

## SUGGESTIONS FOR YOUR EVENT

### **Welcome to Grünspan!**

At the foot of the Wilhelminenberg in Vienna's 16th district, this gastro pub with one of the most beautiful beer gardens in the city has been located for over 100 years.

Plachuttas Grünspan is the oasis of well-being for everyone. It doesn't matter whether it's a casual, small celebration in a gastro pub ambience, a stylish anniversary for up to 250 people, a memorial service for your loved ones, or to relax in the magnificent guest garden or in front of the fireplace.

The excellent quality of the food, as well as generous portions at reasonable prices, are the cornerstones of the culinary offer. The selection of dishes offers a cross-section of Austrian, especially Viennese, cuisine.

The house beer specially brewed by the Ottakringer brewery for Grünspan, as well as other beer specialties and a selection of excellent wines from local winegrowers are at the heart of our range of drinks.

Of course, we will always try to fulfill your individual wishes as far as possible.

**Your Grünspan Team is looking forward to your visit!**



## TRADITIONAL VIENNESE BUFFET

30 people & more | 38,0 € per person

### COLD TREATS

**Fried goat cheese wrapped in bacon** with balsamic glaze & olive oil GLOR

**Roast pork carpaccio** with seed oil cream & roasted pumpkin seeds CGL

**Homemade ox aspic** with runner beans, radishes & chopped egg CLMO

### SOUPS

**Plachutta's tasty beef broth** with homemade soup garnish ACGL

### WARM DISHES

**Roast pork** with cabbage & pretzel dumplings ACGHLO

**Ox goulash - shoulder cut** ACGHLO

**Beef croquettes with goat cheese** & parsley potatoes ACGL

**Fish dish of the month** with parsley potatoes DGL

**Vegan cabbage pasta** AL

**Spinach strudel with goat cheese** vegetarian ACGL

### SALADS

**Potato salad** LMO

**Mixed salad** with Viennese marinade o

### DESSERTS

**“Kaiserschmarrn“** with homemade plum stew ACGH

**Praline chocolate mousse** with fresh strawberries ACGH

**“Chocolate cake in a shirt“** with chocolate sauce & whipped cream ACGH



# GRÜNSPAN

WIRTSHAUS & BIERGARTEN

Ein Wirtshaus der Familie Plachutta

## GRÜNSPAN BUFFET

35 people & more | 46,0 € per person

### COLD DISHES

**Beef tartare** with butter ACDGM

**Fried goat cheese wrapped in bacon** with balsamic glaze & olive oil GO

**Roast pork carpaccio** with seed oil cream & roasted pumpkin seeds CGL

**Homemade ox aspic** with runner beans, radishes & chopped egg CLMO

### SOUPS

**Plachutta's tasty beef broth** with homemade soup garnish ACGL

**Cream soup** seasonal

### WARM DISHES

**Boiled beef from Austrian cattle**

with bone marrow, toasted dark bread, root vegetables,  
bouillon potatoes, chive sauce & apple-horseradish ACGLO

**Roast pork** with cabbage & pretzel dumplings ACGHLO

**Ox goulash - shoulder cut** ACGHLO

**Schnitzel Viennese style** from pork loin ACGL

**Fish dish of the month** with parsley potatoes DGL

**Vegan cabbage pasta** AL

**Spinach strudel with goat cheese** vegetarian ACGL

### SALADS

**Arugula & leaf lettuce salad** O

**Potato salad** LMO

### DESSERTS

**Praline chocolate mousse** with fresh strawberries ACGH

**Panna cotta** with strawberry sauce & crispy almonds GH

**"Chocolate cake in a shirt"** with chocolate sauce & whipped cream ACGH

**Apple strudel** with whipped cream ACGH

Food & price changes & errors reserved. All prices in Euro.



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WIRTSCHAUS & BIERGARTEN

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## THE SMALL À LA CARTE

Billing based on consumption

The organizer chooses a small selection of dishes from the current menu. We will be happy to send it to you on request.

### MENU OPTIONS

2-3 Starters

3-4 Main courses

2-3 Desserts

### FESTIVELY DECORATED ON REQUEST

White table cloth & cloth napkins

1,70 € per person

### AT CHRISTMAS TIME

Christmas punch

4,90 € per person

6 chestnuts in a bag

3,70 € per person

\*Punch and chestnuts in a tent in front of the restaurant for 15 or more people (own chestnut oven).

**Please note:** Are no desserts consumed, but a cake as dessert brought along, a fee of €2,90 per person will be charged.



**GRÜNSPAN HOUSE BEER**  
Fresh from the Ottakringer brewery  
brewed exclusively for us

**0,3L 4,4 | 0,5L 5,5**

	0,3l	0,5l
<b>BIO ZWICKL</b> cloudy, malty, mild hoppy A.....	<b>4,5</b>	<b>5,7</b>
<b>ZWICKL ROT</b> cloudy, malty flavour, red brown pils A .....	<b>4,5</b>	<b>5,7</b>
<b>PILS</b> light & refreshing, hoppy flavour A .....	<b>4,5</b>	<b>5,7</b>
<b>SCHNITT</b> mild caramel and malt flavour, a darker beer A .....	<b>4,4</b>	<b>5,5</b>
<b>DUNKLES</b> fine malty flavour, a beer for experts A .....	<b>4,5</b>	<b>5,7</b>
<b>INNSTADT WEISSBIER</b> the original from Passau A .....	<b>4,5</b>	<b>5,7</b>
<b>NULL KOMMA JOSEF</b> non-alcoholic bottled beer A.....		<b>4,6</b>

**BY THE GLASS 1/8**

<b>Grüner Veltliner</b>	<b>4,2</b>
Winery Taubenschuss, Poysdorf o	
<b>Zweigelt</b>	<b>4,2</b>
Winery Heidehof, Obermarkersdorf o	

**MIXED DRINKS WITH WINE**

<b>Spritzer white/ red o</b>	1/4 l	<b>4,4</b>
<b>White - / Red wine with Almdudler o</b>	1/4 l	<b>5,1</b>

**BRANDY 2cl**

<b>Beer brandy</b> Ottakringer fine beer brandy A	<b>4,8</b>
<b>Apricot</b> Distillery Wallner o	<b>4,9</b>
<b>Walnut</b> Distillery Guglhof o	<b>5,0</b>
<b>Raspberry</b> Wieser Wachau o	<b>5,5</b>
<b>Williams pear</b> Distillery Jöbstl o	<b>5,5</b>
<b>Rowanberry</b> Gänserndorfer fine brandy o	<b>5,5</b>
<b>Grappa o</b>	<b>4,6</b>

**AUSTRIAN TOP WINES  
BY THE GLASS**

**WHITE**

	1/8 l	0,75 l
<b>Wiener Gemischter Satz 2022</b>	<b>6,2</b>	<b>37,0</b>
Winery Zahel, Vienna o		
<b>Chardonnay 2022</b>	<b>6,6</b>	<b>39,0</b>
Winery Auer, Carnuntum o		
<b>Gelber Muskateller 2022</b>	<b>6,6</b>	<b>39,0</b>
Winery Hagn, Weinviertel o		

**RED**

	1/8 l	0,75 l
<b>Zweigelt „Heideboden“ 2020</b>	<b>6,9</b>	<b>41,0</b>
Winery Gsellmann, Neusiedlersee o		
<b>Blaufränkisch 2020</b>	<b>6,9</b>	<b>41,0</b>
Winery Kerschbaum, Mittelburgenland o		
<b>Wiener Trilogie (Zw, Me, Cs) 2018</b>	<b>7,4</b>	<b>44,0</b>
Winery Wieninger, Vienna o		

**ROSÉ**

	1/8 l	0,75 l
<b>Rosé 2022</b>	<b>6,1</b>	<b>36,0</b>
Winery Leth, Fels am Wagram o		

**SWEET**

	1/16 l
<b>Beerenauslese 2017</b>	<b>5,5</b>
Winery Tschida Angerhof, Illmitz o	

**OTTAKRINGER RADLER** non-alcoholic, lemon & mint A ..... 0,5l **5,2**

## WHITE WINE & ROSÉ

<b>Gemischter Satz</b> Winery Zahel / Wien, fresh & light	2022	<b>37,0</b>
<b>Chardonnay</b> Winery Auer / Bruck a. d. Leitha, Carnuntum, ripe fruit aromas & nice density	2022	<b>39,0</b>
<b>Gelber Musakteller</b> Winery Hagn / Mailberg, Weinviertel, floral scent, light & fresh	2022	<b>39,0</b>
<b>Grüner Veltliner „Hochterrassen“</b> Winery Salomon / Kremstal, lots of fruit and freshness on the palate	2021	<b>39,0</b>
<b>Riesling Kamptal DAC</b> <i>organic</i> Winery Loimer / Kamptal, clear & fresh on the finish	2022	<b>42,0</b>
<b>Sauvignon Blanc „Kalk &amp; Kreide“</b> <i>organic</i> Winery Tement / Südsteiermark, full and spicy, fine minerality	2021	<b>46,0</b>
<b>Riesling „Nussberg“</b> <i>organic</i> Winery Wieninger / Wien, fruity nose, full & balanced finish	2019	<b>49,0</b>
<b>Grüner Veltliner Smaragd „Kimberg“</b> <i>organic</i> Winery Domäne Wachau / Dürnstein, fruity & elegant	2021	<b>56,0</b>
<b>Rosé</b> Winery Leth / Fels am Wagram, harmonious & elegant, delicate finish	2022	<b>36,0</b>

## RED WINE

<b>Zweigelt „Heideboden“</b> Winery Weingut Gsellmann / Neusiedlersee, intense berry fruit, subtle tannins	2020	<b>41,0</b>
<b>Blaufränkisch</b> Winery Kerschbaum / Mittelburgenland, dark berry aromas, soft finish	2020	<b>41,0</b>
<b>Wiener Trilogie (ZW, ME, CS)</b> Winery Wieninger / Wien, leichtes Barrique, saftige dunkle Fruchtnase	2018	<b>44,0</b>
<b>Legends (CS,ME)</b> Winery Scheiblhofer / Neusiedlersee, complex structure, aromatic oak flair	2020	<b>54,0</b>
<b>Cabernet Sauvignon „Ried Aubühel“</b> Winery Netzl / Carnuntum, Soft on the palate, flattering finish	2018	<b>57,0</b>
<b>Heideboden (ZW, BF, CS)</b> Winery Umathum / Neusiedlersee, fine berry aromas, mild on the palate	2018	<b>58,0</b>



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## WE ARE LOOKING FORWARD TO YOUR SELECTION!

If you have any further questions, we would be happy to provide you with personal advice.

Please contact us at [office@gruenspan.at](mailto:office@gruenspan.at) or 01 480 57 30-46.

[plachutta.at](http://plachutta.at)

Allergens according to Codex recommendation: A cereals containing gluten/ B crustaceans/ C egg/ D fish/ E peanut/ F soy/  
G milk/ H nuts/ L celery/ M mustard/ N sesame/ O sulphites/ P lupins/ R molluscs