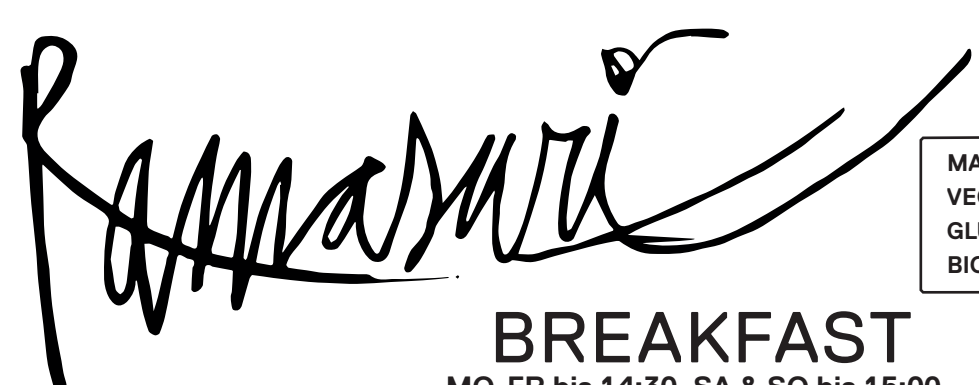




BREAKFAST EXTRAS

MARMELADE DER SAISON	1,90
VEGANE SCHOKOCREME	2,10
GLUTENFREIES	
BIO SAATENBROT (pro Scheibe)	1,80

BREAKFAST

MO-FR bis 14:30, SA & SO bis 15:00

mit frischem Bio Brot vom Joseph (Joseph Sauerteigbrot, Waldstaudenroggenbrot & Erdäpfelbrot)

*alle Frühstücksgerichte auch mit glutenfreiem Bio-Saatenbrot möglich (+ 2,70)

SWEET MORNING

BLUEBERRY PANCAKES Heidelbeeren, Bananencreme, Mandelkaramell	10,50
FRENCH TOAST Joseph Brioche, Vanillesauce, Marillenragout	10,50
DIE SÜSSE POTATO (vegan & glutenfrei) Süßkartoffel, Erdnussbutter, Bananencreme, hausgemachtes Granola, Sojanoghurt, Heidelbeeren, Kokos	9,50
MARMELADINGER Joseph Briocheknopf, Butter, hausgemachte Marmelade	8,20

HEALTHY CHOICE

SKYR GRANOLA NOGHURT (vegan & glutenfrei) isländisches Soja-Noghurt (viel Protein, wenig Fett), hausgemachtes Granola (Haselnüsse, Mandeln, Goji Beeren, Kokos...), Erdbeerragout	8,90
MARILLI VANILLI PORRIDGE (vegan) Haferflocken, Mandeldrink, Vanille, Marillenragout, Kokoschips	8,90

COMBOS

RAMASURI Beinschinken & Fenchelsalami, Eierspeis, Heublumenkäse, Marilli Vanilli Porridge, Butter, Kräuterfrischkäse, Joseph Brot & Roggenbrot	15,50
VEGENARRISCH (veggie) Eierspeis, Gemüsesticks, Avocado, fermentierte Radieschen, Skyr Granola Noghurt, Kräuterfrischkäse, Rote-Rüben-Hummus, Butter, Roggenbrot	15,50

EGGS & OMELETTES

von glücklichen, freilaufenden Bauernhof-Hühnern aus Herzogenburg

EIERSPEIS / SPIEGELEI HAM OR BACON & EGGS 2 Eier, Schnittlauch, Roggenbrot	7,30 8,90
HEUBLUMENKÄSEOMELETTE (veggie) 2 Eier, Käse, Jungzwiebel, Schnittlauch, Roggenbrot	9,50
MEDITERRANES OMELETTE (veggie) 2 Eier, semi-dried Paradeiser, Jungzwiebel, Oliven, Feta, Roggenbrot	10,20
SPICY CHORIZO OMELETTE 🌶️ 2 Eier, gebratene spanische Salami, Jalapeños, roter Paprika, Jungzwiebel, halbe Avocado, mariniertes roter Babymangold, Roggenbrot → mit Feta	14,50 + 2,50
POACHED EGGS 2 pochierte Eier, Safranholldaise, Bio English Muffin - FLORENTINA mit rotem Babymangold (veggie) - BENEDETTO mit Beinschinken - ROYAL mit Lachs	13,90 14,90 15,90
AVOCADOLALA Vanille-Avocado-Mash, geräucherter Lachs, pochiertes Ei, eingelegte rote Zwiebel, Lotuswurzelschips, Joseph Brot	13,90

WAKE UP CALLS

MINI GIN TONIC ESPRESSO MARTINI SHOT 4cl Espresso, Kaffeeelikör, Rum, Vanille (ab 2 Stk. möglich)	5,90 5,20
FRESH VITAMIN BOMBS 1/8l 1/4l	
ORANGENSAFT KAROTTEN-INGWERSAFT GESUNDER INGWER SHOT 4cl	3,90 / 5,80 3,90 / 5,80 3,90

RAMASURI MEETS JOSEPH

VITALGENUSS (vegan) Joseph Brot getoastet, Vanille-Avocado-Mash, roter Babymangold, Mango-Chili-Chutney, karamellierte Cashewkerne, Zitrusdressing → mit pochiertem Ei	12,90 + 2,00
VEGANS DON'T BITE (vegan) Roggenbrot getoastet, Rote-Rüben-Hummus, Erbsenmash, schwarzer Sesam, knusprige Kichererbsen, marinierter Babymangold → mit pochiertem Ei → mit Feta	12,90 + 2,00 + 2,50
STRACCIATELLA SANDWICH (veggie) Erdäpfelbrot geröstet mit Knoblauch, Stracciatella di Burrata, Ochsenherzparadeiser, Pistazien, semi-dried Paradeiser, Vogerlsalat, Olivenöl	13,90
CHEESY EGG SANDWICH (veggie) Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, aged English-Cheddar, karamellierte Zwiebel	10,20
FLUFFY SALMON Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, Creme Fraiche, marinierter Rucola, geräucherter Lachs	14,20
RAMASURI SANDWICH Joseph Brot getoastet, Heublumenkäse-Eierspeis aus 2 Eiern, semi-dried Paradeiser, sautierter roter Babymangold, kandierter Bacon, Kürbiskernölmayo	14,50

LUNCH MENU

MIT TAGESSUPPE ODER SALAT MO-FR 11:30-14:30	
SPICY LIME BASIL MELANZANI (vegan & gf) halbe Melanzani aus dem Ofen, Quinoa, Pak Choi, Sud aus Limette, Chili, Zitronengras, Tamari-Sojasauce, Ingwer	14,50
DAS BACKHENDL steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat	15,50
SOBA-MANGO SALAT MIT GARNELEN Soba Buchweizennudeln, Mango, Gurke, Kokos-Limetten-Dressing, Sesam, 3 Stk Garnelen	15,90

RAMASURI BAR SNACKS

RAMASURI POMMES MIT DIP (ab 11:30) 1 zur Auswahl: Rama Mayo Ketchup Jalapeñomayo (vegan) Kürbiskernölmayo	6,90
HAUSGERÖSTETE NÜSSE (bis 24:00)	5,90
MARINIERTE OLIVEN (bis 24:00)	4,90

LUNCH & DINNER

täglich
von 11:30 - 22:00

STARTERS

MAIS-MISO KALTSCHALE (vegan & glutenfrei) Mais, fermentierte Sojabohnen, Koriander-Öl, Kokoschips	7,20
GEBRATENER OKTOPUS (glutenfrei) gelbe Erbsencreme, karamellierte Zwiebel, Limette	14,90
CRISPY CORN RIBS (vegan & glutenfrei) Maiskolben in Chipotle-Marinade, Cashew-Limetten Dip	10,90
BEEF TRARAR À LA RAMASURI handgehacktes Weiderind, Dijon-Senf, Sauerrahm, Zitronenzeste, Joseph Brot, Ramasuri Pommes	16,50

SALATE & IN-BETWEENS

RAMASURI SOMMERSALAT (veggie) Burrata, Ochsenherz-Tomate, Marillenragout, roter Babymangold, Rucola, Vogerlsalat, Basilikum-Marillen Dressing, geröstete Mandeln	14,90
BACKHENDLSALAT das Ramasuri Backhendl, Vogerlsalat, fermentierte Radieschen, Cherrytomaten, Kürbiskernöl-Dressing, Preiselbeeren	14,90
SOBA-MANGO SALAT (vegan) Soba Buchweizennudeln, Mango, Gurke, Kokos-Limetten-Dressing, Sesam → mit Erdnuss-Hühnerspießen (3 Stk) → mit gebratenen Black Tiger Garnelen (4 Stk)	13,90 + 5,90 + 5,90
BAKED SWEETPOTATO (vegan & glutenfrei) gelbe Erbsencreme, Spinatsalat in Sesam-Soja Dressing, Gurken-Limetten-Mohn Relish → mit Feta	14,90 + 2,50

MAINS

SPICY LIME BASIL MELANZANI (vegan & gf) ganze Melanzani aus dem Ofen, Quinoa, Pak Choi, Sud aus Limette, Chili, Zitronengras, Tamari-Sojasauce & Ingwer, crispy Quinoa, frischer Thai Basilikum & Koriander → mit Erdnuss-Hühnerspießen (3 Stk)	15,90 + 5,90
HOMEMADE ZITRONEN GNOCCHI (veggie) Zitrone, frische Erbsen, Zitronen-Panko Brösel, Ricotta → Jenny Combo (inkl. Joseph Brot + Salat)	16,90 + 5,50
BBQ PULLED CHICKEN Erdäpfelbrot getoastet, steirisches Huhn, geräuchertes Öl, Jalapeño Mayo, Jungzwiebel, Chinakohl, Karottensalat, Ramasuri Pommes & Mayo	17,50
DAS BACKHENDL steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat, Preiselbeeren	17,50
BUTTERSCHNITZERL VOM WALLER 🍷 Avocado-Tomaten-Basilikum Mash, Chili, gegrillte Limette, marinierte Sesam-Gurken	17,90

DESSERTS

SCHOKOMOUSSE (glutenfrei) mit hausgemachtem Granola & frischen Beeren	6,50
CHEESECAKE mit Erdbeerragout	6,50
KOKOS MILCHREIS (kalt, vegan & glutenfrei) Erdbeerragout, gepuffter Amaranth	6,50
RAMA x CATALANA (vegan & optional glutenfrei) karamellierte Vanillecreme, Marillenragout, Kekscrumble	6,50

Unsere Servicemitarbeiter:innen geben dir gerne Auskunft über die Allergene in den einzelnen Speisen

Preise in € inkl. Mwst, Änderungen vorbehalten

war hier kein Platz mehr.
Frag einfach unser Team ♡

Wir verwenden ausschließlich **Bio-Milch**,
auf Wunsch auch **Oatly-Haferdrink**

APERITIF

PROSECCO FRIZZANTE (bio) 0,1l / 0,75l **4,30 / 27,00**
Nave de Oro, Veneto, Italien

LAVENDEL FIZZ	10,90
Tanqueray Gin, Lavendel-Veilchen Sirup, frische Zitrone, Rosmarin, Hibiscus, Soda	

GIN & ZEUGS	9,90
Tanqueray Gin, 1 Filler deiner Wahl	
- GIN TONIC mit Fentimans Indian Tonic Water	
- GIN YELLOW mit Ingwer-Lemongrass	
- GIN PURPLE mit Zwetschke-Heidelbeer	
- GIN TEA mit Ramasuri Eistee	
- GIN NATURTRÜB mit Bitter Fog Natural Tonic	+ 1,50

ZWETTLER LUFTIKUS ALKOHOLFREI Fl. 0,5l 4,60

TINTO DE RAMASURI 0,25l **6,50**
span. Rotwein, frische Zitrone & Orange,
Rohrzucker, Soda

 $1/81 \approx 0,75\%$

Herbert & Michael Kramer
Falkenstein, Weinviertel DAC, Niederösterreich
der Klassiker - leicht & trocken

Judith Beck
Gols, Neusiedlersee, Burgenland
fruchtig, mild & trocken

CUVÉE (CH, SR, R) (bio)
Johannes Zillinger
Velm-Götzendorf, Weinviertel, Niederösterreich
fruchtig, mineralisch, trocken + funky

 $1/81 \approx 0,75\%$

Gerhard & Brigitte Pittnauer
Gols, Burgenland
Rosé + Sonne = 

MERLOT, MÜLLER-THURGAU, PINOT NOIR
Andi Mann
Rheinhessen, Deutschland
 funky, fruchtig - rot-weiß gemischt

BLAUFRÄNKISCH, ZWEIFELT, MERLOT
Hans & Anita Nitthaus
Gols, Burgenland
kräftiger Klassiker

Bodegas Bhilar
Rioja, Spanien
vollmundiger spanischer Macho

frisches Kräuterbündel, Blütenhonig, Zitrone, Ingwer
 ♡ Wir füllen deine Tasse gern ein zweites Mal auf ♡

HAUSGEMACHTER CHAI LATTE	5.50
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→ mit extra Espresso Shot **+ 1,80**

HAUSGEMACHTE HEISSE SCHOKI	5,50
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INGWER-LEMONGRASS LIMONADE 0,5l	5,90
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ZWETSCHKEN-HEIDELBEER LIMONADE 0,5l 5,90

RAMASURI EISTEE 0,5l	5,90
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ORANGENSAFT 1/8l 1/4l	3,90 / 5,80
KAROTTEN-INGWERSAFT 1/8l 1/4l	3,90 / 5,80
GESUNDER INGWER SHOT 4cl	3,90

APFELSAFT NATURTRÜB 0,25l 3,80

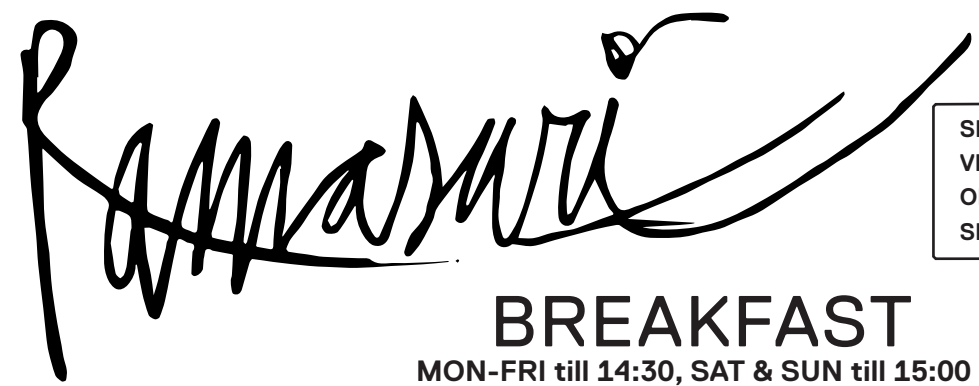
- MIT SODA 0,25l / 0,5l **3,20 / 4,90**
- MIT LEITUNGSWASSER 0,25l / 0,5l **2,90 / 4,40**

RÖMERQUELLE MINERALWASSER 3,40 / 5,90

Prickelnd / Still Fl. 0,33l / Fl. 0,75l
COCA COLA Fl. 0,33l **4,20**

FENTIMANS INDIAN TONIC WATER Fl. 0,2l	4,80
PONA BITTER FOG NATURAL TONIC Fl. 0,2l	4,80
FENTIMANS GINGER BEER Fl. 0,2l	4,80

SODA 0,25l / 0,5l	1,90 / 2,90
SODA MIT GESCHMACK* 0,25l / 0,5l	3,10 / 4,10
Himbeer / Holunder / frische Zitrone	



BREAKFAST EXTRAS

SEASONAL JAM	1,90
VEGAN CHOCOLATE SPREAD	2,10
ORGANIC & GLUTENFREE	
SEED BREAD (per slice)	1,80

BREAKFAST

MON-FRI till 14:30, SAT & SUN till 15:00

→ with fresh bread from Joseph's organic bakery (sourdough bread, rye bread & potato toast)

*all our breakfast dishes are also possible with organic glutenfree seed-bread (+ 2,70)

SWEET MORNING

BLUEBERRY PANCAKES 10,50
blueberries, caramelised banana cream, nut caramel

FRENCH TOAST 10,50
Joseph brioche, vanilla sauce, apricot ragout

THE SWEET POTATO (vegan & glutenfree) 9,50
sweetpotato, peanut butter, banana cream,
homemade granola, soy noghurt, blueberries, coconut

MARMELADINGER 8,20
Joseph brioche bun, butter, homemade jam

HEALTHY CHOICE

SKYR GRANOLA NOGHURT (vegan + glutenfree) 8,90
icelandic soy noghurt, homemade granola
(hazelnuts, almonds, goji berries, coconut flakes,
seeds, cashew nuts...), strawberry ragout

APRICOT-VANILLA PORRIDGE (vegan) 8,90
oatmeal, almond drink, vanilla,
apricot ragout, coconut chips

COMBOS

RAMASURI 15,50
Viennese ham & fennel salami, butter, mature hay flower
alpine cheese, apricot porridge, herbal cream cheese,
scrambled egg, sourdough & rye bread

VEGENARRISCH (veggie) 15,50
scrambled egg, vegetable sticks, avocado,
fermented radishes, skyr granola noghurt, herbal
cream cheese, beetroot hummus, butter, rye bread

EGGS & OMELETTES

we get our free-range eggs from a local farmer
where chickens enjoy their lives

SCRAMBLED EGGS / FRIED EGGS 7,30
HAM OR BACON & EGGS 8,90
2 eggs, chives, rye bread

HAYFLOWER CHEESE OMELETTE (veggie) 9,50
2 eggs, cheese, spring onions, chives, rye bread

OPEN MEDITERRANEAN OMELETTE (veggie) 10,20
2 eggs, semi-dried tomatoes, olives,
spring onions, feta cheese, rye bread

SPICY CHORIZO OMELETTE 14,50
2 eggs, chorizo sausage, fresh jalapeño chili,
red bell peppers, spring onions, avocado,
marinated red baby chard, rye bread
→ with feta cheese + 2,50

POACHED EGGS
2 poached eggs, saffron hollandaise, English muffin
- **FLORENTINA** (veggie) with red baby chard 13,90
- **BENEDETTO** with Viennese ham 14,90
- **ROYAL** with smoked salmon 15,90

AVOCADOLALA 13,90
mashed avocado, smoked salmon,
crispy lotus chips, poached egg,
pickled red onions, sourdough bread

WAKE UP CALLS

MINI GIN TONIC 5,90
ESPRESSO MARTINI SHOT 4cl (min: 2 pcs) 5,20
espresso, coffee liqueur, rum, homemade vanilla syrup

FRESH VITAMIN BOMBS

1/8l | 1/4l

FRESH ORANGE JUICE 3,90 / 5,80
FRESH CARROT & GINGER JUICE 3,90 / 5,80
HEALTHY GINGER SHOT 4cl 3,90

RAMASURI MEETS JOSEPH

VITALGENUSS (vegan) 12,90
toasted Joseph sourdough bread, mashed avocado,
red baby chard leaves, mango-chili chutney,
caramelised cashew nuts, lemon dressing
→ with poached egg + 2,00

VEGANS DON'T BITE (vegan) 12,90
toasted rye bread, beetroot hummus, mashed peas,
black sesame seeds, crispy chickpeas,
marinated baby chard leaves
→ with poached egg + 2,00
→ with feta cheese + 2,50

STRACCIATELLA SANDWICH (veggie) 13,90
Joseph's potato toast roasted with garlic,
stracciatella di burrata, oxheart tomatoes, pistachios,
semi dried tomatoes, corn leaf salad, olive oil

CHEESY EGG SANDWICH (veggie) 10,20
Joseph's potato toast, 2 scrambled eggs,
aged English cheddar, caramelised onions

FLUFFY SALMON 14,20
Joseph's potato toast, 2 scrambled eggs,
creme fraiche, marinated rucola, smoked salmon

RAMASURI SANDWICH 14,50
toasted sourdough bread, 2 scrambled eggs, mature hay
flower cheese, semi-dried tomatoes, sautéed red baby
chard, caramelised bacon, pumpkinseed oil mayo

LUNCH MENU

WITH SOUP OF THE DAY OR SALAD
MO–FR 11:30–14:30

SPICY LIME BASIL MELANZANI (vegan & gf) 14,50
oven-baked eggplant half, quinoa, pak choi, jus from
lime, chili, lemongrass, tamari soy sauce & ginger

BACKHENDL (FRIED CHICKEN) 15,50
Styrian boned chicken thigh, marinated in yoghurt
and herbs, panko, cucumber salad

SOBA MANGO SALAD WITH PRAWNS 15,90
soba buckwheat noodles, mango, cucumber,
coconut lime dressing, sesame, grilled prawns (3 pcs.)

RAMASURI BAR SNACKS

RAMASURI FRIES WITH DIP (from 11:30 on) 6,90
1 to choose: Rama mayo | ketchup |
pumpkinseed oil mayo | jalapeño mayo (vegan)

OUR TOASTED MIX OF NUTS (till midnight) 5,90

MARINATED OLIVES (till midnight) 4,90

LUNCH & DINNER

every day
from 11:30 - 22:00

STARTERS

CHILLED MISO-CORN SOUP (vegan & glutenfree) 7,20
corn, fermented soy beans, coriander oil, coconut chips

ROASTED OCTOPUS (glutenfree) 14,90
yellow fava bean puree, caramelised onions, lime

CRISPY CORN RIBS (vegan & glutenfree) 10,90
corn ribs, chipotle glaze, cashew-lime dip

BEEF TRARAR À LA RAMASURI 16,50
hand-chopped free-range beef, Dijon mustard, sour cream,
lemon, Ramasuri fries, toasted sourdough bread

SALADS & IN-BETWEENS

RAMASURI SUMMER SALAD (veggie) 14,90
burrata, oxheart tomato, apricot ragout,
red baby chard leaves, rucola, corn leaf salad,
basil-apricot dressing, toasted almonds

CRISPY CHICKEN SALAD 14,90
fried chicken Ramasuri style, corn salad,
fermented radishes, cherry tomatoes,
pumpkin seed oil dressing, lingonberry jam

SOBA-MANGO SALAD (vegan) 13,90
soba buckwheat noodles, mango, cucumber,
coconut-lime dressing, sesame seeds

→ with grilled satay chicken skewers (3 pcs) + 5,90
→ with grilled black tiger prawns (4 pcs) + 5,90

BAKED SWEETPOTATO (vegan & glutenfree) 14,90
yellow fava bean puree, spinach salad with sesame-soy
dressing, cucumber-lime-poppypseed relish
→ with feta cheese + 2,50

MAINS

SPICY LIME BASIL MELANZANI (vegan & gf) 15,90
oven-baked eggplant, quinoa, pak choi,
jus from lime, chili, lemongrass, tamari soy sauce &
ginger, fresh thai basil & coriander leaves
→ with grilled satay chicken skewers (3 pcs) + 5,90

HOMEMADE LEMON GNOCCHI (veggie) 16,90
lemon, fresh peas, lemon-panko crumbs, ricotta
→ **Jenny combo** (sourdough bread + salad) + 5,50

BBQ PULLED CHICKEN 17,50
Joseph's potato toast, Styrian chicken, smoked oil,
jalapeño mayo, spring onions, Chinese cabbage,
carrot salad, homemade fries with mayo

BACKHENDL (FRIED CHICKEN) 17,50
Styrian boned chicken thigh, marinated in yoghurt
and herbs, panko, cucumber salad, lingonberry jam

WELS CATFISH MEATBALLS 17,90
avocado-tomato-basil mash, chili, grilled lime,
marinated sesame-cucumbers

DESSERTS

CHOCOLATE MOUSSE (glutenfree) 6,50
with homemade granola & fresh berries

CHEESECAKE 6,50
with strawberry ragout

COCONUT MILKRICE (cold, vegan & glutenfree) 6,50
strawberry ragout, puffed amaranth

RAMA x CATALANA (vegan & glutenfree option) 6,50
caramelised vanilla cream, apricot ragout, biscuit crumble

Our staff happily informs you about allergens in our different products

All prices are in € and include VAT



THERE WASN'T
ENOUGH SPACE
for whiskey, schnaps & more
just ask our staff ♥

COFFEE – ALT WIEN
(ORGANIC, FAIRTRADE)

We only use organic milk,
if desired also **oat drink from Oatly**

ESPRESSO	2,90
ESPRESSO WITH MILK	3,10
MELANGE / CAPPUCCINO	4,60
AMERICANO, LONG BLACK	3,80
AMERICANO, LONG BROWN	3,90
DOUBLE ESPRESSO	4,80
DOUBLE ESPRESSO WITH MILK	4,90
LATTE MACCHIATO	5,50
FLAT WHITE	5,50

♥ All our coffees are also available **to go** ♥
& if you like, also **on the rocks**

HOT DRINKS

FRESH MINT & MELISSA BALM TISANE	5,20
FRESH SAGE & CITRUS THYME TISANE	5,20

fresh herbs, honey, lemon, ginger
♥ we happily re-fill your cup with hot water ♥

BLACK TEA / FRUIT TEA / GREEN TEA	4,50
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J. Hornig, Graz (organic)

HOMEMADE CHAI LATTE	5,50
syrup with 15 different spices, milk	
→ with extra espresso shot	+ 1,80

HOMEMADE HOT CHOCOLATE	5,50
dark chocolate, brown sugar, spices, milk	
→ with extra rum shot 2cl	+ 4,20

HOMEMADE LEMONADES

GINGER & LEMONGRASS LEMONADE 0,5l	5,90
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PLUM & BLUEBERRY LEMONADE 0,5l	5,90
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RAMASURI ICE TEA 0,5l	5,90
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FRESHLY SQUEEZED

ORANGE JUICE 1/8l 1/4l	3,90 / 5,80
CARROT & GINGER JUICE 1/8l 1/4l	3,90 / 5,80
HEALTHY GINGER SHOT 4cl	3,90

JUICES

NATURAL CLOUDY APPLE JUICE 0,25l	3,80
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- WITH SODA 0,25l / 0,5l	3,20 / 4,90
- WITH STILL WATER 0,25l / 0,5l	2,90 / 4,40

NON-ALCOHOLIC DRINKS

RÖMERQUELLE MINERAL WATER	3,40 / 5,90
sparkling / still	btl. 0,33l / btl. 0,75l
COCA COLA btl. 0,33l	4,20

FENTIMANS INDIAN TONIC WATER btl. 0,2l	4,80
PONA BITTER FOG NATURAL TONIC btl. 0,2l	4,80
FENTIMANS GINGER BEER btl. 0,2l	4,80

SODA 0,25l / 0,5l	1,90 / 2,90
FLAVOURED SODA* 0,25l / 0,5l	3,10 / 4,10
raspberry / elderflower / fresh lemon	

APERITIF

FRENCH GARDENER	8,80
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Belsazar vermouth dry, lemon balm melissa,
sage, thyme, lemon, tonic water

PINK NEGRONI	8,80
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Tanqueray gin, Campari, Belsazar vermouth red,
red currant lemon foam

CHINOTTO FOG	7,50
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Super Cattivo bergamotto bitter, pomegranate syrup,
Pona Bitter Fog natural tonic, lemon

MAG. DR. WERNER SAUER	8,30
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Averna, fresh lemon, fresh orange, soda

APEROLIVO	6,50
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prosecco, Aperol, olives

PROSECCO FRIZZANTE (org) 0,1l / 0,75l	4,30 / 27,00
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Nave de Oro, Veneto, Italy

COCKTAILS

HANDCRAFTED MOJITO	10,90
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black tea infused Bacardi rum, fresh lime,
homemade almond-mint syrup, soda

RAMASURI MULE (spicy)	10,90
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lemongrass infused vodka, lime-honey-ginger extract,
cucumber, ginger beer, prosecco, rosemary, pomegranate

BASIL BERRY TEQUILA	10,90
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Espolón tequila, basil-berry syrup, fresh lime,
soda, fresh thyme

SUMMER TO SHAKE	10,90
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Ignaz vodka, fresh lime, plum-rosemary syrup,
vanilla, fresh rosemary, orange

RHUBARB SOUR	10,90
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Bulleit Bourbon whiskey, fresh lemon, fresh orange,
rhubarb syrup, angostura bitters, aqua faba, rhubarb

LAVENDER FIZZ	10,90
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Tanqueray gin, lavender-violet syrup,
fresh lemon, rosemary, hibiscus, soda

♥ PLEASE ASK FOR OUR SHOT OF THE DAY ♥

LONGDRINKS

GIN & STUFF	9,90
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Tanqueray gin, 1 filler of your choice

- **GIN TONIC** with Fentimans Indian Tonic Water

- **GIN YELLOW** with ginger-lemongrass lemonade

- **GIN PURPLE** with plum & blueberry lemonade

- **GIN TEA** with Ramasuri ice tea

- **GIN CLOUDY** with Pona Bitter Fog natural tonic + 1,50

BEER

WEITRA LAGER 0,3l / 0,5l	4,10 / 4,90
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draft lager from Lower Austria

ZWETTLER ZWICKL 0,3l / 0,5l	4,10 / 4,90
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unfiltered draft beer from Lower Austria

SHANDY WITH ALMDUDLER 0,3l/0,5l	3,90 / 4,50
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BEER WITH SODA 0,3l/0,5l	3,50 / 4,10
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SCHNEIDER WEISSE HELL btl. 0,5l	4,80
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wheat beer, Schneider brewery, Kelheim, Bavaria

ZWETTLER NON ALCOHOLIC BEER btl. 0,5l	4,60
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SPRITZER

WHITE WINE SPRITZER 0,25l	3,80
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APEROL SPRITZ/ER 0,25l	6,50
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prosecco or white wine, soda, Aperol, orange

LAVENDER-VIOLET SPRITZER 0,25l	5,90
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PLUM & BLUEBERRY SPRITZER 0,25l	5,90
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white wine, soda, homemade syrup

RAMASURI SPRITZ	6,50
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prosecco, lime, fresh herbs, homemade
syrup depending on the season, soda

NESTROY'S HO-GU	6,50
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prosecco, lime, fresh mint, elderflower syrup, soda

TINTO DE RAMASURI 0,25l	6,50
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Spanish tinto, fresh lemon & orange,
brown sugar, soda

WHITE WINES

1/8l / 0,75l

NAKED ORANGE NV (org)	5,80 / 33,00
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Gernot & Heike Heinrich

Gols, Burgenland

orange & very aromatic ♥

GELBER MUSKATELLER 23 (org)	6,20 / 36,00
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Matthias Hager

Mollands, Kamptal, Lower Austria

as lovely as you are

GRÜNER VELTLINER ROSENBERG 24	5,10 / 29,00
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Herbert & Michael Kramer

Falkenstein, Weinviertel DAC, Lower Austria,

the classic - light & dry

WEISSBURGUNDER 23 (org)	5,50 / 32,00
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Judith Beck

Gols, Neusiedlersee, Burgenland

fruity, mild & dry

REVOLUTION WHITE SOLERA N/V	6,20 / 36,00
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CUVÉE (CH, SR, R) (org)

Johannes Zillinger

Velm-Götzendorf, Weinviertel, Lower Austria

fruity, mineralic, dry + funky

ROSÉ & RED WINES

1/8l / 0,75l

ROSÉ BY NATURE 24 (org)	5,80 / 33,00
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Gerhard & Brigitte Pittnauer

Gols, Burgenland

rosé + sun = ♥

RÖTLICH 22 (org)	6,20 / 36,00
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MERLOT, MÜLLER-THURGAU, PINOT NOIR

Andi Mann

Rheinhessen, Germany

funky, fruity - red-white mixed

HEIDEBODEN 22 (org)	6,50 / 38,00
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BLAUFRÄNKISCH, ZWIGELT, MERLOT

Hans & Anita Nittnaus

Gols, Burgenland

strong classic

BHILAR TINTO, RIOJA 22 (org)	5,80 / 33,00
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Bodegas Bhilar

Rioja, Spain

full flavoured, Spanish macho

all prices in € incl.. VAT

our staff really appreciates tip, if you are happy with their service <3

*youth drink

RAMASURI

PRATERSTRASSE 19 · 1020 WIEN