Bitzinger
Augustinerkeller

VIENNESE CUISINE IN THE CELLAR AT GROUND LEVEL

The Augustinerkeller is one of the last historic monastery cellars in Vienna's old town. Its striking vaulting was once part of the medieval city fortifications and became a restaurant in 1924. Since 1954 the Bitzinger family has carried on the tradition of Viennese hospitality here – with classic Viennese specialities, seasonal delicacies, wines from its own cellar and a wide selection of beers.

AUSTRIAN WINE CULTURE IN AN EXCEPTIONAL ATMOSPHERE

In 2003, after the major Albertina reconstruction, the Vinothek designed by star architect Hans Hollein opened – an urban flair created by rough brick walls and a Swarovski crystal chandelier. The stylish setting suits company celebrations and family gatherings just as well as business presentations.

CLASSIC VIENNESE „WÜRSTELSTAND“ TRADITION

In 1999 the Bitzinger family took over the legendary sausage stand between the State Opera and the Danubius fountain, right next to the Augustinerkeller. In 2008 the golden stand, redesigned by Schuberth und Schuberth, caused a sensation – a year later the family expanded into Vienna's Prater.

ALLERGEN INFORMATION

ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATIONS

Cereals containing gluten	**A**	Nuts	**H**
Crustaceans	**B**	Celery	**L**
Egg	**C**	Mustard	**M**
Fish	**D**	Sesame	**N**
Peanuts	**E**	Sulphur dioxide and sulphites	**O**
Soy	**F**	Lupin	**P**
Milk	**G**	Molluscs	**R**

Please note that allergens may change if any modification is requested. Please ask our service staff. Information on dishes and drinks not listed on our menu is available on request.

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SEASONAL DISHES

Pumpkin cream soup(G) V — **€ 7,90**

Pumpkin goulash with farmhouse bread(A) V — **€ 14,90**

SOUPS

Beef Broth(A,C,F,G,L,M) — **€ 5,90**
with Pancake Strips

Potato soup(A,G) — **€ 7,90**

COLD APPETIZER

Mixed salad(M) V — **€ 5,50**

Potato salad(M) V — **€ 5,50**
pumpkin seed oil on request

Cucumber salad with sour cream(G) V — **€ 5,50**

Beef tartare(C,D,M) — **€ 19,00**
served with toast

Green salad(C,G,M) V — **€ 9,00**
house made with fruits (saison)

Green salad(C,G,M) V — **€ 16,00**
with tofu

Green salad(C,G,M) — **€ 21,00**
with ribeye (80 g)

Augustiner cellar-cured bacon — **€ 14,50**
with Liptauer cheese spread, horseradish and rye bread

V = vegetarian

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INTERMEDIATE DISHES (2PM - 5PM)

Wagyu cheese sausage(A,C,G) — **€ 15,90**
with cranberry-horseradish and bread

Game cheese sausage(A,C,G) — **€ 11,90**
with cranberry-horseradish and bread

Sacher sausages with bread(A,L,M) — **€ 11,90**
Mustard and Ketchup

Sacher sausages with gravy(A,L) — **€ 14,90**
served with bread

MAIN COURSE

"Sepps Kellerburger"(A,C,G,M,O) — **€ 19,00**
180g beef with roasted onions, cheddar, and arugula served with steak fries

1/2 fried chicken (boneless)(A) — **€ 22,50**
with potato salad

Spareribs(A) — **€ 24,50**
with steakfries

Fiaker goulash(A,C,G,O) — **€ 23,90**
with fried egg, sausage and dumpling

Cabbage pasta(A) V — **€ 14,90**

Marinated pork escalope(A,C,F,G,L,M) — **€ 24,00**
with potato salad

Pike-perch(A,C,G,M) — **€ 28,50**
with roast potatoes

Viennese Onion roast beef (sirloin cuts from young cattle)(A,C,F,G,H,L,M,O) — **€ 29,50**
with roast potatoes

Original Viennese Schnitzel from veal(A,C,F,G,L,M) — **€ 32,00**
with potato salad

Cured pork knuckle(A,C) — 1/2 **€ 26,00** 1 **€ 39,00**
with mustard and horseradish

Rib-eye steak (200 g) from a young cattle(A,C,G,H,L,M,O) — **€ 39,00**
with sweet potato fries, green beans with bacon and red wine sauce

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SIDE DISHES

Parsley potatoes V	**€ 5,00**
Sauerkraut(A,F,L,O) V	**€ 5,00**
Sweet potato fries(A) V	**€ 5,90**
Steak fries with truffle and parmesan(G) V	**€ 7,90**

SAUCES

Cranberries	**€ 2,00**
Horseradish	**€ 2,00**
Mustard / ketchup / mayonnaise(C,M)	**€ 1,00**
Tartare sauce(C,M)	**€ 2,50**
Garlic	**€ 2,50**
Truffle mayonnaise(C)	**€ 3,00**

DESSERTS

Homemade Kaiserschmarren(A,C,G,H) V	**€ 9,50**
Homemade poppy seed noodles(A,C,G,H) V	**€ 9,50**
Homemade Apple Strudel(A,C,G,O) V	**€ 8,50**
Homemade Nutella pancakes(A,C,F,G,H) V	**€ 10,50**

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NON-ALCOHOLIC DRINKS

Vöslauer sparkling water	0,33 l **€ 4,10** 0,75 l **€ 6,90**
Vöslauer still water	0,33 l **€ 4,10** 0,75 l **€ 6,90**
Soda water	0,25 l **€ 2,50**
Tap water	0,25 l **€ 0,50**
Lemon soda	0,25 l **€ 3,20** 0,5 l **€ 4,50**
Elderflower soda	0,25 l **€ 3,20** 0,5 l **€ 4,50**
Apple juice / Orange juice	0,2 l **€ 4,50**
Iced tea lemon / peach	0,33 l **€ 4,40**
Coca-Cola / Coca-Cola Zero	0,33 l **€ 4,30**
Tonic water – Fever-Tree	0,2 l **€ 5,90**
Portion of freshly squeezed lemon juice	0,02 l **€ 0,40**

BEER

DRAUGHT BEER

Lager pale(A)	on tap 0,3 l **€ 4,90** 0,5 l **€ 6,90**
Schneider Weisse(A) *Wheatbeer*	on tap 0,3 l **€ 4,50** 0,5 l **€ 6,90**
Radler(A)	on tap 0,3 l **€ 4,50** 0,5 l **€ 6,90**
Lager dark(A)	on tap 0,3 l **€ 4,50** 0,5 l **€ 6,90**

BOTTLED BEER SPECIALTIES

Tegernseer Hell (pale lager)(A)	bottle 0,5 l **€ 6,50**
Augustiner Edelstoff(A)	bottle 0,5 l **€ 6,90**
Affenkönig IPA(A) *8,2% Vienna Craft Beer*	bottle 0,33 l **€ 8,90**
Ottakringer Null Komma Josef(A) *non-alcoholic beer*	bottle 0,5 l **€ 5,20**

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WINE

Bitzinger's recommendation — bottle **€ 25,00**
our constantly changing selection of bottles

Grüner Veltliner — 1/8 l **€ 4,50**

Blaufränkisch — 1/8 l **€ 4,50**

Grüner Veltliner 2024 — 1/8 l **€ 5,10** 0,75 l **€ 31,00**
Wagram, Waldschütz, Dry, Vol. 12,5%

Wiener Gemischter Satz DAC 2024 — 1/8 l **€ 5,10** 0,75 l **€ 31,00**
Weingut Edlmoser, Wien, Mauer, Dry, Vol. 12,5%

Chardonnay Sepp´s New Style 2022 — 1/8 l **€ 6,70** 0,75 l **€ 39,00**
Neusiedlersee, Illmitz, Dry, Vol. 14%

Sauvignon Blanc 2025 — 1/8 l **€ 6,70** 0,75 l **€ 39,00**
Göttlesbrunn, Niederösterreich, Dry, Vol. 13,5%

Zweigelt 2022 — 1/8 l **€ 5,10** 0,75 l **€ 31,00**
Mittelburgenland, Lutzmannsburg, Dry, Vol. 13%

Blaufränkisch 2020/23 — 1/8 l **€ 5,10** 0,75 l **€ 31,00**
Mittelburgenland, Lutzmannsburg, Dry, Vol. 13%

Cabernet Sauvignon 2020/21 — 1/8 l **€ 6,70** 0,75 l **€ 39,00**
Mittelburgenland, Lutzmannsburg, Dry, Vol. 14%

Merlot 2022 — 1/8 l **€ 6,70** 0,75 l **€ 39,00**
Mittelburgenland, Lutzmannsburg, Dry, Vol. 14%

Cuvée Josef Privat 2017 — 1/8 l **€ 6,90** 0,75 l **€ 41,00**
(Zw/Me/Cs/Bf) Neusiedlersee, Illmitz, Dry, Vol. 14%

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SPRITZER, SPARKLING WINE AND APERITIF

White wine spritzer(O)	1/4 l **€ 4,50**
Summer spritzer(O)	1/2 l **€ 6,50**
Hugo spritzer(O)	1/4 l **€ 6,90**
Aperol spritzer(O)	1/4 l **€ 6,90**
Sarti spritzer(O)	1/4 l **€ 7,90**
Gin and tonic(O) *with Vienna Gin*	1/4 l **€ 11,90**
Prosecco(O)	0,1 l **€ 6,50** 0,75 l **€ 36,00**
Frizzante rosé(O)	0,75 l **€ 32,00**
Moët small bottle(O)	0,2 l **€ 35,90**
Henri de Verlaine white(O) *house champagne*	0,75 l **€ 65,50** 1,5 l Magnum **€ 99,90**
Henri de Verlaine rosé(O) *house champagne*	0,75 l **€ 65,50**

COFFEE AND TEA

Small espresso(G) *with or without milk*	**€ 3,50**
Large espresso(G) *with or without milk*	**€ 6,00**
Melange(G)	**€ 5,00**
Melange with whipped cream(G)	**€ 5,50**
Caffè latte(G)	**€ 5,90**
Affogato(G)	**€ 7,50**
Tea (green / black / chamomile)(C,G) *by Jäger*	**€ 5,00**