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 an 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 meth-od and has become the measure of all beers world-wide. 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*	*€ 3,70*
Original gravity 12,5°	*0,50 l*	*€ 4,50*
5,00 Vol. -% Alcohol	*1,00 l*	*€ 8,50*
MÄRZEN	*0,30 l*	*€ 3,70*
Original gravity 12,5°	*0,50 l*	*€ 4,50*
5,00 Vol. -% Alcohol	*1,00 l*	*€ 8,50*
HELLES	*0,30 l*	*€ 3,70*
Original gravity 12,2°	*0,50 l*	*€ 4,50*
4,90 Vol. -% Alcohol	*1,00 l*	*€ 8,50*
SALM WEIZEN - Zweimaischverfahren	*0,30 l*	*€ 3,80*
Original gravity 12,0°	*0,50 l*	*€ 4,60*
4,90 Vol. -% Alcohol	*1,00 l*	*€ 8,90*
BOHEMIAN MIX	*0,30 l*	*€ 3,80*
Original gravity 12,5°	*0,50 l*	*€ 4,60*
5,00 Vol. -% Alcohol	*1,00 l*	*€ 8,90*
BEER TASTING	*5 x 0,10 l*	*€ 7,90*

BEER and soft drink mix

0,30 l RADLER *0,125 l Hell + herbal limonade*	*€ 3,90*
0,50 l RADLER *0,30 l Hell + herbal limonade*	*€ 4,70*

SOFT DRINKS

COCA COLA	*0,25 l*	*€ 2,70*
COCA COLA	*0,50 l*	*€ 4,40*
COCA COLA LIGHT/ZERO	*0,30 l bottle*	*€ 3,20*
FANTA, SPRITE	*0,30 l bottle*	*€ 3,20*
HERBAL LIMONADE	*0,25 l*	*€ 2,70*
HERBAL LIMONADE	*0,50 l*	*€ 4,40*
ICETEA White Cassis or Ice Berry	*0,25 l bottle*	*€ 3,50*
ICETEA Fuzetea LEMON or PEACH	*0,25 l bottle*	*€ 3,50*
SODA WATER	*0,25 l*	*€ 1,80*
SODA-LEMON	*0,25 l*	*€ 2,30*
MINERALWATER sparkling or still	*0,33 l bottle*	*€ 3,10*
MINERALWATER sparkling or still	*0,75 l bottle*	*€ 5,70*
APPLE JUICE	*0,20 l bottle*	*€ 3,30*
APPLE JUICE and soda water	*0,25 l*	*€ 2,90*
APPLE JUICE and soda water	*0,50 l*	*€ 4,90*
ORANGE JUICE	*0,20 l bottle*	*€ 3,30*
ORANGE JUICE and soda water	*0,30 l*	*€ 4,20*
ORANGE JUICE and soda water	*0,45 l*	*€ 5,10*
TONIC / BITTER LEMON	*0,20 l bottle*	*€ 3,30*
RED BULL	*0,25 l can*	*€ 4,30*
SODA – LEMON	*0,50 l*	*€ 4,20*
SODA – ELDER	*0,50 l*	*€ 4,20*
TAP WATER (first drink)	*0,50 l*	*€ 0,50*
NON-ALCOHOLIC BEER	*0,50 l bottle*	*€ 4,60*

SPARKLING WINE / CHAMPAGNE

Schlumberger Sparkling Brut / Rose on Ice	*0,20 l bottle*	*€ 14,90*
Schlumberger Sparkling Brut / Rose on Ice	*0,75 l bottle*	*€ 39,90*

OPEN WINE

GRÜNER VELTLINER	*1/8 l*	*€ 2,40*
ZWEIGELT/PORTUGIESER	*1/8 l*	*€ 2,40*

BOTTLES OF WINE

GRÜNER VELTLINER, Schlager - Sooß	*0,75 l*	*€ 19,90*
CHARDONNAY, Schlager – Sooß	*0,75 l*	*€ 19,90*
GEMISCHTER SATZ, Krug – Gumpoldskirchen	*0,75 l*	*€ 24,50*
ROTGIPFLER, Krug – Gumpoldskirchen	*0,75 l*	*€ 24,50*
BLAUER PORTUGIESER, Schlager - Sooß	*0,75 l*	*€ 19,90*
CUVEE CLASSIC, Krug – Gumpoldskirchen	*0,75 l*	*€ 24,50*

FINE SPIRITS MADE IN SALM BRÄU

SALM BIERBRAND	*2 cl*	*€ 3,50*
SALM WHISKY	*2 cl*	*€ 4,80*

SPIRITS FROM AROUND THE WORLD

MARTINI BIANCO	*4 cl*	*€ 3,90*
CAMPARI SODA	*4 cl + 0,125 l soda water*	*€ 4,20*
CAMPARI ORANGE	*4 cl + 0,20 l orange juice*	*€ 6,60*
GIN LEMON	*2 cl + 0,20 l bitter lemon*	*€ 6,60*
GIN TONIC	*2 cl + 0,20 l tonic*	*€ 6,60*
WODKA LEMON	*2 cl + 0,20 l bitter lemon*	*€ 6,40*
PEACH with blossom honey	*2 cl*	*€ 3,20*
FERNET BRANC	*2 cl*	*€ 3,20*
WODKA RUSSIAN STANDARD Platin	*2 cl*	*€ 3,40*
WODKA STOLICHNAYA	*2 cl*	*€ 3,20*
TEQUILA Olmeca	*2 cl*	*€ 3,40*
GORDON`S GIN	*2 cl*	*€ 3,30*
UNDERBERG	*2 cl bottle*	*€ 4,10*
JÄGERMEISTER	*2 cl bottle*	*€ 4,10*

Classic fruit brandies from Freihof „Alt Lustenau“

HIMBEER, MARILLE, BIRNE	*2 cl*	*€ 3,20*

SOUPS

CONSOMME garnished with stripes of pancake	*€ 3,70*
LIVER DUMPLING SOUP	*€ 4,30*
BOHEMIAN BROWN BEER SOUP topped with cheese	*€ 4,30*
CREAM OF GARLIC SOUP with bacon croutons	*€ 4,30*
CREAM OF PUMPKIN SOUP	*€ 4,60*

APPETIZERS

VENISON HAM (smoked) served with garlic bread	*€ 13,20*
APPETIZER PLATTER salmon, venison ham, *cranberry – liver pate and goat-cheese* *on lettuce with pumpkin seed oil*	*€ 13,20*

SALADS

GOURMET-SALAD mixed salad *with stripes of roast chicken* (cold)	*€ 10,20*
CHEF´S-SALAD mixed salad *with stripes of cheese and tender ham*	*€ 10,20*
TUNA-SALAD mixed salad *with tuna and onionrings*	*€ 10,20*
SHEEP-CHEESE-SALAD *with sheep-cheese and olives*	*€ 10,20*
HALLOUMI (grill cheese) *on lettuce with cherry tomatoes*	*€ 10,80*

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

MOZZARELLA & TOMATOES *on a bed of green salad,* *with olive oil and oregano*	*€ 10,20*

SALM BRÄU RYE BREAD SPECIALITIES

BEER SPREAD secret recipe, hot & spicy* (*pork)	*€ 7,10*
SMOKED MEAT PASTE *toasted with cheese*	*€ 7,10*
WALDVIERTLER with smoked farmhouse ham, tomatoes and herb butter	*€ 7,20*
MAILÄNDER toasted with ham, tomatoes, onion, pepper and cheese	*€ 7,20*
SALAMI toasted with salami, *spinach and goat cheese*	*€ 7,20*
TUNA toasted with tuna, red onionrings, sweet corn, tomatoes and cheese	*€ 7,10*
GARLIC BREAD toasted rye bread *with garlic butter*	*€ 3,90*
BRIE BREAD toasted with fresh slices of pepper and french Brie	*€ 7,10*
TOSCANA toasted with broccoli, *tomatoes, pepper, sweet corn* *& mozzarella*	*€ 7,20*

SNACKS

VIENNA SAUSAGE served with mustard and bread roll	*€ 5,70*
WEISSWURST with original Händlmaier mustard *and pretzel*	*€ 7,90*
GOULASH (small)with boiled potatoes	*€ 7,70*

DELICACIES

Original VIENNESSE SCHNITZEL (from veal) with parsley potatoes and cranberries	€ 18,90
BREADED AND FRIED PORKSCHNITZEL with potato salad	€ 12,20
CHICKEN CORDON BLEU with potato salad	€ 16,30
FRIED CHICKEN SCHNITZEL with potato salad	€ 12,20
CHICKEN SCHNITZEL (without breadcrumbs) with boiled potatoes in parsley	€ 12,20
TAFELSPITZ (boiled filet of beef) with cream spinach and fried potato cake	€ 17,30

OUT OF GRANDMA`S COOK BOOK

BAUERNSCHMAUS (FARMERS BANQUET) *smoked meat, sausages, roast pork,* *bread dumpling and beer cabbage*	*€ 14,80*
STELZE Haunch of ham (one portion) *with bread dumpling, beer cabbage,* *mustard and horseradish*	*€ 15,90*
SCHINKENFLECKERL (Austrian pasta with ham) *topped with cheese*	*€ 7,10*
LENTILS WITH BACON *with bread dumpling*	*€ 7,10*
ROAST PORK *with bread dumpling and beer cabbage*	*€ 13,10*
BEEF GULASCH *with bread dumpling*	*€ 12,90*
JÄGER PFANDL *Juicy game stew with red wine sauce, mushrooms,* *ham and spaetzle (small flour dumplings)*	*€ 16,30*

OUR HOUSE SPECIALITY

SURSTELZE for 2 people with mustard & horseradish	€ 24,90
SPARE RIBS for one	€ 17,90
SPARE RIBS for two	€ 33,90
SPARE RIBS & STELZE for four	€ 57,00

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

FISH

CAPE HAKE FILLET	*€ 14,50*
with boiled potatoes in parsley	
FRIED CAPE HAKE FILLET	*€ 14,50*
with potato salad	

All our fish are from certified, sustainable sources!

VEGETARIAN DISHES

VEGGIE BURGER (vegan)	*€ 10,90*
with homesfries and chillisauce	
BAKED CELERY	*€ 8,90*
with sauce Tartare and mixed salad	
SPINACH STRUDEL	*€ 8,30*
stuffed with sheep-cheese	
and herb sauce on the side	
SMALL SEMOLINA & EGG DUMPLINGS	*€ 8,10*
with green salad	
POTATO-CABBAGE STRUDEL	*€ 8,30*
with herb sauce and salad garnished	
MOZZARELLA	*€ 10,20*
and tomato on a bed of green salad,	
with olive oil and oregano	
POTATO FRITTER	*€ 7,10*
with a spicy sauce and salad	

DESSERTS

APPLE STRUDEL	
without wipped cream	*€ 5,10*
with wipped cream	*€ 5,60*
STRUDEL FILLED WITH SWEETENED CURDS	
with vanilla sauce	*€ 5,80*
APRICOT STRUDEL FILLED WITH SWEETENED CURDS	
without wipped cream	*€ 5,70*
with wipped cream	*€ 6,20*
PANCAKE	
with apricot jam	*€ 5,50*
PANCAKE	
with sweet chestnut cream	*€ 6,80*
SWEET CURD DUMPLINGS	
on a bed of chilled strawberry coulis	*€ 6,80*
CHOCOLATE CAKE	
with chocolate and wipped cream	*€ 6,20*
CHOCOLATE CAKE	
with vanilla ice cream, choclate & wipped cream	*€ 7,20*
ICE DUMPLING	
(from ZANONI) with apricotfilling	*€ 5,90*

COFFEE, TEA & HOT CHOCOLATE

SMALL ESPRESSO, BRAUNER (with a dash of milk)	*€ 2,40*
LARGE ESPRESSO, BRAUNER (with a dash of milk)	*€ 3,80*
MELANGE (with steamed milk)	*€ 3,30*
CAPPUCCINO (with wipped cream)	*€ 3,60*
CAFE LATTE	*€ 4,00*
HOT CHOCOLATE	*€ 3,90*
TEA	*€ 2,40*
FRUIT, CAMOMILE, ROSE-HIP,	
PEPPERMINT, GREEN or BLACK	

SIDE DISHES

MIXED SALAD	*€ 3,70*
GREEN SALAD	*€ 3,70*

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

POTATO SALAD	*€ 3,70*
CABBAGE SALAD	*€ 3,70*
FRIED POTATOES	*€ 3,70*
POTATOES IN PARSLEY	*€ 3,70*
BEER CABBAGE (warm)	*€ 3,70*
BREAD DUMPLING	*€ 3,70*
FRIED POTATO CAKE	*€ 3,70*
POTATO WEDGES	*€ 3,70*

EXTRAS

MUSTARD	*€ 0,50*
HORSERADISH	*€ 0,50*
KETCHUP	*€ 0,50*
MAYONNAISE	*€ 0,50*
CRANBERRIES	*€ 0,90*
PORTION BUTTER	*€ 0,70*
RYE BREAD	*€ 0,60*
BREAD ROLL	*€ 0,70*
PRETZEL	*€ 1,40*

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

DISPOSABLE BOTTLES

Refillable, to take away

1 l *(bottle € 7,90 / filling € 4,00)*	*€ 11,90*
2 l *(bottle € 9,20 / filling € 7,50)*	*€ 16,70*

PARTY BARRELS

To take away

10 l	*€ 45,00*
50 l	*€ 205,00*

(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

Staufeneck Seidel - Glass	*€ 3,10*
Staufeneck Krügel - Glass	*€ 4,20*
Staufeneck Eckmaßkrug - Glass	*€ 13,70*
Habsburg Seidel - Glass	*€ 3,10*
Habsburg Krügel - Glass	*€ 4,20*
Salm clay jug 0,5 l	*€ 6,90*
Salm clay jug 1,0 l	*€ 14,50*

COUPONS

Salm Bräu – Beer Academy	*€ 120,00*
Salm Bräu – Coupons	*€ 5,00 / € 10,00*

DIVERSES

Salm Bräu - Golfballs 3 pcs.	*€ 16,50*
Salm Bräu - Lanyard	*€ 5,00*
Salm Bräu - Cap	*€ 12,00*
Salm Bräu - Umbrella	*€ 12,00*

Salm for more than 95 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, Bra-zil 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 95 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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