## A selection from our menu...

The "Jause," Austria's answer to the antipasto

Homemade sourdough bread, served with classic spreads or as an open-faced sandwich with sliced roast pork, beef carpaccio or local cheeses

Charcuterie boards with a selection of local cured meats and aged alpine cheeses

The famous Zahel "Jause Tower," tiered with cold appetizers, designed for meat-eaters and vegetarians alike

...plus accompaniments like homemade mustards, spreads and assorted pickles

## Heurigen classics

Hot "Leberkas," a Viennese delicacy and relative of the hot dog, served in the baking dish – available mild, with cheese or spicy

"Schnitzel-Gaudi" is the classic, re-imagined in strip form and ready to share with the table, dipped in our homemade sauces

Fleichlaberl (picture a giant, fried meatball!) und Schnitzel (of course!)

Ever-changing daily and seasonal specialties

And when you've still got room for dessert...

Our famous "Buchteln," or yeasted, plum-filled dumplings, served with vanilla custard and jam for dipping

Freshly baked apple strudel (when in Vienna, right?)

Seasonal cakes and other sweet treats prepared according to old family recipes



Heuriger Zahel GmbH Maurer Hauptplatz 9, I230 Wien Tel: +43 I 889 I3 I8, heuriger@zahel.at, zahel.at