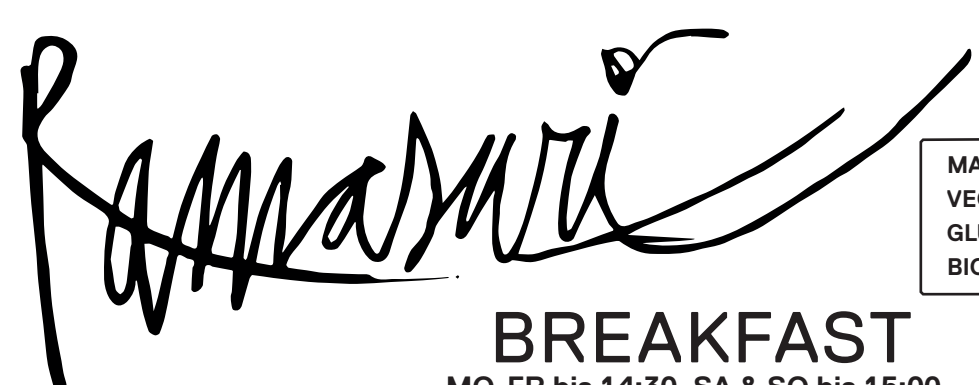




BREAKFAST EXTRAS

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 Brioche, Vanillesauce, Holunderbeerenragout	10,50
DIE SÜSSE POTATO (vegan & glutenfrei) Süßkartoffel, Erdnussbutter, Bananencreme, hausgemachtes Granola, Sojanoghurt, Heidelbeeren, Kokos	9,50
MARMELADINGER frisches Croissant, Butter, hausgemachte Marmelade	6,50

HEALTHY CHOICE

SKYR GRANOLA NOGHURT (vegan & glutenfrei) isländisches Soja-Noghurt (viel Protein, wenig Fett), hausgemachtes Granola (Haselnüsse, Mandeln, Goji Beeren, Kokos...), Zwetschkenröster	8,90
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PUMPKIN SPICE PORRIDGE (vegan) Haferflocken, Mandeldrink, Pumpkin Spice Gewürz, Kürbispüree, Holunderbeerenragout, Kakaonibs	8,90
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COMBOS

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

von glücklichen, freilaufenden

Bauernhof-Hühnern aus Herzogenburg

EIERSPEIS / SPIEGELEI	7,30
HAM OR BACON & EGGS 2 Eier, Schnittlauch, Roggenbrot	8,90

HEUBLUMENKÄSEOMELETTE (veggie) 2 Eier, Käse, Jungzwiebel, Schnittlauch, Roggenbrot	9,50
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MEDITERRANES OMELETTE (veggie) 2 Eier, semi-dried Paradeiser, Jungzwiebel, Oliven, Feta, Roggenbrot	10,20
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SPICY CHORIZO OMELETTE 🌶️ 2 Eier, gebratene spanische Salami, Jalapeños, roter Paprika, Jungzwiebel, halbe Avocado, marinierter roter Babymangold, Roggenbrot → mit Feta	14,50 + 2,50
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POACHED EGGS 2 pochierte Eier, Safran hollandaise, Bio English Muffin	
- FLORENTINA mit rotem Babymangold (veggie)	13,90
- BENEDETTO mit Beinschinken	14,90
- ROYAL mit Lachs	15,90

AVOCADOLALA Vanille-Avocado-Mash, geräucherter Lachs, pochiertes Ei, eingelegte rote Zwiebel, Lotuswurzelchips, Joseph Brot	13,90
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WAKE UP CALLS

MINI GIN TONIC	5,90
ESPRESSO MARTINI SHOT 4cl Espresso, Kaffeeликör, Rum, Vanille (ab 2 Stk. möglich)	5,20

FRESH VITAMIN BOMBS

1/8l | 1/4l

ORANGENSAFT	3,90 / 5,80
KAROTTEN-INGWERSAFT	3,90 / 5,80
GESUNDER INGWER SHOT 4cl	3,90

RAMASURI MEETS JOSEPH

VITALGENUSS (vegan) Joseph Brot getoastet, Vanille-Avocado-Mash, roter Babymangold, Mango-Chili-Chutney, karamellisierte Cashewkerne, Zitrusdressing → mit pochiertem Ei	12,90 + 2,00
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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
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CHEESY EGG SANDWICH (veggie) Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, aged English-Cheddar, karamellisierte Zwiebel	10,20
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FLUFFY SALMON Erdäpfelbrot getoastet, Eierspeis aus 2 Eiern, Creme Fraiche, marinierter Rucola, geräucherter Lachs	14,20
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RAMASURI SANDWICH Joseph Brot getoastet, Heublumenkäse-Eierspeis aus 2 Eiern, semi-dried Paradeiser, sautierter roter Babymangold, kandierter Bacon, Kürbiskernölmayo	14,50
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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
GEBRATENER LACHS (glutenfrei) Kürbisrisotto, gebratenes Lachsfilet, knusprige Petersilie	15,90

RAMASURI BAR SNACKS

RAMASURI POMMES MIT DIP (ab 11:30) 1 zur Auswahl: Rama Mayo Ketchup Jalapeñomayo (vegan) Kürbiskernölmayo	6,90
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ALLES KANN, NUSSMIX (bis 24:00) hausgeröstete Nüsse	5,90
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MARINIERTE OLIVEN (bis 24:00)	4,90
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LUNCH & DINNER

täglich
von 11:30 - 22:00

STARTERS

MARONICREMESUPPE (vegan & glutenfrei) Maroni, knuspriger Salbei	7,20
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KARFIOL BITES (vegan & glutenfrei) Karfiol, BBQ Miso Glaze, Apfel-Coleslaw, Karotten	10,90
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BEEF TRARAR À LA RAMASURI handgehacktes Weiderind, Dijon-Senf, Sauerrahm, Zitronenzeste, Joseph Brot, Ramasuri Pommes	16,50
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SALATE & IN-BETWEENS

RAMASURI HERBSTSALAT (veggie) Burrata, Radicchio, Zwetschkenröster, knusprige Haselnuss-Pankobrösel	14,90
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BACKHENDLSALAT das Ramasuri Backhendl, Vogerlsalat, fermentierte Radieschen, Cherrytomaten, Kürbiskernöl-Dressing, Preiselbeeren	14,90
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BAKED SWEETPOTATO (vegan & glutenfrei) Paprika-Walnusspüree, sautierter Babymangold, Quitten-Ingwer-Relish, gepuffter Buchweizen → mit Feta	14,90 + 2,50
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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
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HOMEMADE KÜRBIS GNOCCHI (veggie) Gnocchi aus Ricotta & Parmesan, geröstete Butternusskürbiscreme, Kohlsprossen, Rote-Rüben-Chips → gezupftes, geschmortes Ochsenfleisch → Jenny Combo (inkl. Joseph Brot + Salat)	16,90 + 5,90 + 5,50
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BBQ PULLED CHICKEN Erdäpfelbrot getoastet, steirisches Huhn, geräuchertes Öl, Jalapeño Mayo, Jungzwiebel, Chinakohl, Karottensalat, Ramasuri Pommes & Mayo	17,50
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DAS BACKHENDL steirische ausgelöste Maishühnerkeule in Joghurt-Kräuter-Marinade, Panko, Gurkensalat, Preiselbeeren	17,50
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BUTTERSCHNITZERL VOM WALLER 🐟 Petersilwurzelcreme, kalt gerührte Cranberries, Erdäpfelknusper, frischer Kren	17,90
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DESSERTS

SCHOKOMOUSSE (glutenfrei) mit hausgemachtem Granola & frischen Beeren	6,50
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CHEESECAKE mit Holunderbeerenragout	6,50
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KOKOS MILCHREIS (kalt, vegan & glutenfrei) Zwetschkenröster, gepuffter Amaranth	6,50
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RAMARILLEN-PALATSCHINKEN hausgemachte Marillenpalatschinken, Kakaonibs	6,50
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KNÖDEL HOUR

Mo-Fr von 14:30 - 17:00

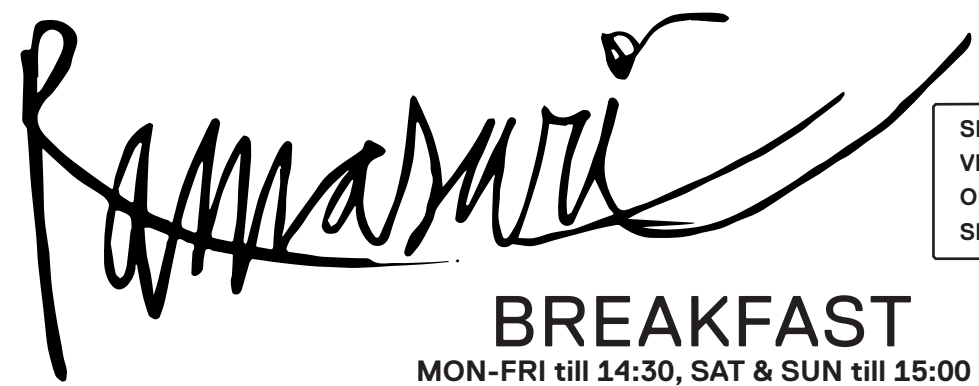
HAUSGEMACHTER, SÜSSER KNÖDEL DES TAGES + NUSSBRÖSEL + HEISSGETRÄNK

die Knödel werden ganz frisch gemacht
-> das dauert ca. 20 Minuten

6,90

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

Preise in € inkl. Mwst, Änderungen vorbehalten



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 blueberries, caramelised banana cream, nut caramel	10,50
FRENCH TOAST brioche, vanilla sauce, elderberry ragout	10,50
THE SWEET POTATO (vegan & glutenfree) sweetpotato, peanut butter, banana cream, homemade granola, soy noghurt, blueberries, coconut	9,50
MARMELADINGER croissant, butter, homemade jam	6,50

HEALTHY CHOICE

SKYR GRANOLA NOGHURT (vegan + glutenfree) icelandic soy noghurt, homemade granola (hazelnuts, almonds, goji berries, coconut flakes, seeds, cashew nuts...), plum ragout	8,90
PUMPKIN SPICE PORRIDGE (vegan) oatmeal, almond drink, pumpkin spice, pumpkin puree, elderberry ragout, cocoa nibs	8,90

COMBOS

RAMASURI Viennese ham & fennel salami, butter, mature hay flower alpine cheese, pumpkin spice porridge, herbal cream cheese, scrambled egg, sourdough & rye bread	15,50
VEGENARRISCH (veggie) scrambled egg, vegetable sticks, avocado, fermented radishes, skyr granola noghurt, herbal cream cheese, beetroot hummus, butter, rye bread	15,50

EGGS & OMELETTES

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

SCRAMBLED EGGS / FRIED EGGS HAM OR BACON & EGGS 2 eggs, chives, rye bread	7,30 8,90
HAYFLOWER CHEESE OMELETTE (veggie) 2 eggs, cheese, spring onions, chives, rye bread	9,50
OPEN MEDITERRANEAN OMELETTE (veggie) 2 eggs, semi-dried tomatoes, olives, spring onions, feta cheese, rye bread	10,20
SPICY CHORIZO OMELETTE 🐷 2 eggs, chorizo sausage, fresh jalapeño chili, red bell peppers, spring onions, avocado, marinated red baby chard, rye bread → with feta cheese	14,50 + 2,50

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

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

MINI GIN TONIC	5,90
ESPRESSO MARTINI SHOT 4cl (min: 2 pcs) espresso, coffee liqueur, rum, homemade vanilla syrup	5,20
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) toasted sourdough bread, mashed avocado, red baby chard leaves, mango-chili chutney, caramelised cashew nuts, lemon dressing → with poached egg	12,90 + 2,00
VEGANS DON'T BITE (vegan) toasted rye bread, beetroot hummus, mashed peas, black sesame seeds, crispy chickpeas, marinated baby chard leaves → with poached egg → with feta cheese	12,90 + 2,00 + 2,50
CHEESY EGG SANDWICH (veggie) Joseph's potato toast, 2 scrambled eggs, aged English cheddar, caramelised onions	10,20
FLUFFY SALMON Joseph's potato toast, 2 scrambled eggs, creme fraiche, marinated rucola, smoked salmon	14,20

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

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

SPICY LIME BASIL MELANZANI (vegan & gf) oven-baked eggplant half, quinoa, pak choi, jus from lime, chili, lemongrass, tamari soy sauce & ginger	14,50
BACKHENDL (FRIED CHICKEN) Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad	15,50
SALMON FILET (glutenfree) pumpkin risotto, grilled salmon filet, crispy parsley	15,90

RAMASURI BAR SNACKS

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

CREAMY CHESTNUT SOUP (vegan & glutenfree) chestnuts, crispy sage leaves	7,20
CAULIFLOWER BITES (vegan & glutenfree) cauliflower, BBQ miso glaze, apple coleslaw, carrots	10,90

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

RAMASURI AUTUMN SALAD (veggie) burrata, radicchio, plum ragout, crispy hazelnut-panko crumble	14,90
CRISPY CHICKEN SALAD fried chicken Ramasuri style, corn salad, fermented radishes, cherry tomatoes, pumpkin seed oil dressing, lingonberry jam	14,90

BAKED SWEETPOTATO (vegan & glutenfree) bell pepper-walnut puree, sautéed red baby chard leaves, quince-ginger relish, puffed buckwheat → with feta cheese	14,90 + 2,50
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MAINS

SPICY LIME BASIL MELANZANI (vegan & gf) 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)	15,90 + 5,90
HOMEMADE PUMPKIN GNOCCHI (veggie) Gnocchi from ricotta & parmesan cheese, roasted butternut squash puree, brussels sprouts, beetroot chips → with pulled & braised oxtail → Jenny combo (sourdough bread + salad)	16,90 + 5,90 + 5,50

BBQ PULLED CHICKEN Joseph's potato toast, Styrian chicken, smoked oil, jalapeño mayo, spring onions, Chinese cabbage, carrot salad, homemade fries with mayo	17,50
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BACKHENDL (FRIED CHICKEN) Styrian boned chicken thigh, marinated in yoghurt and herbs, panko, cucumber salad, lingonberry jam	17,50
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WELS CATFISH MEATBALLS 🐟 parsley root puree, cold-stirred cranberries, crispy potato flakes, horseradish	17,90
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DESSERTS

CHOCOLATE MOUSSE (glutenfree) with homemade granola & fresh berries	6,50
CHEESECAKE with elderberry ragout	6,50
COCONUT MILKRICE (cold, vegan & glutenfree) plum ragout, puffed amaranth	6,50
RAMA APRICOT CREPE homemade crepes, apricot jam, cocoa nibs	6,50

KNÖDEL HOUR

Mon–Fri from 14:30 - 17:00



**HOMEMADE, SWEET DUMPLING OF THE DAY
+ TOASTED NUT-BREADCRUMBS + HOT DRINK**

our dumplings are freshly prepared
-> this takes about 20 minutes

6,90

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
- 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 BITTERSCHÖN ORANGE btl. 0,25l	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
Belsazar vermouth dry, lemon balm melissa, sage, thyme, lemon, tonic water	

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

MANDARINO FOG	7,50
Super Cattivo mandarino bitter, clementine- cinnamon syrup, Pona Bitterschön Orange, fresh lemon	

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

APEROLIVO	6,50
prosecco, Aperol, olives	

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

COCKTAILS

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

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

KIRSCHMAUS	10,90
Espolón tequila, sour cherry-rosemary syrup, fresh lemon, aqua faba, fresh orange, cherry compote	

AUTUMN TO SHAKE	10,90
Ignaz vodka, fresh lime, strawberry-rhubarb syrup, vanilla, rhubarb compote, fresh rosemary	

SOUR NÜSSLE	10,90
Freihof Nüssle hazelnut liqueur, fresh lime, vanilla, aqua faba	

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

♥ PLEASE ASK FOR OUR SHOT OF THE DAY ♥

LONGDRINKS

GIN & STUFF	9,90
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 Bitterschön Orange	+ 1,50

BEER

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

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

SHANDY WITH ALMDUDLER 0,3l/0,5l	3,90 / 4,50
BEER WITH SODA 0,3l/0,5l	3,50 / 4,10

SCHNEIDER WEISSE HELL btl. 0,5l	4,80
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
prosecco or white wine, soda, Aperol, orange	

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

RAMASURI SPRITZ 0,25l	6,50
prosecco, lime, fresh herbs, homemade syrup depending on the season, soda, fresh berries	

NESTROY'S HO-GU 0,25l	6,50
prosecco, lime, fresh mint, elderflower syrup, soda	

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

WHITE WINES

1/8l / 0,75l

NAKED ORANGE NV (org)	5,80 / 33,00
<i>Gernot & Heike Heinrich Gols, Burgenland</i>	
orange & very aromatic ♥	

GELBER MUSKATELLER 23 (org)	6,20 / 36,00
<i>Matthias Hager Mollands, Kamptal, Lower Austria</i>	
as lovely as you are	

GRÜNER VELTLINER ROSENBERG 24	5,10 / 29,00
<i>Herbert & Michael Kramer Falkenstein, Weinviertel DAC, Lower Austria,</i>	
the classic - light & dry	

WEISSBURGUNDER 24 (org)	5,50 / 32,00
<i>Judith Beck Gols, Neusiedlersee, Burgenland</i>	
fruity, mild & dry	

MISCHKULTUR WHITE 23 (org)	6,20 / 36,00
SCHEUREBE, HUXELREBE, SILVANER, M-TH	
<i>Andi Mann Rheinhessen, Germany</i>	
floral, mineralic, fruity, funky	

ROSÉ & RED WINES

1/8l / 0,75l

ANDERT ROSÉ 22 (org)	5,80 / 33,00
<i>Erich & Michael Andert Pamhagen, Lake Neusiedl, Burgenland</i>	
fruity, juicy & dark	

AVANTI POPOLO 23 (soon org.)	6,20 / 36,00
SYRAH, MERLOT, CABERNET SAUVIGNON...	
<i>Axel Prüfer Languedoc, France</i>	
fruity, earthy, dry	

HEIDEBODEN 22 (org)	6,50 / 38,00
BLAUFRÄNKISCH, ZWIGELT, MERLOT	
<i>Hans & Anita Nittnaus Gols, Burgenland</i>	
strong classic	

BHILAR TINTO, RIOJA 23 (org)	5,80 / 33,00
<i>Bodegas Bhilar Rioja, Spain</i>	
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