in Styria 0,33 l **5,20 €**

**Weißer Spritz** Grüner Veltliner, Soda 0,25 l **3,60 €**

**Umathum ROSA 2016** Weingut Umathum / Frauenkirchen / Neusiedlersee 0,125 l **5,50 €**

**Musa Cava Brut** Vallformosa / Penedes / Spain 0,1 l **4,60 €**

**Pol Roger** Brut Reserve / Champagne 0,1 l **11 €**

### SUNDOWNER SPECIAL

**Ginger 43** Licor Cuarenta Y Tres, lime, thym, Schweppes Ginger Ale **9,10 €**

**Americano** Campari, Burschik Red, orange zest, soda water **9,10 €**

**Lola** Burschik Klassik, yellow pepper, basil, lemon zest, Schweppes Ginger Beer **6,40 €**

**Bob Dill'n** Ketel One Vodka (Dill Infusion), Muskateller, lemongras, cucumber, lemon, sugar, soda water **9,80 €**

**Pimm's Cup** Pimm's No.1, cucumber, fresh fruit and herbs,

Schweppes Ginger Ale **10,50 €**

**KarlsGarten** Tanqueray No.10 Gin, Maraschino, Celery Bitters, mint, cucumber,

lime, Fentimans 19:05 Herbal Tonic Water **13,40 €**

### LONGDRINKS

**Tanqueray & Tonic** Tanqueray Dry Gin, lime, Schweppes Dry Tonic Water **10 €**

**Moscow Mule** Ketel One Wodka, lime, cucumber, Angostura Bitters,

Schweppes Ginger Beer **10 €**

**Cuba Libre** Pampero Especial Rum, lime, Simply Cola **10 €**

**Horse's Neck** Bulleit Bourbon, lemon zest, Angostura Bitters, Schweppes Ginger Ale **10,60 €**

**Hendrick's Tonic** Hendrick's Gin, cucumber, Fentimans Tonic Water **13,40 €**

**Dark & Stormy** Gosling's Black Seal Rum, lime, Schweppes Ginger Beer **12,60 €**

## DRINKS

### SHRUBS – HOMEMADE LEMONADES

steeped in organic beech-splinter-vinegar (Erwin Gegenbauer)

**elderflower / lemon / strawberry / raspberry** 0,5 l à 4,90 €

**HEUER Hot Shrub** – lemon shrub with ginger and fresh mint 0,3 l à 3,80 €

**Cloudy applejuice** Burger / Breitstätten 0,25 l 3,60 € /

with sparkling 0,25 l 2,90 € / 0,5 l 4,90 €

**Apricot juice** Preiß / Traisental 0,25 l 4,10 € / with sparkling 0,5 l 5,70 €

**Mineral water** Vöslauer sparkling / still 0,33 l 3,30 € / 0,75 l 5,70 €

**Simply Cola** 100% natural ingredients 0,25 l 3,90 €

**Schweppes Dry Tonic Water** 0,2 l 3,70 €

**Fever Tree Indian Tonic Water** 0,2 l 4,80 €

**Fentimans Tonic Water** 0,125 l 4,40 €

**Fentimans 19:05 Herbal Tonic Water** 0,125 l 4,40 €

**Schweppes Ginger Ale** 0,2 l 3,70 €

**Schweppes Ginger Beer** 0,2 l 3,70 €

**Schweppes Premium Tonic Hibiscus** 0,2 l 4,60 €

### DRAFT BEER

**Zwettler Saphir Premium Pils** 0,2 l 3,20 € / 0,3 l 3,80 € / 0,5 l 4,80 €

**Ottakringer Rotes Zwickl** 0,2 l 3 € / 0,3 l 3,50 € / 0,5 l 4,50 €

**Weitra Helles** 0,2 l 3 € / 0,3 l 3,50 € / 0,5 l 4,50 €

### BOTTLED BEER / CRAFT BEER

**Hopf wheat beer** / Miesbach 0,5 l 5,10 €

**Brew Dog Punk IPA** 5,6 % / Schottland 0,33 l 6,50 €

**Hollows&Fentimans** 4 % alcoholic ginger beer, gluten-free 0,33 l 5,80 €

**Bevog TAK Pale Ale** 5,5 % / Bad Radkersburg 0,33 l 5,80 €

**Bevog Rudeen Black IPA** 7,4% / Bad Radkersburg 0,33 l 5,90 €

**„Wiener Bier“ von Erwin Gegenbauer** 0,33 l 8,80 €

**Zwettler Radler Citrus** 0,5 l 4,20 €

**Zwettler Luftikus** alcohol-free 0,5 l 4,10 €

**Mikkeller Drink'in the Sun** alcohol-free / Copenhagen 0,33 l 5,90 €

## DISHES

### **“Regional olives” in a jar**

Home-canned wild cornel cherries, with clay-oven-baked flatbread **5,80 €** ✓

### **Portion of cured ham from Vorarlberg**

lightly smoked and air-dried, with gremolata **5,80 €**

### **Cream of Austrian blue brie cheese**

with apricot chutney, puffed rice and Sardinian bread **5,60 €** ✓

### **Fried sardines**

fresh from Spain, on a fire-roasted sweet potato (Marchfeld),  
served with pickled caper leaves **7,80 €**

### **Grilled octopus from Galicia**

with smoked blackpudding, sour elderberries and passion fruit from the fire **12,40 €**

### **Pickled and fermented products from our shelves. Regional. Homemade.**

Pumpkin, beetroot, miso paste, eggplant, treviso, safflower **9,50 €** ✓

We get our vegetables for pickling from the **Institut Keil** (Marchfeld/Lower Austria).  
Our beetroot, safflower and sweet potatoes come from a small farmer in the  
Weinviertel (Lower Austria) who does everything by hand, from planting  
all the way to harvest.

Our eggplant is fire-roasted, giving it a subtle smoky flavor. The pulp is scraped  
out and refined with olive oil and Maldon sea salt. The treviso (tender radicchio)  
is grilled briefly, then deglazed with homemade raspberry vinegar.

### **Tender bitter greens (treviso, chicory, radicchio) with pumpkin, red cabbage and goat curd**

Grilled Hokkaido (Marchfeld), goat curd (Schöngrabern/NÖ), grated cabbage,  
pumpkin seed oil (Styria), cornel cherry & berry french dressing and naan **14 €** ✓

### **Beef tartare of Austrian veal (Hödl)**

with red beet cream, brûléed egg yolk, red onions and Maldon sea salt,  
along with toast and butter **13,50 €**

### **Vegetarian paratha with oyster mushrooms (Hut & Stiel)**

Flatbread freshly baked in our clay oven with hazelnut-parsley, home-canned  
kohlrabi and salt lemon, shiso cress and chili-mango coulis **11,80 €** ✓

### **Flatbread freshly baked in our clay oven, filled with roast veal (Hödl)**

with beetroot sprouts and homemade wasabi mayonnaise **11,80 €**

Our natural sourdough flatbreads are freshly baked on the wall of our 400° C  
clay oven for just a few moments (about 15 seconds).

## DISHES

### **Ravioli Gigante**

filled with scamorza (smoked buffalo mozzarella), beurre noisette (caramelised, slightly nutty flavour), sage and lemon zest (Amalfi) **12,70 € V**

### **Grilled Austrian trout filets from the natural aquaculture Radlberg**

with potato-truffle mousseline (fresh winter truffles from Istria) and oven-roasted beetroot **16,70 €**

### **Tender pink roasted duck breast**

with red cabbage and duck greave dumplings **18,50 €**

### **Braised beef cheeks**

with Austrian butter gnocchi and glazed Brussels sprouts **14,50 €**

### **Steak & salad (Hereford filet – 200g)**

Thyme jus and bitter greens with grilled pumpkin and sprouts **31 €**

### **Ribeye Steak (grain-fed – 300g)**

with fresh hand-cut fries tossed in HEUER's blend of herbs, plus Glace de Viande **29 €**

### **Viennese fried chicken**

Crispy fried boneless thighs and liver of Styrian free-range chickens, fried parsley, potato salad and lemon tie **14,50 €**

### **HEUER burger**

180 g beef (Hödl), cheddar, homemade red onion marmalade, gherkins, jalapeño salsa, served with fresh hand-cut french fries tossed in HEUER's blend of herbs **14,80 €**

For our chef Peter Fallnbügl, culinary quality means bringing the taste of the ingredients as purely, as sparingly and as intensively as possible to the plate.

Thus, in choosing ingredients, we make no compromises. We source from over thirty-six hand-picked artisans, farmers and specialty producers whom we personally know and have chosen because they share our philosophy and our love of quality foods. Organic is only a fraction of our quality standard.

In the preparation of our food, Peter uses traditional methods such as pickling, fermenting, preserving, smoking and curing – not as an end in itself – but because it intensifies the taste and sparingly extends produce's seasons. We call that „concentrating on the essence“, and hope that these efforts go down well with you, and savoring our dishes brings you as much joy as we got in making them.

V = vegetarian

If you have questions concerning allergens in our ingredients please ask our staff.

# PÂTISSERIE

Nuts, chocolates, fruit, berries. Only organic milk, eggs and butter, never margarine or other hydrogenated fats. Never baking powder nor synthetic ingredients. White flour, if ever, only for the right consistency.

## SWEETS FROM THE DISPLAY CASE

### **Classic New York cheese cake**

Cookie crumb crust, cream cheese and vanilla sour cream topping, nut-free **5,20 €**

### **Bitter chocolate-caramel tartlet**

with Fleur de Sel, nut-free **6,50 €**

### **Dark chocolate zuccotto**

filled with chestnut cream, gluten-free **6,50 €**

### **Tarte Scandaleuse à l'Orange**

with almond cream and meringue **6,50 €**

## DESSERTS FROM THE KITCHEN

### **Chocolate cake with pears – out of the oven**

served with sour cream and whey ice cream, gluten- and nut-free **6,80 €**

### **Viennese apple strudel (without raisins)**

served warm, with homemade vanilla sauce **6,80 €**



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## COFFEE, TEA & DIGESTIVE

### HEUER Coffee „Triest“

Intense nutty flavour, balanced aroma.  
95% Arabica, 5% Robusta from India, Brasil and Costa Rica.

**Espresso 2,60 € / double espresso 4,30 €**  
**Espresso with milk 2,70 € / double espresso with milk 4,50 €**  
**Cappuccino 3,70 €**  
**Caffe Latte 4,10 €**  
**Hot chocolate Van Houten 4,50 €**  
**Sojamilk / lactose-free milk + 0,30 €**

**Mokka-Limón 3,80 €**

**HEUER Hot Shrub** – lemon shrub with ginger and fresh mint 0,3 l à **3,80 €**

### Saint Charles Apotheke Tea

Wien - Berlin „Right to the Roots“ á **4,90 €**

ginger-lemongras  
rose-lavander-camomile  
lime-, elderflower-, orange blossom  
**HEUER Mix** verbena-marigold blossom-lemongras

### Demmer's Teehaus Tea á 4,30 €

Darjeeling Himalaya  
Earl Grey  
Sumatra Oolong  
Forrest Berries

## DIGESTIVE

**Brennerei Kraus**, Jedenspeigen / Weinviertel

**Apricot 2cl 3,40 € / 4cl 6,80 €**  
**Pear 2cl 3,40 € / 4cl 6,80 €**  
**Mirabelle plum 2cl 3,90 € / 4cl 7,80 €**  
**Trester K2 2cl 3,90 € / 4cl 7,80 €**  
**Trester Habsburg 2cl 4,50 € / 4cl 9 €**

## AMARO

**Fernet Branca 4cl 6,10 €**  
**Amaro Montenegro 4cl 6,10 €**

# VINE BY THE GLASS

## WHITE

### **ZIRNSACK Grüner Veltliner Kirchenried, Weinviertel DAC 2016**

Weingut Werner Zirnsack / Sierndorf an der March / Weinviertel 0,125 l **4,40 €**

### **ROTES HAUS Wiener Gemischter Satz DAC 2016**

Weingut Rotes Haus / Am Nussberg / Wien 0,125 l **4,60 €**

### **GINDL Flora Cuvée (Riesling, Sämling, Gelber Muskateller) bio-dynamisch (demeter) 2016**

Weingut Michael Gindl vom SOL / Hohenruppersdorf / Weinviertel 0,125 l **5,80 €**

### **HERIST Welschriesling 2016**

Weingut Dieter Herist / Rechnitz / Südburgenland 0,125 l **5,80 €**

### **STROBL Grüner Veltliner Donauschotter 2016**

Weinmanufaktur Clemens Strobl / Feuersbrunn / Wagram 0,125 l **5,80 €**

### **SCHLOSS GOBELSBURG Riesling Gaisberg, Kamptal DAC Reserve 2015**

Weingut Schloss Gobelsburg / Gobelsburg / Kamptal 0,125 l **6,90 €**

### **CASTRA RUBRA Chardonnay „Wine Book Limited Selection“ 2015**

Weingut Castra Rubra / Kolarovo / Thrakisches Tal / Bulgarien 0,125 l **5,50 €**

## ROSÉ

### **UMATHUM ROSA 2016**

Weingut Josef Umathum / Frauenkirchen / Neusiedlersee

0,125 l **5,50 €** / 0,75 l **33 €**

## RED

### **UIBEL Zweigelt Köhlberg Classic 2015**

Weingut Leo Uibel / Ziersdorf / Schmidatal / Weinviertel 0,125 l **4,80 €**

### **WALLNER Blaufränkisch Eisenberg DAC 2015**

Weingut Gerhard Wallner / Deutsch-Schützen / Südburgenland 0,125 l **4,80 €**

### **GEIL Spätburgunder / Pinot Noir Bechtheimer S trocken 2015**

Weinmanufaktur Johannes Geil-Bierschenk / Bechtheim / Rheinhessen / Deutschland

0,125 l **6,50 €**

### **CASTRA RUBRA Cuvée DOMINANT (Cabernet Sauvignon, Syrah) 2011**

Weingut Castra Rubra / Kolarovo / Thrakisches Tal / Bulgarien 0,125 l **5,50 €**

## CHAMPAGNE

**Pol Roger Brut Reserve 0,1 l 111 € / 0,75 l 77 €**

**Pol Roger Rosé 2008 0,75 l 137 €**

**Agrapart Terroir GC Blanc de Blanc Extra Brut 0,75 l 122 €**

**Billecart-Salmon Rosé Brut 0,75 l 148 €**

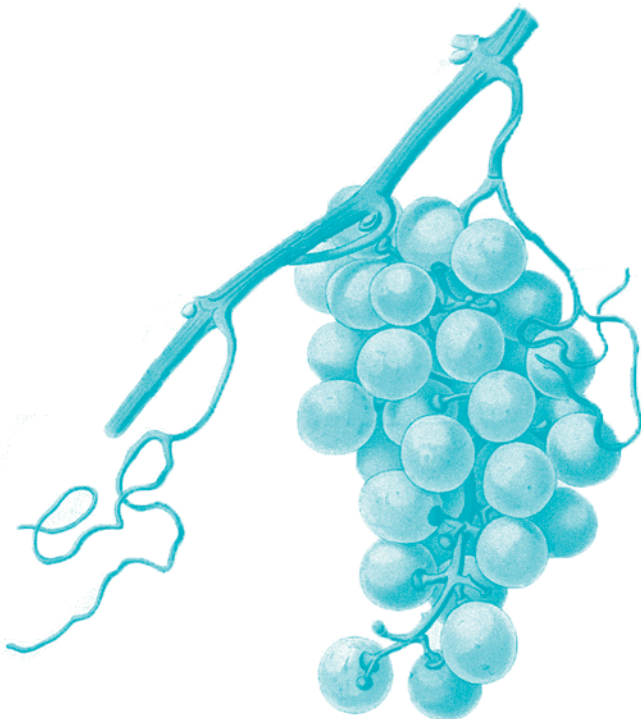
**Bollinger Special Cuvée Brut 0,75 l 126 €**

**Deutz Cuvée William 2006 0,75 l 230 €**

**Dom Pérignon Vintage 2006 0,75 l 260 €**

**Moët & Chandon Grand Vintage Blanc 2008 0,75 l 136 €**

**Ruinart Blanc de Blancs 0,75 l 137 €**



## BOTTLED WHITE WINES

Our wine specialties were tasted by **Franz Messeritsch**, Falstaff's 2016 Sommelier of the Year, who then also compiled our wine list. Hidden champions. A selection of innovative wines and vintners, beyond the mainstream brands, whose focal point is quality and an impressive value for money.

### **ZIRNSACK Grüner Veltliner Kirchenried Weinviertel DAC 2016**

Weingut Werner Zirnsack / Sierndorf an der March / Weinviertel 0,75 l **26,40 €**

### **ROTES HAUS Wiener Gemischter Satz DAC 2016**

Weingut Rotes Haus / Am Nussberg / Wien 0,125 l **28,80 €**

### **GINDL Flora Cuvée (Riesling, Sämling, Gelber Muskateller) bio-dynamisch (demeter) 2016**

Weingut Michael Gindl vom SOL / Hohenruppersdorf / Weinviertel 0,75 l **34,80 €**

### **HERIST Welschriesling 2016**

Weingut Dieter Herist / Rechnitz / Südburgenland 0,75 l **34,80 €**

### **STROBL Grüner Veltliner Donauschotter 2016**

Weinmanufaktur Clemens Strobl / Feuersbrunn / Wagram 0,75 l **34,80 €**

### **SCHLOSS GOBELSBURG Riesling Gaisberg Kamptal DAC Reserve 2015**

Weingut Schloss Gobelsburg / Gobelsburg / Kamptal 0,75 l **41,40 €**

### **CASTRA RUBRA Chardonnay „Wine Book Limited Selection“ 2015**

Weingut Castra Rubra / Kolarovo / Thrakisches Tal / Bulgarien 0,75 l **33 €**

### **LEITNER Pannobile Weiß Salzberg 2015**

Weingut Gernot Leitner / Gols / Neusiedlersee 0,75 l **40 €**

### **KOPPITSCH Weissburgunder unfiltriert 2016**

Weingut Alexander Koppitsch / Neusiedl am See / Neusiedlersee 0,75 l **45 €**

### **STROBL Grüner Veltliner Schreckenbergr 2015**

Weinmanufaktur Clemens Strobl / Feuersbrunn / Wagram 0,75 l **68 €**

### **HIRSCH Rarität Grüner Veltliner Lamm Kamptal DAC Reserve 2006**

Weingut Johannes Hirsch / Kammern / Kamptal 0,75 l **70 €**

### **BUSCH Riesling Marienburg „Falkenlay“ VDP Große Lage 2012**

Weingut Clemens Busch / Pünderich / Mosel 0,75 l **77 €**

## BOTTLED RED WINES



### **UIBEL Zweigelt Köhlberg Classic 2015**

Weingut Leo Uibel / Ziersdorf / Schmidatal / Weinviertel 0,75 l **28,80 €**

### **WALLNER Blaufränkisch Eisenberg DAC 2015**

Weingut Gerhard Wallner / Deutsch-Schützen / Südburgenland 0,75 l **28,80 €**

### **GEIL Spätburgunder/Pinot Noir Bechtheimer S trocken 2015**

Weinmanufaktur Johannes Geil-Bierschenk / Bechtheim / Rheinhessen / Deutschland  
0,75 l **39 €**

### **CASTRA RUBRA Cuvée DOMINANT (Cabernet Sauvignon, Syrah) 2011**

Weingut Castra Rubra / Kolarovo / Thrakisches Tal / Bulgarien 0,75 l **33 €**

### **GLATZER St. Laurent Altenberg 2015**

Weingut Walter Glatzer / Göttlesbrunn / Carnuntum 0,75 l **40 €**

### **CASA ROJO Alexander vs. THE HAM FACTORY DOP 2013**

„The Wine Gurus“ Casa Rojo / Ribera del Duero / Spanien 0,75 l **42 €**

### **SCHIEFER Blaufränkisch Reihburg 2010**

Weinbau Uwe Schiefer / Welgersdorf / Südburgenland 0,75 l **82 €**

### **ERNST TRIEBAUMER Rarität Syrah Hammelberg 2011**

Weingut Ernst Triebaumer / Rust / Neusiedlersee-Hügelland 0,75 l **70 €**

### **MARKOWITSCH M1 2012**

Weingut Gerhard Markowitsch / Göttlesbrunn / Carnuntum 0,75 l **90 €**



# AUSSTELLUNG KUNSTHALLE WIEN KARLSPLATZ

**Marlene Maier & Olena Newkryta**  
**Everything a Hand Can't Take**  
**Preis der Kunsthalle Wien 2017**  
**30. November 2017 – 14. Jänner 2018**

Die diesjährigen Preisträgerinnen des Preis der Kunsthalle Wien 2017 Marlene Maier (Akademie der bildenden Künste Wien) und Olena Newkryta (Universität für angewandte Kunst Wien) machen in ihren jeweils mehrteiligen Installationen abseits eines filmischen Dokumentarismus Anteile der Bildproduktion wahrnehmbar, die üblicherweise unbeachtet oder unsichtbar bleiben.

**Marlene Maier & Olena Newkryta**  
**Everything a Hand Can't Take**  
**Kunsthalle Wien Prize 2017**  
**November 30, 2017 – January 14, 2018**

This year's Kunsthalle Wien Prize 2017 winners Marlene Maier (Academy of Fine Arts Vienna) and Olena Newkryta (University of Applied Arts Vienna) are interested in the logics of cinematic image production. Framings that are used in picture production – that usually remain unnoticed or invisible – are made perceptible in their multi-part installations.

[www.kunsthallewien.at](http://www.kunsthallewien.at)

