



## To start...

### Soup

Chef's fresh soup homemade bread  
*frische Tagessuppe hausgemachtes Brot*  
(please ask your server for today's choice)

### Warm Salad of Salt Baked Beetroot (V)

celeriac carrots goats cheese hazelnuts  
*Knollensellerie Karotten Ziegenkäse Haselnüsse*  
€7.90  
*Sommelier Tipp: Schremser Vienna IP, Österreich*

## To follow...

### Irish Burger

Irish Hereford beef from F.X. Buckley brioche bun tomato relish  
applewood smoked red cheddar triple cooked chips  
*Irisches Hereford Rindfleisch von F.X Buckley Briochebrot Tomatenrelish*  
*mit Apfelholz geräucherter Cheddar dreifach frittierte Chips*  
(add: Bacon €1; Jalapenos €1)  
€13.50  
*Sommelier Tipp: Brauwerk Session IPA, Österreich*

### Irish Rib-Eye

28 days dry-aged Irish Hereford steak from F.X. Buckley triple cooked chips  
mixed leaves salad balsamic vinaigrette Béarnaise sauce  
*Irisches Hereford Steak 28 Tage lang dry aged dreifach frittierte Chips*  
*gemischter Salat Balsamico Vinaigrette Sauce Béarnaise*  
€24.90  
*Sommelier Tipp: Wiener Original, Österreich*

### **Fish & Chips**

London Pride Ale battered North Atlantic cod seaweed mayonnaise  
minted pea puree triple cooked chips  
*Kabeljaufilet im London Ale-Backteig Algen-Mayonnaise*  
*Erbsen-Minzpüree dreifach frittierte Chips*  
€12.90

*Sommelier Tipp: Go Charlie it's your Birthday Irish Red Ale, Österreich*

### **Parcel (V)**

St tola goat cheese and Mediterranean vegetables in filo pastry roasted red pepper sauce rucola  
*St tola Ziegenkäse und mediterranes Gemüse im Filoteig geröstete rote Paprika-Sauce Rucola*  
€14.90

*Sommelier Tipp: Blanche de Bruxelles, Belgien*

### **Triple Cooked Chips (V)**

smoked ketchup Chorizo mayonnaise  
*geräuchertes Ketchup Chorizo-Mayonnaise*  
€5.50

### **To finish...**

#### **Chocolate Fondant (V) (GF)**

liquid centre chocolate fondant pistachio Ice Cream hundreds of thousands  
*Schokoladenfondant Pistazien Eis Hundreds of Thousands*  
(please allow 15 minutes)  
€7.90

*Sommelier Tipp **Sweet**: Lindemans Framboise Fl. 0,33cl, Belgien*

*Sommelier Tipp **Salty**: Anderson Valley Gose Fl. 0,33cl, USA*

#### **British and Irish Cheeses (V)**

three cheeses homemade crackers grape chutney  
*drei Käsesorten hausgemachte Cracker Traubenchutney*  
*Killeen Goat Cheese, Co Kilkenny, Ireland*  
*Cashel Blue Cheese, Co Tipperary, Ireland*  
*Westcombe Cheddar, Sommerset, England*  
€8.90

*Three Cheese with 1/8 Ricciolino 2013*  
*Weingut Hans Igler / Deutschkreuz, Burgenland*  
€ 12.90

Some of our dishes can be served gluten free, please ask your server

**(V)** Indicates suitable for Vegetarians – vegetarisches Gericht

**(GF)** Indicates the product is gluten free – glutenfreies Gericht

*Please ask your server about our Gluten Free Beer selection*

Kitchen hours

Monday - Friday 17.00 - 22.00

Saturday 13.00 - 22.00

Sunday 13.00 – 22.00

Suppliers:  
Meats – F.X. Buckley, Ireland; Höllerschmid, Wien; Fish – Eishken, Vienna; Cerny's, Vienna;  
Potatoes – Johann Hendler, Rückersdorf; Vegetables – Kreimer, Vienna;

Service Charge not included

## Allergeninformation

Soup	<i>a g l</i>
Salad of Salt Baked Beetroot	<i>a g m o h</i>
Irish Rib-Eye	<i>a l m g c</i>
Irish Burger	<i>a c n g</i>
Fish & Chips	<i>a c d f m g</i>
Parcel	<i>a c g</i>
Triple Cooked Chips	<i>c l o a</i>
Chocolate Fondant	<i>c g h</i>
British and Irish Cheeses	<i>a c g m l</i>

**Trotz größter Sorgfalt können wir aus produktionstechnischen Gründen nicht garantieren, dass sich keinerlei Spuren anderer Zutaten als angegeben in den Speisen befinden.**

**Great care has been taken to insure that the allergens listed for each dish below are as accurate as possible but unfortunately we cannot guarantee that the ingredients used did not come into contact with such allergens during our suppliers production process.**

## Legende:

Glutenhaltiges Getreide (Cereals containing Gluten)	<i>a</i>
Krebstiere (Shellfish)	<i>b</i>
Ei (Egg)	<i>c</i>
Fisch (Fish)	<i>d</i>
Erdnuss (Peanut)	<i>e</i>
Soja (Soya)	<i>f</i>
Milch oder Laktose (Milk or Lactose)	<i>g</i>
Schalenfrüchte (Nuts)	<i>h</i>
Sellerie (Celery/Celery)	<i>l</i>
Senf (Mustard)	<i>m</i>
Sesam (Sesame)	<i>n</i>
Sulfite (Sulphite/Sulphur Dioxide)	<i>o</i>
Lupinen (Lupins)	<i>p</i>
Weichtiere (Molluscs)	<i>r</i>