



SEASONAL MENU  
**SUMMER**

# SEASONAL DRINKS

MADE IN-HOUSE

<b>WRENKH ROYAL</b>	0,1l. 10,50
Champagne with sweet wine and a dash of vermouth	
<b>PICON BIÈRE</b>	0,33l. 4,50
<i>Fruity - fresh - bitter</i> French beer-based aperitif with bitter orange liqueur	
<b>VERMOUTH &amp; TONIC</b>	4 cl 8,50
Austrian vermouth with Mediterranean tonic	
<b>GINGER-MINT "SPRITZ"</b>	0,25l. 3,50
With fresh ginger juice and homemade mint syrup	With sparkling wine 0,25l. 4,50
<b>ICE TEA</b>	0,25l. 3,50
Home made iced tea with sour cherry-apple and lemon juice	0,50l. 5,00
<b>SHARON ROSE ICE TEA</b>	0,25l. 3,50
Hibiscus infused ice tea	0,50l. 5,00

## WRENKH

*à la Russe*

"One Table – One Menu"

Menu for small groups  
after 4 pm – 2 persons or more

– CHOOSE –

one soup or starter per person  
3 main dishes – arranged as a table buffet.

Including one hot chocolate tartlet  
for each guest.

35,- per person

## SOUPS

**Soup of the Day** 4,50  
Daily prepared fresh vegetable soup  
*VEGETARIAN*

**Cream of yellow zucchini** 5,50  
With grilled cherry tomatoes, white pearl beans and basil  
*VEGAN, GLUTENFREE, L*

**Cream of Mushroom** 6,50  
With assorted fresh, seasonal mushrooms  
*VEGETARIAN, A, G, L, O*

## STARTERS & SMALL DISHES

**Just a gherkin** per piece 2,00  
homemade pickle  
*VEGAN, GLUTENFREE*

**Tapenade** 6,50  
Southern-French black olive spread  
with balsam-glazed summer pumpkin and bread  
*VEGAN, A, M*

**Yakitori** 8,50  
Grilled chicken skewers marinated with a  
Japanese-style sauce, sesame and leek  
*A, F, N, O*

**Austrian Pimientos** 8,50  
Roasted with rosemary and sea salt  
*VEGAN, GLUTENFREE*

**A whole Artichoke** 8,50  
Cooked and served cold  
with herb-infused olive oil and chili dip  
*VEGAN, GLUTENFREE*

**Fresh Poccinis & Baby Artichokes** 13,50  
The best of forest & field – grilled with leek,  
served with lemon and parmesan  
*VEGETARIAN, G – DEPENDS ON AVAILABILITY*



## MAINS & LARGE DISHES

### **Wrenkhs "Erdäpfelschmarrn"** 11,50

Crispy shredded potatoes with marjoram, oregano, thyme served with creamy silver beet and crisped onions

VEGETARIAN, A, G

### **Red-Pepper Orzo** 12,50

Rice shaped pasta in red pepper sauce with fresh basil, grilled eggplants and summer pumpkin

VEGAN, A

### **Grilled Green Beans** 13,50

In spicy red sauce with ginger, garlic and cauliflower-mash

VEGETARIAN, GLUTENFREE, G

### **Cauliflower Carbonara** 14,50

With orecchiette, grilled eggplant lemon cest and crisped capers

VEGETARIAN, A, G

### **Chanterelles in creamy sauce** 14,50

Fresh sautéed chanterelles, with parsley in white wine sauce with grilled Austrian dumplings

A, C, G, O

### **Tofu Rissole** 15,00

With crisped onions, pearl-bean puree, fermented summer veggies and teriyaki glaze

VEGAN, A, F, L, N

### **Mushroom "Schnitzel"** 15,50

Deep-fried home-farmed oyster mushrooms with blue potatoes-tahina salad

VEGETARIAN, A, C, G, N

### **Wrenkh's Venison Sugo** 15,50

Wild boar or deer with root veggie-jus and Orecchiette

A, G, L - DEPENDS ON AVAILABILITY

### **Chanterelles & Baby Mozzarella** 16,50

Butter glazed chanterelles with blue potatoes, cherry tomatoes and softly melted buffalo-mozzarella

VEGETARIAN, GLUTENFREE, G

### **Sautéed Porcini Mushrooms** 16,50

With melted cherry tomatoes, celery leaves and blue parsley potatoes

VEGETARIAN, VEGAN POSSIBLE, L - DEPENDS ON AVAILABILITY



# WRENKH SALADS

## FOR SMALL AND LARGE APPETITE

- Lucky Salad** 12,50  
Mixed green salad with rapeseed oil dressing, crispy buckwheat, roasted smoked tofu and shepherd's cheese  
small 8,50  
*VEGETARIAN, A, F, G, M*
- Wrenkh Salad** 12,50  
Mixed green salad with rapeseed oil dressing, crispy polenta, roasted smoked tofu and parmesan  
small 8,50  
*VEGETARIAN, A, F, G, M*
- Lucky Salad Styrian-Style** 12,50  
Mixed green salad with pumpkin seed oil dressing, crispy quinoa and roasted smoked tofu  
small 8,50  
*VEGAN, A, F, M*
- Steak Salad** 16,50  
Mixed green salad with balsamic dressing, with homemade coriander-salsa and grilled steak bites  
small 10,50  
*GLUTENFREE, M, O*

# DESSERT

- Chia-Pudding** 6,00  
With red berries  
*VEGAN, GLUTENFREE*
- Freshly baked chocolate tartlet** 6,50  
Served with apple-ginger-compote and berry confit  
*A, C, G »TAKES ABOUT 10 MIN«*
- "G'wuzelte Mohnnudeln"** 7,50  
Sweet Austrian "gnocchi" rolled in poppy seeds served with honey butter and berry confit  
*A, C, G*
- "Topfenknödel"** 8,50  
Sweet Austrian "dumplings" with hazelnut crumbles and strawberry sauce  
*A, C, G*

*lunch-menu*

**MONDAY – FRIDAY UNTIL 15:00**

**ASK OUR STAFF  
WHILE STOCKS LAST**

2 Dishes 11,00  
3 Dishes 12,00



# WRENKH

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## RESERVATION

reservierung@wrenkh-wien.at  
+ 43 (0) 1 533 15 26

### OPENING HOURS

Monday – Saturday: 11:00 to 23:00  
kitchen: 11:00 to 22:00  
closed on sundays

[WWW.WRENKH-WIEN.AT](http://WWW.WRENKH-WIEN.AT)

### Allergy information according to Codex recommendation

Grains containing gluten	A
Crustaceans	B
Egg	C
Fish	D
Peanuts	E
Soy	F
Milk or lactose	G
Edible nuts	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupines	P
Molluscs	R