

Welcome ...to a real brewery

The walls, and especially the cellar, of our landmark heritage building bear witness to a long and colourful history.

*Long ago, before 1717, Jacob Daniel Tepser,
at that time Mayor of Vienna, had a
vineyard and wine cellar located here.*

*In 1717, he sold his vineyards to the Imperial Court
and Empress Amalia Wilhelmina built a convent on the site,
with an adjoining tract to serve as her dowager seat.
Construction of the monastery was entrusted to the Italian
architect Felice d'Allio, and its cornerstone was laid
on 13 May 1717.*

*The Salm Bräu brewery is next to the
Belvedere Castle, former residence of Prince Eugene of Savoy
(1663-1736).*

*Today the Georgian Hall has replaced what once
was a stable for the Empress's coach horses..
In 1994 O. Salm & Co opened its brewery restaurant in
the former servants' quarters of the Salesian Convent,
where its founder, Empress Amalia Wilhelmina, had lived.*

*The Welledits family
wishes you “Enjoy your meal”
and many hours of merriment in our restaurant!*

SALM – 1842 P I L S

In 1842 a bottom fermented beer speciality was brewed in Pilsen, which was part of Austria at that time. We have made it our task to brew this beer speciality according to the original 3 mashing method. The Pils on offer in many countries today often has nothing in common with the original from 1842. Close your eyes when tasting our Pils and you'll know what it was like in days gone by.

SALM - Wiener M Ä R Z E N

This bottom fermented beer was originally created in 1841 and started out on its successful journey around the world.

This beer has a reddish, amber hue, is brewed using the decoction mashing method and has become the measure of all beers worldwide. In keeping with the tradition of 1841, we brew this beer speciality for our guests using the 2 mashing method.

SALM - H E L L E S

This typical bottom fermented lager is particularly mild and palatable – the ideal beer for all those who love a beer with a low bitter value. This beer has a pure and fruity flavour and is brewed using the 2 mashing method – a beer for adults of all ages.

SALM - W E I Z E N / W E I S S B I E R

The quality of this top fermented, Bavarian beer speciality is unique to Austria. Normally weizenbier is brewed using a short fermenting process, but Salm has chosen to stick to the traditional, old brewing process. Because the yeast for weizenbier has an important role to play, we only use original yeast from a renowned Bavarian brewery.

SALM-BOHEMIAN-MIXED

Those who find dark beer rather too strong love this old Austrian beer speciality. Brewed using dark malt (without caramel colouring) using the traditional 2 mashing method.

BEER SPECIALITIES
FROM OUR BREWERY ON-TAP

PILS	0,30 l	€ 4,30
Original gravity 12,5°	0,50 l	€ 5,20
5,00 Vol. -% Alcohol	1,00 l	€ 9,20

MÄRZEN	0,30 l	€ 4,30
Original gravity 12,5°	0,50 l	€ 5,20
5,00 Vol. -% Alcohol	1,00 l	€ 9,20

HELLES	0,30 l	€ 4,30
Original gravity 12,2°	0,50 l	€ 5,20
4,90 Vol. -% Alcohol	1,00 l	€ 9,20

SALM WEIZEN - Zweimaischverfahren	0,30 l	€ 4,40
Original gravity 12,0°	0,50 l	€ 5,40
4,90 Vol. -% Alcohol	1,00 l	€ 9,50

BOHEMIAN MIX	0,30 l	€ 4,40
Original gravity 12,5°	0,50 l	€ 5,40
5,00 Vol. -% Alcohol	1,00 l	€ 9,50

BEER TASTING	5 x 0,10 l	€ 9,90
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BEER and soft drink mix

0,30 l RADLER 0,125 l Hell + herbal limonade	€ 4,50
0,50 l RADLER 0,30 l Hell + herbal limonade	€ 5,40

SOFT DRINKS

COCA COLA	0,25 l	€ 3,20
COCA COLA	0,50 l	€ 5,90
COCA COLA LIGHT/ZERO	0,33 l bottle	€ 3,90
FANTA, SPRITE	0,33 l bottle	€ 3,90
HERBAL LIMONADE original	0,25 l	€ 3,20
HERBAL LIMONADE sugar-free	0,33 l bottle	€ 3,90
ICETEA White Cassis or Ice Berry	0,33 l bottle	€ 3,90
ICETEA Fuzetea LEMON or PEACH	0,25 l bottle	€ 3,90
SODA WATER	0,25 l	€ 2,20
SODA-LEMON	0,25 l	€ 2,80
MINERALWATER sparkling or still	0,33 l bottle	€ 3,70
MINERALWATER sparkling or still	0,75 l bottle	€ 7,20
APPLE JUICE	0,20 l bottle	€ 3,90
APPLE JUICE and soda water	0,25 l	€ 3,00
APPLE JUICE and soda water	0,50 l	€ 5,90
ORANGE JUICE	0,20 l bottle	€ 3,90
ORANGE JUICE and soda water	0,30 l	€ 5,00
ORANGE JUICE and soda water	0,50 l	€ 6,10
TONIC / BITTER LEMON	0,25 l bottle	€ 3,90
RED BULL	0,25 l can	€ 5,00
SODA – LEMON	0,50 l	€ 4,60
SODA – ELDER	0,50 l	€ 4,60
TAP WATER (first drink)	0,50 l	€ 1,20
NON-ALCOHOLIC BEER	0,50 l bottle	€ 5,40



SPARKLING WINE / CHAMPAGNE

Schlumberger Sparkling Brut / Rose on Ice	0,20 l bottle	€ 15,50
Schlumberger Sparkling Brut / Rose on Ice	0,75 l bottle	€ 42,50

OPEN WINE

GRÜNER VELTLINER	1/8 l	€ 2,90
ZWEIGELT	1/8 l	€ 2,90

BOTTLES OF WINE

GRÜNER VELTLINER, Schlager - Sooß	0,75 l	€ 21,50
CHARDONNAY, Schlager – Sooß	0,75 l	€ 24,50
GEMISCHTER SATZ, Krug – Gumpoldskirchen	0,75 l	€ 28,50
BLAUER PORTUGIESER, Schlager - Sooß	0,75 l	€ 21,50
CUVEE CLASSIC, Krug – Gumpoldskirchen	0,75 l	€ 28,50

FINE SPIRITS MADE IN SALM BRÄU

SALM BIERBRAND	2 cl	€ 4,90
SALM WHISKY	2 cl	€ 5,90

SPIRITS FROM AROUND THE WORLD

APEROL with wine and sparkling	0,29 l	€ 7,20
MARTINI BIANCO	4 cl	€ 5,90
CAMPARI SODA	4 cl + 0,125 l soda water	€ 7,00
CAMPARI ORANGE	4 cl + 0,20 l orange juice	€ 9,80
GIN LEMON	2 cl + 0,25 l bitter lemon	€ 8,80
GIN TONIC	2 cl + 0,25 l tonic	€ 8,80
WODKA LEMON	2 cl + 0,25 l bitter lemon	€ 8,50
FINLANDIA WODKA	2 cl	€ 4,60
GLENDALOUGH GIN	2 cl	€ 4,90
LUCANO AMARO	2 cl	€ 4,60
PEACH liqueur with lemon juice	2 cl	€ 4,60
TEQUILA Olmeca	2 cl	€ 4,60
JÄGERMEISTER	2 cl bottle	€ 4,60

Classic fruit brandies from Freihof „Alt Lustenau“

RASPBERRY, APRICOT, PEAR	2 cl	€ 4,60
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SOUPS

<i>CONSOMME</i> garnished with stripes of pancake	€ 5,20
<i>LIVER DUMPLING SOUP</i>	€ 5,90
<i>BOHEMIAN BROWN BEER SOUP</i> topped with cheese	€ 5,90
<i>CREAM OF GARLIC SOUP</i> with bacon croutons	€ 5,90
<i>CREAM OF PUMPKIN SOUP</i>	€ 6,20

APPETIZERS

<i>VENISON HAM</i> (smoked) served with garlic bread	€ 17,50
<i>APPETIZER PLATTER</i> salmon, venison ham, cranberry – liver pate and goat-cheese on lettuce with pumpkin seed oil	€ 17,50

SALADS

<i>GOURMET-SALAD</i> mixed salad with stripes of roast chicken (cold)	€ 15,90
<i>CHEF'S-SALAD</i> mixed salad with stripes of cheese and tender ham	€ 15,90
<i>TUNA-SALAD</i> mixed salad with tuna and onionrings	€ 15,90
<i>SHEEP-CHEESE-SALAD</i> with sheep-cheese and olives	€ 15,90
<i>HALLOUMI</i> (grill cheese) on lettuce with cherry tomatoes	€ 16,50

*Our salads are served with the following dressings:
Yoghurt mayonnaise / cocktail / vinegar oil vinaigrette*

<i>MOZZARELLA & TOMATOES</i> on a bed of green salad, with olive oil and oregano	€ 15,90
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SALM BRÄU RYE BREAD SPECIALITIES

BEER SPREAD* <i>secret recipe, hot & spicy</i> (*pork)	€ 10,50
SMOKED MEAT PASTE <i>toasted with cheese</i>	€ 10,50
WALDVIERTLER <i>with smoked farmhouse ham,</i> <i>tomatoes and herb butter</i>	€ 10,50
MAILÄNDER <i>toasted with ham, tomatoes, onion,</i> <i>pepper and cheese</i>	€ 10,50
SALAMI <i>toasted with salami,</i> <i>spinach and goat cheese</i>	€ 10,50
TUNA <i>toasted with tuna, red onionrings, sweet corn,</i> <i>tomatoes and cheese</i>	€ 10,50
GARLIC BREAD <i>toasted rye bread</i> <i>with garlic butter</i>	€ 5,10
BRIE BREAD <i>toasted with fresh slices of</i> <i>pepper and french Brie</i>	€ 10,50
TOSCANA <i>toasted with broccoli,</i> <i>tomatoes, pepper, sweet corn</i> <i>& mozzarella</i>	€ 10,50

SNACKS

VIENNA SAUSAGE <i>served with mustard and bread roll</i>	€ 8,20
WEISSWURST <i>with original Händlmaier mustard</i> <i>and pretzel</i>	€ 10,50
GOULASH <i>(small)with boiled potatoes</i>	€ 10,50

DELICACIES

Original VIENNESSE SCHNITZEL (from veal) with parsley potatoes and cranberries	€ 27,50
BREADED AND FRIED PORKSCHNITZEL with potato salad	€ 17,90
CHICKEN CORDON BLEU with potato salad	€ 21,50
FRIED CHICKEN SCHNITZEL with potato salad	€ 17,90
CHICKEN SCHNITZEL (without breadcrumbs) with boiled potatoes in parsley	€ 17,90
TAFELSPITZ (boiled filet of beef) with cream spinach and fried potato cake	€ 23,90

OUT OF GRANDMA`S COOK BOOK

BAUERNSCHMAUS (FARMERS BANQUET) smoked meat, sausages, roast pork, bread dumpling and beer cabbage	€ 20,90
STELZE Haunch of ham (one portion) with bread dumpling, beer cabbage, mustard and horseradish	€ 19,70
SCHINKENFLECKERL (Austrian pasta with ham) topped with cheese	€ 10,50
LENTILS WITH BACON with bread dumpling	€ 10,50
ROAST PORK with bread dumpling and beer cabbage	€ 17,50
BEEF GULASCH with bread dumpling	€ 17,50
JÄGER PFANDL Juicy game stew with red wine sauce, mushrooms, ham and spaetzle (small flour dumplings)	€ 21,50

OUR HOUSE SPECIALITY

SURSTELZE for 2 people with mustard & horseradish	€ 32,50
SPARE RIBS for one	€ 23,50
SPARE RIBS for two	€ 44,20
SPARE RIBS & STELZE for four	€ 76,70

*All SPARE RIBS served with potato wedges and 2 sauces of your choice
Cocktailsauce – Garlicmayonnaise – Sauce Bangoli (hot) - honey*

FISH

CAPE HAKE FILLET <i>with boiled potatoes in parsley</i>	€ 18,90
FRIED CAPE HAKE FILLET <i>with potato salad</i>	€ 18,90

All our fish are from certified, sustainable sources!

VEGETARIAN DISHES

VEGGIE BURGER (vegan) <i>with homesfries and chillisauce</i>	€ 17,20
BAKED CELERY <i>with sauce Tartare and mixed salad</i>	€ 12,50
SPINACH STRUDEL <i>stuffed with sheep-cheese and herb sauce on the side</i>	€ 12,50
SMALL SEMOLINA & EGG DUMPLINGS <i>with green salad</i>	€ 12,50
POTATO-CABBAGE STRUDEL <i>with herb sauce and salad garnished</i>	€ 12,50
MOZZARELLA <i>and tomato on a bed of green salad, with olive oil and oregano</i>	€ 15,90
POTATO FRITTER <i>with a spicy sauce and salad</i>	€ 8,90

DESSERTS

APPLE STRUDEL

without whipped cream € 7,60

with whipped cream € 8,50

KAISERSCHMARREN (lightly sweetened pancake)

with plum roaster € 11,50

STRUDEL FILLED WITH SWEETENED CURDS

with vanilla sauce € 8,50

APRICOT STRUDEL FILLED WITH SWEETENED CURDS

without whipped cream € 7,80

with whipped cream € 8,70

PANCAKE

with apricot jam € 7,10

PANCAKE

with sweet chestnut cream € 8,50

SWEET CURD DUMPLINGS

on a bed of chilled strawberry coulis € 8,80

CHOCOLATE CAKE

with chocolate and whipped cream € 8,30

CHOCOLATE CAKE

with vanilla ice cream, chocolate & whipped cream € 9,90

ICE DUMPLING

(from ZANONI) with apricot filling € 7,90

COFFEE, TEA & HOT CHOCOLATE

SMALL ESPRESSO, BRAUNER (with a dash of milk) € 3,10

LARGE ESPRESSO, BRAUNER (with a dash of milk) € 5,10

MELANGE (with steamed milk) € 4,30

CAPPUCCINO (with whipped cream) € 4,70

CAFE LATTE € 5,90

HOT CHOCOLATE € 5,40

TEA € 2,90

FRUIT, CAMOMILE, ROSE-HIP, GREEN TEA

PEPPERMINT, GREEN or BLACK

SIDE DISHES

MIXED SALAD	€ 4,90
GREEN SALAD	€ 4,90

*Our salads are served with the following dressings:
Yoghurt mayonnaise / cocktail / vinegar oil vinaigrette*

POTATO SALAD	€ 4,90
CABBAGE SALAD	€ 4,90
FRIED POTATOES	€ 4,90
POTATOES IN PARSLEY	€ 4,90
BEER CABBAGE (warm)	€ 4,90
BREAD DUMPLING	€ 4,90
FRIED POTATO CAKE	€ 4,90
POTATO WEDGES	€ 4,90

EXTRAS

MUSTARD	€ 0,70
HORSERADISH	€ 0,70
KETCHUP	€ 0,70
MAYONNAISE	€ 0,70
CRANBERRIES	€ 1,60
PORTION BUTTER	€ 1,30
RYE BREAD	€ 1,50
BREAD ROLL	€ 1,60
PRETZEL	€ 2,10

Subject to misprints
VAT included in the prices!
TIP are not included

DISPOSABLE BOTTLES

Refillable, to take away

<i>1 l (bottle € 9,90 / filling € 5,50)</i>	<i>€ 15,40</i>
<i>2 l (bottle € 10,90 / filling € 10,50)</i>	<i>€ 21,40</i>

PARTY BARRELS

To take away

<i>10 l</i>	<i>€ 50,00</i>
<i>50 l</i>	<i>€ 225,00</i>

(Deposit € 180,00 per barrel)

The barrels are to be appointed at least one day in advance, please for the weekend at latest to announce Thursday.

GLASSES AND HUMP

<i>Seidel - Glass</i>	<i>€ 4,90</i>
<i>Krögel - Glass</i>	<i>€ 5,90</i>
<i>Maßkrug - Glass</i>	<i>€ 14,00</i>
<i>Salm clay jug 0,5 l</i>	<i>€ 9,50</i>
<i>Salm clay jug 1,0 l</i>	<i>€ 15,50</i>

COUPONS

<i>Salm Bräu – Beer Academy</i>	<i>€ 145,00</i>
<i>Salm Bräu – Coupons</i>	<i>€ 10,00 / € 20,00</i>

DIVERSES

<i>Salm Bräu - Golfballs 3 pcs.</i>	<i>€ 16,50</i>
<i>Salm Bräu - Lanyard</i>	<i>€ 5,00</i>
<i>Salm Bräu - Umbrella</i>	<i>€ 12,00</i>
<i>Salm Bräu - Beer mat holder</i>	<i>€ 10,50</i>
<i>Salm Bräu - Bag holder</i>	<i>€ 8,50</i>

Salm for more than 100 years

It all began in 1924 when Georg Welledits established the firm O. Salm & Co. Since then, Salm brewing equipment has be-en installed in 30 countries worldwide.

*Today, with its wealth of experience,
Salm is an ambassador for Austrian beer traditions
throughout the world.*

*Whether you travel to Japan, China, Europe, South Africa,
Cuba, Brazil or Tunisia, you will find beer that has been
brewed using Salm's techniques and Salm's choice of
ingredients.*

*O. Salm & Co., with its Salm brewery, is one of the few
brewery equipment manufacturers to not only apply its
accumulated ex-perience to a brewery of its own,
but also to pass that experience on to its clients.*

*Thus 100 years of experience are reflected,
in both its brewing equipment and in the beer produced with
that equipment.*

*Since the brewery restaurant opened in 1994,
Salm Bräu has continually trained master brewers and
brewery technicians from many countries in the world.*

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