







## GIGERL

The “Gigerl” is an old Viennese figure from the 19<sup>th</sup> century and is still used in the Viennese dialect. Like a Dandy he loves women, good wine, and to go out a lot- every night the whole night. These qualities makes him to the perfect patron saint of our restaurant.

“Gigerl sein das ist fein,  
Gigerl kann nicht jeder sein.”

Alexander Steinbrecher



**Big variety of cold and warm buffet**  
daily till 00:00

In keeping with **old Viennese “Heurigen”**  
traditions food is on self-service basis.  
Drinks are served at the table.

**Enjoy your meal and cheers!**

Stadtheuriger Gigerl  
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<b>Goulash soup</b> (A, L)	4,50
<b>Daily soup</b> (A, C, G, L, M)	3,50

#### **Fresh sliced bone in ham**

with horseradish and mustard (M)	9,50
<b>Beef tartare</b> with toasted Gigerl-bread (A, C, M)	12,50
<b>Gigerl's Bio-grill chicken</b> with potato salad	13,50
<b>Fried mushrooms</b> with tartar sauce (A, G)	8,50
<b>Beef goulash</b> with bread dumpling (A, M, L)	11,50
<b>Viennese escalope</b> of pork with mixed salad (A, C)	11,50
<b>Slices of chicken pan-fried or bread</b>	
with styrian potato-fieldsalad (A, C)	10,50
<b>Greaves dumplings</b> with cabbage (A)	9,50
<b>Viennese escalope</b> of veal	
with cranberries and potatoes with parsley (A, C)	19,50

#### **Off the pan**

<b>Käsespätzle</b> (small dumplings with cheese)	
with leaf salad (A, G)	9,50
<b>Pan-roasted blood sausage</b> with fresh horseradish	9,50

#### **Dessert**

<b>Strudel with apple or sweet cheese</b>	
with custard (A, C, E, G, F, H)	4,00
<b>Poppy-seed cake</b> with cranberries (A, C, G)	4,80
<b>Kaiserschmarrn</b> (off the pan)	
with preserved plums (A, C, G)	9,50
<b>Marillenschmarrn</b> with apricot (A, C, G)	9,50



All price are in Euro, including taxes, tip excluded



If you want to have a taste of traditional "Heurigen" dishes,  
we offer you mixed plates, served in two or three courses

### **Heurigenplatten**

**Ex two people**, served at the table

#### **Apetizer**

Different homemade spreads, spinach strudel,  
onion cake with bacon, tartar sauce

#### **Main Course**

Viennese escalope of pork, chicken, roasted pork,  
caraway pork roast, sauerkraut and bread dumpling,  
potatoes with parsley, mixed salad

#### **Dessert**

##### **Make your own decision:**

Strudel with apple or sweet cheese, with custard  
or  
Kaiserschmarrn with preserved plums  
or  
Marillenschmarrn with apricot

**25,00** Euro per person

or choose just **two courses**

**22,00** Euro per person



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