



**FEUER  
DORF**

*Menu*



Dear guests of the Feuedorf!

Welcome to our culinary oasis in the beautiful Viennese Prater. Our kitchen crew has designed a wonderful potpourri of delicacies based on our "barbecue" theme and is looking forward to your culinary pleasures!

When selecting our food, we pay the utmost attention to quality, sustainability and regionality. Our meat comes exclusively from the Höllerschmid butcher's shop in the Kamptal, our sausages from the Viennese family business Radatz, and most of our wines come from Austria - from winerys we personally know.

We look forward to your visit and will do everything to make it an "experience" for you.

Bon appetit & have a wonderful stay at the Feuedorf!

*Alex & the Feuedorf team*

We are happy to serve our dishes

Wednesday to Friday: 3:00 p.m. - 9:00 p.m

Saturday & Sunday: 2:00 p.m. - 9:00 p.m

Monday & Tuesday: closed

## Appetizers

- Grillpacho** VEGAN 4.5  
cold Spanish vegetable soup  
*on request with grilled chorizo skewer* A F 6.4
- Cesar Salad** A C G M H VEGGIE 9.8  
with parmesan slices, croutons and caper popcorn  
*on request with:*  
grilled chicken fillet strips A C G M H 15.8  
baked falafel balls A C G M H L VEGGIE 14.9
- ORGANIC Beef Tartare (80g) from Austrian beef** 12.2  
with crispy pita bread fresh off the grill and smoked butter A G M

## Fire Bowl

- Base:** F L M N 9.2  
sushi rice, cherry tomatoes, soybeans, spinach, radishes, sprouts,  
pink onion, vinaigrette, caper popcorn
- Toppings:**
- Falafel balls with tahini sauce F L M N A E VEGAN 14.5  
Buffalo mozzarella balls with arugula pesto F L M N G E VEGGIE 15.5  
Chicken breast strips with peanut butter sauce F L M N E 15.8  
Prawns with purple curry sauce F L M N B 17.8  
Salmon with mango sauce F L M N G D 19.8

## Fresh off the grill



**Giant mushrooms grilled** **A G C** **VEGETE** **12.8**  
with mozzarella, cheddar cheese and spinach

**Cevapcici from Austrian beef** **A L M** **14.8**  
with baked potatoes, coleslaw and ajvar (mild)

**Whole trout grilled** **D G M** **18.8**  
from Lower Austrian breeding with baked potatoes  
and chive sauce

**Secreto skewer from Ötscherblick pig** **H M G E** **17.8**  
with arugula pesto and grilled potato salad

**GreenCuisine Burger** **A F G M L C** **VEGETE** **18.4**  
with fried eggs, fries and cocktail sauce

**Dry aged Beef Burger (200g)** **G M A L** **19.9**  
with bacon jam, cheddar cheese, pastrami, fries  
and BBQ sauce  
*served with "Jameson & Ginger"*

**Grill plate for 4 people** **A E F G M L H** **54**  
Cevapcici, Secreto skewer, variety of sausages, chili Käsekrainer,  
Fries, crunchy salad garnish and sauces

**Beef Tomahawk Steak (1kg)** **F M L** **99**  
with grilled vegetables, glazed mushrooms and baked potatoes  
with chive sauce



## Supplements & extras

Grilled potato salad with bacon	<b>M</b>	<b>3.6</b>
Coleslaw	<b>VEGAN</b>	<b>3.6</b>
French fries	<b>VEGAN</b>	<b>3.6</b>
Grilles vegetables	<b>L VEGAN</b>	<b>3.6</b>
Glazed mushrooms	<b>F VEGAN</b>	<b>3.6</b>
Leaf Lettuce	<b>M VEGAN</b>	<b>3.6</b>
Baked potatoes with chive sauce	<b>G</b>	<b>4.9</b>
Shrimp skewer - "Make your Steak - Surf&Turf"		<b>5.6</b>

## Sauces

We are happy to serve the following homemade sauces with our dishes:

BBQ	<b>1.5</b>	Garlic	<b>1.5</b>
Fruity Ketchup	<b>1.5</b>	Hot Chili	<b>1.5</b>
Honey Mustard	<b>1.5</b>	Curtice Brothers Ketchup	<b>1.5</b>
Purple Cury	<b>1.5</b>	Truffle Mayonnaise	<b>2.0</b>

## Desserts

**Brownie with whipped cream** **A C G G** **5.8**

**Brownie with whipped cream** **F A C G G**  
**& 1 scoop of raspberry ice cream from Nomoo** **7.8**

**Cheesecake** **A C G H** **4.8**  
 with Original Philadelphia and berries

Allergens: **A** gluten, **B** crustaceans, **C** eggs, **D** fish, **E** peanuts, **F** soy, **G** milk, **H** nuts, **L** celery, **M** mustard, **N** sesame, **O** sulfur dioxide + sulphites, **P** lupine, **R** mollusks, **VEGAN** vegetarian, **VEGAN** vegan, **GF** gluten free

\*All prices are in € and include VAT.

## For in-between



### RADATZ *Schmeckts*

**Chilikäsekrainer** **A C E M** **7.8**  
with fries & honey mustard sauce

**Käsekrainer balls** **A G M** **6.8**  
with fries & fruity ketchup

**Leberkäse** **A G M** **8.4**  
with fries & honey mustard sauce

**Sausage Duet** **A G M** **7.8**  
with fries & fruity ketchup

**Wojnar´s Vegan Bratwurst** **7.0**  
with fries & fruity ketchup

**Chicken nuggets** **6.5**  
with fries & fruity ketchup

## Supplements & extras



Coleslaw **VEGAN** **3.6**  
French fries **VEGAN** **3.6**  
Grilled vegetables **L VEGAN** **3.6**  
Leaf Lettuce **M VEGAN** **3.6**

Allergens: **A** gluten, **B** crustaceans, **C** eggs, **D** fish, **E** peanuts, **F** soy, **G** milk, **H** nuts, **I** celery, **M** mustard, **N** sesame, **O** sulfur dioxide + sulphites, **P** lupine, **R** mollusks, **VEG** vegetarian, **VEGAN** vegan, **GF** gluten free

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# Ice Cream by **NOMOO**



## Sorts

**COCOA** € 4.90

Looks like a sin, but it's not!

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

**MANGO** € 4.90

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



**COCONUT** € 4.90

Creamy coconut milk and fine coconut puree let your Endorphins go wild.



## Special

### **GINGER-LEMON**

A pure taste explosion. Let yourself be surprised and refreshed...

€ 4.90

All ice cream flavors 100% VEGAN

**RASPBERRY** € 4.90

Contains 36% sweet organic raspberries and is refined with creamy coconut milk and a splash of lemon.

