

The page is framed by a decorative border of black and white line drawings. In the top left, a pepper mill with the number '2192' is shown with pepper falling out. To its right is a sprig of dill. On the right side, there is a bell pepper, a tomato, and a small cluster of berries. The bottom right features a piece of meat on a bed of herbs, with more herbs and a small tomato below it. The bottom left shows a large roasted vegetable, possibly a squash, topped with herbs, and a small tomato next to it. On the left side, there are various herbs, a mushroom, and a small bowl.

**FEUER
DORF**

Menu



Dear Feuerdorf guests!

The waiting time is over! Since May 2021 we have opened our new Feuerdorf at Wiener Prater. Our chef Mathias Koppel and his team have created a wide range of BBQ delights. We hope you enjoy and look very much forward to your feedback.

When choosing our ingredients, we always pay attention to quality, sustainability and regionality.

Our meat is produced by Höllerschmid, a butchery located in the Kamptal, north of Vienna. Radatz, a traditional Vienna based family business supplies our sausages. Last but not least, most of our wines are produced by local winemakers we have been working with for many years.

We cordially welcome you and will do our best to turn your visit into a very special experience.

“Guten Appetit” and have a good time at Feuerdorf!

Alex & the Feuerdorf team

Snacks

Wojnar's spread duet

A G M Veggie

4.8

(Fresh cheese - spicy „Liptauer“ style & mixed herbs)
served with Soletti pretzel sticks

Radatz Käsekrainerbällchen (9 pcs.) A G

6.8

Small meat balls, stuffed with cheese, served with
crispy pita bread and fruity ketchup

Radatz Chilikäsekrainer A G M

7.8

Spicy sausage, stuffed with cheese, served with baked potato,
mild peppers and honey-mustard sauce

Radatz sausage duet A G M

7.8

Small sausages, „Berner“ style, with cheese and bacon &
grilled sausages (6pcs), served with baked potato, pickles
and BBQ sauce

Grilled Leberkäse A M O

8.4

Austrian style meat loaf, served with baked potato, shredded
cabbage salad, pickles and fruity ketchup

Organic beef tartare (80g) A G E G L M

11.2

Austrian beef, served with crispy pita bread, smoked butter
and tasty garnish

Feuerdorf BBQ breads

„Tel Aviv“ A G H L M N Veggie

7.8

Hummus by NENI, organic Feta cheese, rocket, sundried
tomato pesto, served in a crispy pita bread

„New York“ A M

8.8

Pastrami, sweet mustard, pickles and horseradish,
served in a crispy pita bread

„Napoli“ A G H

11.5

- Prosciutto, Mozzarella and basil pesto, served in a crispy pita bread

Main dishes

BBQ Bowls



Mexico Bowl A H O 4

11.8

Boned chicken drumstick, rice, corn, tortilla chips and jalapeño

Südstaaten Bowl L O 2

13.8

Organic pulled pork (gently cooked for 12 hours), rice, coleslaw, greaves and pink onion

Salad Bowls



BBQ Soja Steak Bowl M N 2 VEGAN

10.5

Mixed lettuce, tomato salad, mustard seasoning, crunchy spelt and Hummus by NENI

Feta Bowl G M 2 veggie

12.7

Mixed lettuce, roasted onions, cherry tomato, roasted corn and oil & vinegar seasoning

Prawn Bowl B E M 2

18.8

Mixed lettuce, cucumber salad, oil & vinegar seasoning, peanuts and red pepper

Feuerdorf Classics



Cevapcici from Austrian beef G O 2

13.4

Aromatic meat balls, served with baked potato, shredded cabbage salad and mild "Ajvar" style pepper sauce

BBQ spare ribs G M 2

19.6

Pork from the nearby "Ötscher" region, served with baked potato, corn and herb butter

Dry aged Beef Burger (200g) A G M 4

19.9

Served with flavoured jam, cheddar cheese, pastrami, air fried farm fries, BBQ sauce and "Jameson & Ginger"

Juicy organic Flanksteak (250g) "Tagliata Style" H M 2 20.1

Served with rocket, roasted cherry tomatoes, walnuts and truffle seasoning

Tomahawk Pork Steak (350g) G M 2

23.5

Pork from the nearby "Ötscher" region, served with baked potato, grilled tomato and herb butter





BBQ Specials



Trout, grilled as a whole **A B O**

15.9

From local breeding, served with baked potato, grilled vegetables and herb butter

Mixed Grill for 4 persons **A D G M O**

65

Tomahawk pork steak from the nearby "Ötscher" region, "Cevapcici" style meat balls, organic beef short ribs, boned chicken drumstick and various Radatz sausages. Served with baked potato, corn, shredded cabbage salad and tasty garnish

Dry aged Tomahawk Steak (1,2kg) **G M O**

99

Gently cooked sous-vide (please order in advance or expect 90 minutes waiting time), served with baked potato, corn, shredded cabbage salad and tasty garnish

All main dishes include a sauce of your choice:

Honey-mustard, fruity ketchup, purple curry, BBQ ketchup, hot chilli, garlic

Side Dishes & Extras



Grilled Vegetables **O VEGAN**

3.4

Shredded cabbage salad **M O O VEGAN**

3.4

Small mixed Salad with vinegar/oil Seasoning **M O O VEGAN**

3.4

Air fried* French fries **O VEGAN**

3.3

Baked potato with herb butter **G O VEGGIE**

3.8

Whole corn with herb butter **G O VEGGIE**

4.2

Shrimp skewer - make your steak "Surf & Turf" **B**


5.6





*) Air frying reduces fat content up to 70%







For the little ones

1 Portion French fries   **3.3**
Air-fried *)

Radatz Käsekrainerbällchen (7 pcs.)  **5.5**
Small meat balls, stuffed with cheese, served with
crispy pita bread and fruity ketchup

Radatz sausage duet     **6.8**
Small sausages, "Berner" style, with cheese and bacon &
grilled sausages (4pcs), served with French fries, pickles
and BBQ sauce

Grilled Leberkäse with Farm Fries     **8**
Austrian style meat loaf, served with air fried* farm fries,
pickles and fruity ketchup

*) Air frying reduces fat content up to 70%

Desserts

Brownie with whipped cream      **5.1**

Lemon Cheesecake in a glass    **5.4**
With orange fruit jelly and crumbled Christmas biscuits

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

*All prices are in € and include VAT



NOMOO Ice Cream



The first ice cream with a pure conscience

NOMOO is purely vegetable, 100% natural, less sweet but contains a lot of fruit. With NOMOO you do not get loads of milk, sugar and artificial additives, but the full pleasure.

Our flavours (120 ml each):

Cocoa

4.9

Looks like a sin, but it isn't!

Dark cocoa in symbiosis with creamy coconut milk and crunchy couverture pieces

Mango

4.9

NOMOO mango ice cream contains 42% of the precious Alphonso Mango, which makes it taste so incomparably exotic and natural

Coconut

4.9

Creamy coconut milk and fine coconut mush. Your tastebuds will go crazy

Raspberry

4.9

NOMOO raspberry ice cream contains 36% sweet organic raspberries. It is enhanced with creamy coconut milk and a splash of lemon

Ginger-Lemon

4.9

A symphony of delicious flavors. Be surprised and refreshed



*All prices are in € and include VAT

