

The background is a vibrant, abstract composition of thick, expressive brushstrokes. The color palette is dominated by deep reds, magentas, and pinks, which are layered over a dark, rich blue. Interspersed throughout are streaks and splatters of bright yellow and lime green, creating a sense of dynamic movement and energy. The overall effect is reminiscent of a modern, expressive painting or a digital art piece with a textured, painterly quality.

66. WIENER
OPERNBALL
8. FEBRUAR 2024

HEURIGEN WIENINGER
FOOD &
BEVERAGES

ALLERGEN INFORMATION

A Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamu or their hybrid strains) and products thereof, **B** Crustaceans and products thereof, **C** Eggs and products thereof, **D** Fish and products thereof, **E** Peanuts and products thereof, **F** Soybeans and products thereof, **G** Milk and products thereof (including lactose), **H** Nuts and products thereof **L** Celery and products thereof, **M** Mustard and products thereof, **N** Sesame seeds and products thereof, **O** Sulphur dioxide and sulphites in certain concentrations, **P** Lupins and products thereof, **R** Molluscs and products thereof.

All prices are in EURO incl. all taxes and duties. You have the option to pay cash, by debit or credit card, we accept the following cards: Mastercard, Maestro, Visa, JCB, V-Pay, UnionPay, Diners Club, American Express.

Prices include a 10% donation surcharge to »Österreich hilft Österreich« – thank you very much!



WHITE WINES

Winery Wienerer	0,125 L	€ 16,00
2023, Wiener Gemischter Satz DAC (Bio) ◦	0,75 L	€ 96,00
Winery Wienerer	0,125 L	€ 22,00
2021, Wiener Gemischter Satz DAC Ried Ulm (Bio) ◦	0,75 L	€ 130,00
Winery Wienerer	0,125 L	€ 18,50
2021, Grüner Veltliner Ried Kaasgraben (Bio) ◦	0,75 L	€ 110,00
Winery Wienerer	0,125 L	€ 23,50
2021, Riesling Ried Preussen (Bio) ◦	0,75 L	€ 140,00
Winery Wienerer	0,125 L	€ 20,00
2020, Chardonnay Select (Bio) ◦	0,75 L	€ 120,00
Winery Wienerer	0,125 L	€ 40,00
2020, Chardonnay Grand Select (Bio) ◦	0,75 L	€ 240,00
Winery Wienerer	0,25L	€ 14,50
Weißer G'spritzer ◦		

RED WINES

Winery Wienerer	0,125 L	€ 16,00
2018, Wiener Trilogie (Cuvée ZW, ME, CS) (Bio) ◦	0,75 L	€ 96,00
Winery Wienerer	0,125 L	€ 20,00
2021, Pinot Noir Select (Bio) ◦	0,75 L	€ 120,00
Winery Wienerer	0,125 L	€ 32,00
2012, Danubis Grand Select (Cuvée CS, ME, ZW) (Bio) ◦	0,75 L	€ 190,00

SPARKLING

Schloß Gobelsburg / Brut Reserve °	0,1 L	€ 21,00
	0,75 L	€ 147,00
Schloß Gobelsburg / Blanc de Blanc °	0,75 L	€ 210,00
Schloß Gobelsburg / Rosé °	0,75 L	€ 215,00

CHAMPAGNE

Champagne Bollinger / Special Cuvée °	0,1 L	€ 50,00
	0,75 L	€ 345,00
Champagne Bollinger / Rosé °	0,1 L	€ 53,50
	0,75 L	€ 375,00
Champagne Bollinger / La Grande Année °	0,75 L	€ 550,00
Champagne Bollinger / R.D. °	0,75 L	€ 695,00

OTHER DRINKS

Ottakringer beer ^A	0,33 L	€ 14,50
Reisetbauer Blue Gin	4 CL	€ 22,00
Reisetbauer Rote Williams	4 CL	€ 22,00

NON-ALCOHOLIC BEVERAGES

Vöslauer mineral water still / sparkling *	0,33 L	€ 9,90
Vöslauer mineral water still / sparkling *	0,75 L	€ 23,50
Wetter's apple juice	0,25 L	€ 13,50
Wieninger grape juice rosé (Bio)	0,25 L	€ 13,50
Almdudler *	0,33 L	€ 12,50
Kinley Tonic	0,33 L	€ 12,50
Red Bull	0,25 L	€ 15,00
Red Bull sugarfree	0,25 L	€ 15,00
Red Bull limited edition	0,25 L	€ 15,00

*youth beverage

FOOD

Winzerbrettl (mixed charcuterie board for one) € 29,00
bacon, smoked salami, blood sausage, ham, head cheese,
cheese, pickles, sweet chili, spread, mustard, horseradish
and to choose Wachauer or Vintschgerl (light or dark roll)

Winzerplatte for two (mixed charcuterie board for two) € 58,00
bacon, smoked salami, blood sausage, ham, head cheese,
cheese, pickles, sweet chili, spread, mustard, horseradish
and to choose Wachauer or Vintschgerl (light or dark roll)

Cheese Variation (vegetarian) € 29,00
a choice of different cheeses from Galtür in Tyrol
with fig mustard, quince jelly and Liptauer (cream cheese)
and to choose Wachauer or Vintschgerl (light or dark roll)

Meat patties with potato salad € 36,00

Wieningers smoked bacon (Pancetta) with two sliced € 29,00
dark bread

Viennese style bread with ham and horseradish € 22,00

Tyrolian style bread with bacon and horseradish € 22,00

Spread Trio on sliced dark bread € 16,00
with Liptauer, Grammelschmalz-/Bratlfett and
Erdäpfelkas

BREAD

Wachauer, Vintschgerl (light or dark roll) or € 6,00
glutenfree rolls

ORIGINAL PISCHINGER (chocolate wafers)

with almond, hazelnut or plain € 11,00

Gladly ask our well trained employees for
any informations about allergens.

BUSCHENSCHANK WIENINGER

am Nussberg in residence at the Vienna Opera Ball 2024

Welcome to the Buschenschank Wieninger am Nussberg in Residence. Our family business offers you fine wines from the best Viennese vineyards, as well as special Buschenschank delicacies from local, first-class producers. You can usually enjoy all of this directly in our vineyard in the Weisleiten vineyard on Vienna's Nussberg, but this time on the occasion of the Vienna Opera Ball in Residence at the Vienna State Opera. Here we want to translate the beautiful tradition of the Viennese wine tavern into the present day.

The Viennese wine tavern culture dates back to 1784.

At that time, Emperor Joseph II allowed winegrowers to serve their wine.

The history of our Buschenschank is comparatively young: it was born in 2005 when the former tractor garage was converted into a Buschenschank. After this fell victim to a fire in 2016, we served our guests from a pop-up container for a year and then rebuilt the building in its current form at the beginning of 2018.

Enjoy the relaxed atmosphere away from the large dance floors and a biodynamic wine or two. Taste your way through our wide range, which represents the uniqueness of the Vienna region. Our wines have been celebrating national and international tasting successes for years. We are also happy to spoil you with delicious delicacies from Austrian flagship producers. Whether mountain cheese from Huber in Galtür, sausages from Ortner in Lienz or pastries from Schmidl in Dürnstein. When composing our dishes, we follow the guiding principle: local, sustainable and mostly organic.

We wish you an enchanting night at the Opera Ball,

The Wieninger family and the Wieninger am Nussberg team

WE WISH YOU
A WONDERFUL
BALL NIGHT!





→ *floor plans & programme*