

# THE FARRIER

Bereits 1850 wurde hier ein Militär-Reitlehrer-Institut gegründet. Die erhaltenen Säulen des Hauses bewahren bis heute die Spuren vergangener Zeiten. Als Hommage an die Geschichte trägt die Bar den Namen „The Farrier“, der an die Reitlehrer des Instituts und ihre Verbindung zu Pferden sowie dem Handwerk des Hufschmieds erinnert.

As early as 1850, a Military Riding Instructors' Institute was established here. The preserved columns still bear the traces of times gone by. As a tribute to its history, the bar is named „The Farrier“, a nod to the riding instructors of the institute and their connection to horses and the craft of farriery.

## BAR KARTE

EUR

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<b>SIGNATURE COCKTAILS</b>	<b>Fresh &amp; Cloudy</b> 12 Vodka   Zitronengras   Limette   Holundersirup   Apfelsaft
	<b>Imperial Appletini</b> 12 Vodka   Apfellikör   Apfelsaft   Zitrone
<b>CLASSIC COCKTAILS</b>	<b>Old Fashioned</b> 16 Bourbon Whiskey   Zucker   Bitterlikör   Orange
	<b>Negroni</b> 15 Gin   Wermut   Campari
	<b>Cosmopolitan</b> 14 Vodka   Cointreau   Limette   Cranberry
	<b>Manhattan</b> 16 Bourbon Whiskey   Wermut   Bitterlikör
	<b>Espresso Martini</b> 15 Vodka   Kaffeelikör   Espresso   Vanille   Zucker
	<b>Margerita</b> 14 Tequila   Cointreau   Zitrone
	<b>Mojito</b> 12 Rum   Limette   Minze   Soda
	<b>THE FARRIER SELECTION</b>
<b>Julia´s Favorite</b> 16 Vodka   Grand Marnier   Himbeeren   Zitrone   Grenadine   Eiweiß [C]	
<b>Pink Lady</b> 12 Vodka   Grenadine   Cranberry   Eiweiß   Grapefruitsaft   karamellisierter Zucker   Zitrone [C]	
<b>Ocean Drive</b> 14 Rum   Mango   Passionsfrucht   Zitrone	
<b>Caipirinha Maracuja</b> 14 Cachaça   Prosecco   Passionsfrucht   Passionsfruchtnektar   Limette	
<b>Strawberry Daiquiri</b> 15 Rum   Erdbeeren   Limette	
<b>Whiskey Peach Smash</b> 16 Bourbon   Pfirsich   Zitrone   Zucker   Orange Bitter	
<b>Basil &amp; Cucumber Fizz</b> 14 Gin   Gurke   Basilikum   Limette   Zucker   Eiweiß   Soda [C]	

			EUR
<b>THE FARRIER SELECTION</b>	<b>Mango Mezcalita</b>	Mezcal   Tequila   Orangenlikör   Agave   Mango Sirup   Limette	<b>16</b>
	<b>Just Now</b>	Vodka   Passionsfrucht   Ananas   Hollunder   Zitrone   Ingwer	<b>14</b>
	<b>Golden Raspberry</b>	Gin   Zitrone   Safran-Honig-Thymian Sirup   Himbeere	<b>14</b>
	<b>Tiramisu</b>	Vodka   Kahlua   Baileys   Espresso   Schlagobers   Zucker [o]	<b>14</b>
<b>ALKOHOLFREIE COCKTAILS</b>	<b>Negroni Sano</b>	Tanqueray 0,0%   Not Vermouth   Martini Vibrante	<b>10</b>
	<b>Purple Berry Virgin Mojito</b>	Organics Purple Berry   Mojito Minze Sirup   Limette   Minze   frische Beeren	<b>10</b>
	<b>Caribbean Breeze</b>	Passionsfrucht   Ananas   Orange   Limette   Melone	<b>10</b>
	<b>Lucky Charme</b>	Apfel   Mango   Orange   Zitrone	<b>10</b>
<b>ALKOHOLFREIE LONGDRINKS</b>	<b>Limonzero Spritz</b>	Limonzero   Soda	<b>10</b>
	<b>Vibrante Soda</b>	Martini Vibrante   Soda [o]	<b>10</b>
	<b>Juniper No.0</b>	Tanqueray 0.0%   Tonic Water	<b>12</b>
<b>SCHAUMWEIN GLASWEISE</b>	Langlois Crémant Brut [o]	0.1l	<b>10</b>
	Langlois Crémant Rosé [o]	0.1l	<b>11</b>
	Ayala Champagner Brut [o]	0.1l	<b>18</b>
	Ayala Champagner Rosé [o]	0.1l	<b>23</b>
<b>WEISSWEIN</b>	<b>Grüner Veltliner „Am Berg“</b>	0.125l	<b>10</b>
	Weingut Bernhard Ott [o]		
	<b>Sauvignon Blanc</b>	0.125l	<b>8</b>
	Weingut Primus [o]		
<b>ROTWEIN</b>	<b>Cabernet Sauvignon „Selection“</b>	0.125l	<b>8</b>
	Weingut Scheibelhofer [o]		
	<b>Cuvée „Heideboden“</b>	0.125l	<b>9</b>
	Weingut Keringer [o]		

## SPIRITUOSEN

## GIN

Beefeater	11
Bombay Sapphire	12
Blue Gin	15
Hendrick´s	15
Gin Mare	16
Monkey 47	15
Blue Gin Sloeberry	12
Brockmans Gin	13
Roku Gin	14

## VODKA

Absolut Vodka	11
Stolichnaya	12
42 Below	14
Grey Goose	15
Edelweiss The Alpine Vodka	13
Belvedere	15
Haku Vodka	15

## RUM / CACHACA

Havana Club 3 yo	10
Havana Club 7 yo	12
Havana Club Rum Seleccion de Maestro	15
Diplomatico	16
Zacapa Solera	17
Don Papa Baroko	14
The Kraken Spiced Rum	14
Cachaca 5l	11

## WHISKEY


Jameson Irish Whiskey	11
Jameson Black Barrel	13
The Glenlivet Founders Reserve	14
Johnnie Walker Black Label 12 yo	12
Chivas Regal Blended Scotch Whiskey 12 yo	13
Macallan Double Cask 12 yo	22
Lagavulin Malt Whiskey 16 yo	22
Lagavulin 8 yo	16
Glenfiddich 12 yo	14
Aberlour 12 yo	14
Caol Ila 12 yo	15
Suntory Toki	14
Suntory Chita	16
Hibiki Japanese Harmony	22
Affenzeller Grain Whisky	15

## BOURBON

Four Roses Bourbon Whiskey	11
Wild Turkey Rye Whiskey	13
Jack Daniel´s Tennessee Whiskey	11
Maker´s Mark Bourbon Whiskey	11
Bulleit Rye	14
Woodford Reserve Bourbon Whiskey	15

		0.04l	EUR
<b>SPIRITUOSEN</b>	<b>TEQUILA / MEZCAL</b>		
	Olmecca Blanco		<b>10</b>
	Olmecca Reposado		<b>11</b>
	Patrón Silver		<b>14</b>
	Patrón Reposado		<b>15</b>
	Clase Azul Plata		<b>25</b>
	Clase Azul Gold		<b>90</b>
	Clase Azul Ultra Añejo		<b>400</b>
	San Cosme Oaxaca Mezcal		<b>13</b>
	<b>COGNAC</b>		
	Remy Martin		<b>9</b>
	Hennessy VS		<b>10</b>
	Hennessy VSOP		<b>18</b>
	Hennessy XO		<b>45</b>
	<b>GRAPPA</b>		
Nonino Il Moscato		<b>9</b>	
Nonino Monovitigni Lo Chardonnay		<b>10</b>	
Nonino Antica Cuveé		<b>14</b>	
<b>CALVADOS</b>			
Christian Drouin Calvados ABC		<b>10</b>	
Christian Drouin Pays d'Auge Hors d'âge		<b>18</b>	

<b>BIER</b>	Schladminger vom Fass [A]	0.3l	<b>5</b>
	Schladminger vom Fass [A]	0.5l	<b>7</b>
	Starobrno vom Fass [A]	0.3l	<b>5</b>
	Starobrno vom Fass [A]	0.5l	<b>7</b>
	Edelweiss Hofbräu [A]	0.5l	<b>7</b>
	Edelweiss Hofbräu alkoholfrei [A]	0.5l	<b>7</b>
	Gösser Naturradler Zitrone [A]	0.33l	<b>6</b>
	Gösser Naturgold alkoholfrei [A]	0.33l	<b>6</b>

<b>SÄFTE</b>	Rauch BIO Apfelsaft naturtrüb 	0.2l	<b>4.5</b>
	Rauch Marille	0.2l	<b>4.5</b>
	Rauch Johannisbeere	0.2l	<b>4.5</b>
	Rauch Erdbeere	0.2l	<b>4.5</b>

<b>SOFT GETRÄNKE</b>	Pepsi   Pepsi Zero   Mirinda   7 Up Zero	0.25l	<b>4.5</b>
	Almdudler	0.35l	<b>4.5</b>
	Rauch Eistee Pfirsich oder Zitrone	0.33l	<b>4.5</b>
	Fever Tree Tonic   Pink Grapefruit   Mediterranean Tonic	0.2l	<b>6</b>
	Red Bull Organics Fizzy Peach   Purple Berry   Tonic Water   Bitter Lemon   Ginger Ale   		
	Ginger Beer	0.25l	<b>7</b>
	Red Bull	0.25l	<b>7</b>
	Red Bull Zuckerfrei	0.25l	<b>7</b>
	Red Bull Saisonelle Edition	0.25l	<b>7</b>

EUR

<b>KAFFEE</b> <b>JULIUS MEINL</b>	Kleiner Schwarzer	<b>3.5</b>
	Kleiner Brauner [G]	<b>4</b>
	Großer Schwarzer	<b>5</b>
	Großer Brauner [G]	<b>5.5</b>
	Cappuccino [G]	<b>5.5</b>
	Melange [G]	<b>5.5</b>
	Verlängerter [G]	<b>5</b>
	Café Latte [G]	<b>5.5</b>
	Flat White [G]	<b>5.5</b>

Alle Kaffeespezialitäten werden mit bio-zertifiziertem Kaffee in bester Qualität zubereitet.



<b>TRINK</b> <b>SCHOKOLADE</b>	Heiße Schokolade [G]	<b>5.5</b>
	Heiße Schokolade mit Schlagobers [G]	<b>6</b>
	+ Schuss Rum oder Baileys	0.02l <b>3.5</b>

<b>TEE</b> <b>SAMOVA</b>	<b>English Breakfast</b>   Schwarztee	<b>6.5</b>
	<b>High Darling</b>   Darjeeling Tee	<b>6.5</b>
	<b>Lazy Daze</b>   Earl Grey Tee	<b>6.5</b>
	<b>Maybe Baby</b>   Früchtetee	<b>6.5</b>
	<b>Istanbul Nights</b>   Schwarztee mit Minze	<b>6.5</b>
	<b>Team Spirit</b>   Grün- & Kräutertee	<b>6.5</b>
	<b>Heidi's Delight</b>   Kräutertee	<b>6.5</b>
	<b>Master Mint</b>   Pfefferminztee	<b>6.5</b>
	<b>Smooth Operator</b>   Kamillentee	<b>6.5</b>
	<b>Orange Safari</b>   Rooibos Tee	<b>6.5</b>
	<b>Jasmine Green</b>   Jasmin Tee	<b>6.5</b>
		+ Schuss Rum

## BAR MENU

EUR

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<b>SIGNATURE COCKTAILS</b>	<b>Fresh &amp; Cloudy</b> 12 Vodka   Lemongrass   Lime   Elderflower Syrup   Apple Juice
	<b>Imperial Appletini</b> 12 Vodka   Apple Liqueur   Apple Juice   Lemon
<b>CLASSIC COCKTAILS</b>	<b>Old Fashioned</b> 16 Bourbon Whiskey   Sugar   Bitter Liqueur   Orange
	<b>Negroni</b> 15 Gin   Vermouth   Campari
	<b>Cosmopolitan</b> 14 Vodka   Cointreau   Lime   Cranberry
	<b>Manhattan</b> 16 Bourbon Whiskey   Vermouth   Bitter
	<b>Espresso Martini</b> 15 Vodka   Coffee Liqueur   Espresso   Vanilla   Sugar
	<b>Margarita</b> 14 Tequila   Cointreau   Lemon
	<b>Mojito</b> 12 Rum   Lime   Mint   Soda
	<b>THE FARRIER SELECTION</b>
<b>Julia´s Favorite</b> 16 Vodka   Grand Marnier   Raspberry   Lemon   Grenadine   Egg White [c]	
<b>Pink Lady</b> 12 Vodka   Grenadine   Cranberry   Grapefruit Juice   Caramelized Sugar   Lemon   Egg White [c]	
<b>Ocean Drive</b> 14 White Rum   Mango   Passion Fruit   Lemon	
<b>Passion Fruit Caipirinha</b> 14 Cachaca   Prosecco   Passion Fruit   Passion Fruit Nectar   Lime	
<b>Strawberry Daiquiri</b> 15 Rum   Strawberry   Lime	
<b>Whiskey Peach Smash</b> 16 Bourbon   Peach   Lemon   Sugar   Orange Bitter	
<b>Basil &amp; Cucumber Fizz</b> 14 Gin   Cucumber   Basil   Lime   Sugar   Egg White   Soda [c]	

<b>THE FARRIER SELECTION</b>	<b>Mango Mezcalita</b>	Mezcal   Tequila   Orange Liqueur   Agave   Mango Syrup   Lime	<b>16</b>
	<b>Just Now</b>	Vodka   Passion Fruit   Pineapple   Elderflower   Lemon   Ginger	<b>14</b>
	<b>Golden Raspberry</b>	Gin   Lemon Juice   Saffron-Honey-Thyme Syrup   Raspberry	<b>14</b>
	<b>Tiramisu</b>	Vodka   Kahlua   Baileys   Espresso   Doubel Cream   Sugar [☐]	<b>14</b>
<b>NON-ALCOHOLIC COCKTAILS</b>	<b>Negroni Sano</b>	Tanqueray 0.0%   Not Vermouth   Martini Vibrante	<b>10</b>
	<b>Purple Berry Virgin Mojito</b>	Organics Purple Berry   Mojito Mint Syrup   Lime   Mint   Fresh Berries	<b>10</b>
	<b>Caribbean Breeze</b>	Passion Fruit   Pineapple   Orange   Lime   Melon	<b>10</b>
	<b>Lucky Charme</b>	Apple   Mango   Orange   Lemon	<b>10</b>
<b>NON-ALCOHOLIC LONG DRINKS</b>	<b>Limonzero Spritz</b>	Limonzero   Soda	<b>10</b>
	<b>Vibrante Soda</b>	Martini Vibrante   Soda	<b>10</b>
	<b>Juniper No.0</b>	Tanqueray 0.0%   Tonic Water	<b>12</b>
<b>SPARKLING WINE BY THE GLASS</b>	Langlois Crémant Brut [☐]	0.1l	<b>9</b>
	Langlois Crémant Rosé [☐]	0.1l	<b>10</b>
	Ayala Champagner Brut [☐]	0.1l	<b>18</b>
	Ayala Champagner Rosé [☐]	0.1l	<b>23</b>
<b>WHITE WINE</b>	<b>Grüner Veltliner "Am Berg"</b>	0.125l	<b>10</b>
	Winery Bernhard Ott [☐]		
	<b>Sauvignon Blanc</b>	0.125l	<b>8</b>
	Winery Primus [☐]		
<b>RED WINE</b>	<b>Cabernet Sauvignon "Selection"</b>	0.125l	<b>8</b>
	Winery Scheibelhofer [☐]		
	<b>Cuvée "Heideboden"</b>	0.125l	<b>9</b>
	Winery Keringer [☐]		

## SPIRITS

## GIN

Beefeater	11
Bombay Sapphire	12
Blue Gin	15
Hendrick´s	15
Gin Mare	16
Monkey 47	15
Blue Gin Sloeberry	12
Brockmans Gin	13
Roku Gin	14

## VODKA

Absolut Vodka	11
Stolichnaya	12
42 Below	14
Grey Goose	15
Edelweiss The Alpine Vodka	13
Belvedere	15
Haku Vodka	15

## RUM / CACHACA



Havana Club 3 yo	10
Havana Club 7 yo	12
Havana Club Rum Seleccion de Maestro	15
Diplomatico	16
Zacapa Solera	17
Don Papa Baroko	14
The Kraken Spiced Rum	14
Cachaca 51	11

## WHISKEY

Jameson Irish Whiskey	11
Jameson Black Barrel	13
The Glenlivet Founders Reserve	14
Johnnie Walker Black Label 12 yo	12
Chivas Regal Blended Scotch Whiskey 12 yo	13
Macallan Double Cask 12 yo	22
Lagavulin Malt Whiskey 16 yo	22
Lagavulin 8 yo	16
Glenfiddich 12 yo	14
Aberlour 12 yo	14
Caol Ila 12 yo	15
Suntory Toki	14
Suntory Chita	16
Hibiki Japanese Harmony	22
Affenzeller Grain Whisky	15

## BOURBON

Four Roses Bourbon Whiskey	11
Wild Turkey Rye Whiskey	13
Jack Daniel´s Tennessee Whiskey	11
Maker´s Mark Bourbon Whiskey	11
Bulleit Rye	14
Woodford Reserve Bourbon Whiskey	15

		0.04l	EUR
<b>SPIRITS</b>	<b>TEQUILA / MEZCAL</b>		
	Olmecca Blanco		<b>10</b>
	Olmecca Reposado		<b>11</b>
	Patrón Silver		<b>14</b>
	Patrón Reposado		<b>15</b>
	Clase Azul Plata		<b>25</b>
	Clase Azul Gold		<b>90</b>
	Clase Azul Ultra Añejo		<b>400</b>
	San Cosme Oaxaca Mezcal		<b>13</b>
	<b>COGNAC</b>		
	Remy Martin		<b>9</b>
	Hennessy VS		<b>10</b>
	Hennessy VSOP		<b>18</b>
	Hennessy XO		<b>45</b>
	<b>GRAPPA</b>		
	Nonino Il Moscato		<b>9</b>
	Nonino Monovitigni Lo Chardonnay		<b>10</b>
	Nonino Antica Cuveé		<b>14</b>
	<b>CALVADOS</b>		
	Christian Drouin Calvados ABC		<b>10</b>
Christian Drouin Pays d'Auge Hors d'âge		<b>18</b>	
<b>BEER</b>	Schladminger on Tap [A]	0.3l	<b>5</b>
	Schladminger on Tap [A]	0.5l	<b>7</b>
	Starobrno on Tap [A]	0.3l	<b>5</b>
	Starobrno on Tap [A]	0.5l	<b>7</b>
	Edelweiss Hofbräu [A]	0.5l	<b>7</b>
	Edelweiss Hofbräu Alcohol-Free[A]	0.5l	<b>7</b>
	Gösser Naturradler Lemon [A]	0.33l	<b>6</b>
	Gösser Naturgold Alcohol-Free[A]	0.33l	<b>6</b>
<b>JUICES</b>	Rauch ORGANIC Cloudy Apple Juice 	0.2l	<b>4.5</b>
	Rauch Apricot	0.2l	<b>4.5</b>
	Rauch Black Currant	0.2l	<b>4.5</b>
	Rauch Strawberry	0.2l	<b>4.5</b>
<b>SOFT DRINKS</b>	Pepsi   Pepsi Zero   Mirinda   7 Up Zero	0.25l	<b>4.5</b>
	Almdudler	0.35l	<b>4.5</b>
	Rauch Iced Tea Peach or Lemon	0.33l	<b>4.5</b>
	Fever Tree Tonic   Pink Grapefruit   Mediterranean Tonic	0.2l	<b>6</b>
	Red Bull Organics Fizzy Peach   Purple Berry   Tonic Water   Bitter Lemon   Ginger Ale   		
	Ginger Beer	0.25l	<b>7</b>
	Red Bull	0.25l	<b>7</b>
	Red Bull Sugar-Free	0.25l	<b>7</b>
	Red Bull Seasonal Edition	0.25l	<b>7</b>

EUR

<b>COFFEE</b> <b>JULIUS MEINL</b>	Single Espresso	<b>3.5</b>
	Single Espresso with a dash of milk or cream [G]	<b>4</b>
	Double Espresso	<b>5</b>
	Double Espresso with a dash of milk or cream [G]	<b>5.5</b>
	Cappuccino [G]	<b>5.5</b>
	Viennese Melange [G]	<b>5.5</b>
	Americano	<b>5</b>
	Café Latte [G]	<b>5.5</b>
	Flat White [G]	<b>5.5</b>

All coffee specialties are prepared using premium-quality certified organic coffee.



<b>DRINKING</b> <b>CHOCOLATE</b>	Hot chocolate [G]	<b>5.5</b>
	Hot chocolate with whipped cream [G]	<b>6</b>
	+ Shot of Rum or Baileys	0.02l <b>3.5</b>

<b>TEA</b> <b>SAMOVA</b>	<b>English Breakfast</b>   Black Tea	<b>6.5</b>
	<b>High Darling</b>   Darjeeling Tea	<b>6.5</b>
	<b>Lazy Daze</b>   Earl Grey Tea	<b>6.5</b>
	<b>Maybe Baby</b>   Fruit Tea	<b>6.5</b>
	<b>Istanbul Nights</b>   Black Tea with Mint	<b>6.5</b>
	<b>Team Spirit</b>   Green & Herbal Tea	<b>6.5</b>
	<b>Heidi's Delight</b>   Herbal Tea	<b>6.5</b>
	<b>Master Mint</b>   Peppermint Tea	<b>6.5</b>
	<b>Smooth Operator</b>   Chamomile Tea	<b>6.5</b>
	<b>Orange Safari</b>   Rooibos Tea	<b>6.5</b>
	<b>Jasmine Green</b>   Jasmine Tea	<b>6.5</b>
	+ Shot of Rum	0.02l <b>3.5</b>

# THE FARRIER

Liebe Gäste,

Informationen zu enthaltenen Allergenen in unseren Speisen und Getränken erhalten Sie jederzeit gerne bei unserem Barpersonal. Bitte sprechen Sie uns an – wir helfen Ihnen gerne weiter.

*Dear Guests,*

*Information about allergens contained in our food and beverages is available from our bar staff at any time. Please feel free to ask us — we will be happy to assist you.*

## **Allergene | Allergens**

**A** Gluten | **B** Krebstiere | **C** Eier von Geflügel | **D** Fisch | **E** Erdnüsse | **F** Sojabohnen | **G** Milch & Milchprodukte | **H** Schalenfrüchte | **L** Sellerie | **M** Senf | **N** Sesamsamen | **O** Schwefeloxid und Sulfite | **P** Lupinen | **R** Weichtiere

**A** gluten | **B** shellfish | **C** eggs | **D** fish | **E** peanuts | **F** soy | **G** dairy | **H** nuts | **L** celery | **M** mustard | **N** sesame seeds | **O** sulfur dioxide / sulfites | **P** lupine | **R** molluscs