



FEUER  
DORF

# Menu



Dear guests of the fire village!

Welcome to our culinary oasis in the beautiful Viennese Prater.

Our chef Nino has designed a wonderful potpourri of delicacies based on our „barbecue“ theme and is happy if you like it!

When selecting our food, we pay the utmost attention to quality, sustainability and regionality.

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

Bon appetit & have a nice stay in the Fire Village!  
Your Feuertorf-Team





## Starter



### **Organic tomato carpaccio** 9,8

Organic tomato carpaccio with cream cheese dumplings & roasted pine nuts with balsamic vinegar

A-C-E-G-H

### **Organic beef tartar from Austrian beef** (160g) 14,5

Beef Tartare with capers, onions and cucumber garnish with organic Joseph bread or organic tomato/olive focaccia

A-C-E-H-L

## Main courses



### **Falafel Wrap** (*Veggie*) 12,0

Wrap with hummus, falafel, salad, aioli and pomegranate syrup

A-C-G-E-O

### **Green Cuisine Burger** (*Veggie*) 17,0

Green cuisine burger with guacamole, aioli, rocket, tomato and cheddar, optionally with fries or wedges as a side dish

A-C-E-F-L

### **Fish on a stick** 17,5

Whole trout grilled with garlic oil & lemon with organic Joseph bread or organic tomato / olive focaccia

A-D-N

### **Dry aged Beef Burger** (150g) 19,9

with onion jam, cheddar cheese, salad & Tomato with homemade burger sauce, optionally with fries or wedges as a side dish

A-C-G-E-O

### **Feuerdorf Spare Ribs** (600g) 19,9

Pork ribs with grilled corn and 2 Feuerdorf sauces with wedges as a side dish

A-E-G-H-M


### **Mixed Grill für 2 persons** 39,9

T-bone from Ötscherblick pork (350g), chicken wings (3 pieces), Ötscherblick bratwurst (130g), beef flank skewers (100g) with fries and wedges with Feuerdorf sauces (2 pieces)

A-C-E-F-G-H-L-M

**Allergene:** (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





## Dessert



<b>Apple strudel with whipped cream</b>		5,6
A-C-E-G		
<b>Brownie</b>		6,9
A-C-E-G		
<b>Strawberry Rhubarb Crumble Cake</b>		6,9
A-C-E-G		
<b>Curd strudel with whipped cream</b>		5,6
A-C-E-G		
<b>Curd strudel with vanilla sauce</b>		5,6
A-C-E-G		

## Side dish & extras



French fries	G-L-M	4,1
Wedges	G-L-M	4,9
Grilled corn with herb butter	G-L-M	3,5
Grilled vegetables	G-L-M	4,5
Organic Joseph bread or organic tomato/olive focaccia		4,5
A-C-W-H		
Daily salad	G-L-M-N	4,5
Cole Slaw homemade	G-L-M	4,5

## Sauces



BBQ	1,5	Garlic	1,5
Fruity Ketchup	1,5	Hot Chili	1,5
Honey mustard	1,5	Curtice Brothers	1,5
Purple Cury	1,5	Ketchup	

Please ask our service staff about the allergens in our sauces

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