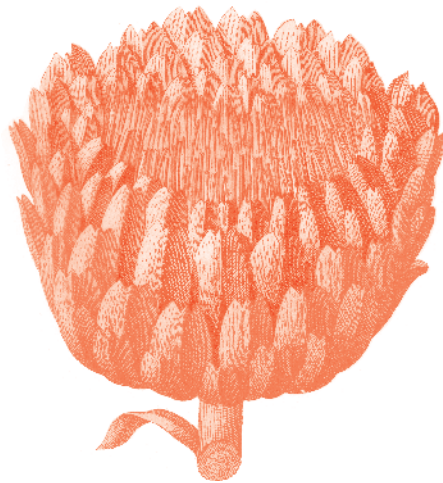


HEUER

Garten. Restaurant. Bar.



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GARDEN / RESTAURANT / BAR



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 for 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 homemade 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 m² 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



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.

V = vegetarian

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

DISHES

Monday to Friday **from 11:30 a.m.**

"Regional olives" in a jar

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

Portion of cured ham from Vorarlberg lightly smoked and air-dried, with gremolata **5,80 €**

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

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

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 € V**

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 € V**

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).

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 €**

APERITIVE & SPARKLING

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

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

Lola Burschik Klassik, yellow pepper, basil, lemon zest,

Schweppes Ginger Beer **6,40 €**

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 / BOTTLED BEER / CRAFT 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 €

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 €

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 homemed vanilla sauce **6,80 €**

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

COFFEE & TEA

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 verveine-marigold blossom-lemongras

Demmer's Teehaus Tea á 4,30 €

Darjeeling Himalaya

Earl Grey

Sumatra Oolong

Forrest Berries



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 WINES WHITE

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 Schreckenberg 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 WINES RED



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 €**



EXHIBITION 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

Kunsthalle Wien

