



Sommer

Lass dich treiben

Summer Menu





Welcome to Feuerdorf!

We're thrilled to have you at our culinary hotspot right on Vienna's Danube Canal.

Our kitchen crew, led by Chef Noah Mann, has put together a delicious mix of BBQ-inspired dishes - and we can't wait for you to dig in!

We're all about quality, sustainability, and regional flavors. Our meat comes straight from the Höllerschmid butcher in the Kamptal Valley, and most of our wines are from Austrian winemakers we know and love.

We hope you have an amazing time here and enjoy every moment (and every bite)!

Your Feuerdorf-Team

Snacks & Starters



Pimientos de Padrón	9.5
small, green, mild fried peppers with Maldon salt	
Burattina (G)	11.8
arugula, braised cherry tomatoes, balsamic vinegar	
Mini Sausages made from Ötscherblick pork (A,G,L,M,E)	12.5
7 pieces, a variety of cheese sausages and sausages made from Ötscherblick pork	
Calamari Fritti (A,R)	17.5
hand-breaded in cornmeal, served with lemon	
Gambas al Ajillo (B)	18.5
with garlic, chili and olive oil	

Feuerdorf “Leaf & Beef”



Wassermelonen Feta Salad (VEGGE) (G)	12.8
cucumber, mint and lime dressing (homemade)	
Organic Fried Chicken Salad (C,A,G)	17.8
with potato and field/lamb's salad (seed oil)	
Feuerdorf-Bowl (N)	
<u>Basis:</u> rice, cherry tomatoes, avocado, red cabbage, , sesame, vegan lemon mayo	
<u>Topping:</u> Tofu	15.5
Chicken	16.5
Beef	18.5



Seafood Selection



- Tuna Skewer** ^(D)
Finest Seafood from Yuu'n Mee **15.5**
- Shrimp Skewer** ^(B,R)
king prawns mediterranean style **17.5**
- Octopus Skewer** ^(R)
Finest Seafood from Yuu'n Mee **18.5**
- Octopus Salad** ^(R)
tender octopus with cherry tomatoes, arugula, red onion and olives **18.5**

Feuerdorf Classic



- Portobello** ^{VEGAN} ^(F,P)
with soy-based minced filling **13.8**
- ORGANIC Carpaccio from Austrian Beef** ^(G)
cherry tomatoes, arugula, parmesan **16.5**
- ORGANIC Cevapcici from Austrian Beef** ^(A,C,H,L,M)
6 pieces of Cevapcici with fries, coleslaw and Ajvar (marinated) **16.8**
- Dry aged Beef Burger from Austrian Beef** (150g) ^(A,C,G,E,O)
Beef Burger with cheddar cheese, lettuce & tomato with homemade burger sauce and fries **19.9**
- Feuerdorf Ribs** (500g) ^(A,E,G,M)
Pork ribs with grilled corn, two homemade Feuerdorf sauces and fries **24.9**
- Filet Steak from Simmertal Beef** (180g) ^(A,G)
Grilled vegetables, homemade pepper sauce **29.8**



Viennese Classic



Cheese Spätzle <small>VEGGIE (G,C)</small> with fried onions	15.5
Beef Goulash with Joseph Bread	17.5
Viennese Schnitzel (pork) <small>(C,A,G)</small> with fries & cranberries	18.5

Side dishes



Sauces according to Feuerdorf recipe <small>(please ask your service about allergens)</small> BBQ ketchup, hot chili, purple curry, honey mustard, fruity ketchup, garlic	1.8
Truffle mayo <small>(M,LG)</small>	2.8
Fries <small>(A,L)</small>	4.9
Joseph bread (2 slices)	4.9
Cole Slaw <small>(homemade) (G,M,C)</small>	4.9
Grilled vegetables <small>(A)</small>	4.9
Sweet potato fries	5.5
Truffle parmesan fries <small>(A,G)</small>	6.5

Dessert



Iced apricot dumplings <small>(E,C,N,F,G,A,H)</small>	6.9
Sachertorte <small>(E,C,N,F,G,A,H)</small>	6.9
Cheesecake Strudel or Apple Strudel <small>(E,C,N,F,G,A,H)</small>	6.9
Banana Split <small>(E,C,N,F,G,A,H)</small>	6.9



*We look forward to seeing you again in the
Feuerdorf am Donaukanal on the Danube Canal!*

Allergens: **A** Gluten, **B** crustaceans, **C** eggs, **D** fish, **E** peanuts, **F** soy, **G** milk,
H nuts, **L** celery, **M** mustard, **N** sesame, **O** sulfur dioxide + sulfites, **P** lupin,
R mollusks, **VEGGIE** vegetarian, **VEGAN** vegan, **GF** gluten-free

*All prices are in € and include VAT