BINTER

EAST TYROLEAN SPECIALTIES · VIENNA

PHILOSOPHY

The Binter Store is more than just a shop – it is a piece of home, a place full of memories and values that have shaped us. It all began at the Binterhof in Virgen, where generations before us created, through hard work, passion and respect for nature, what we proudly build on today.

Here, it is not just natural products – there is heart and soul in every one. Every specialty, every single product tells a story. A story of people who love their business and give their best with devotion. Binter wants to preserve these values and share them with you – so that with every bite, every sip, every scent and every touch you can feel a piece of East Tyrol.



> **“**
>
> **I remember my childhood days on the farm – the honest craftsmanship, the endless summer evenings with the family. Those moments showed me what really matters: genuine quality, honest work and a deep connection with nature. That is exactly what I want to pass on with Binter.”**
>
> — STEFAN OBKIRCHER, FOUNDER OF BINTER VIENNA

OPENING HOURS

Mon–Thu	Fri	Sat	Sun
4 pm–midnight	4 pm–1:30 am	11:30 am–1:30 am	Closed

Follow us on social media for events, offers and more.

@binter.wien www.binter.store

Wi-Fi password: Pregler9972

FOOD

UNTIL 10 PM

JAUSEN

Tyrolean cold platters: black bread from the Motto bakery, spreads, butter. Small or large – made for sharing.

Cheese Platter
Finest cheeses, mostly from Figerhof. A/G/H/J/L

24 / 44 €
small / large

Speck Platter
Best speck and house sausages from our own smokehouse and more. A/C/G/H/J/L

28 / 48 €
small / large

Mixed Platter
Best speck and house sausages from our own smokehouse, finest cheese from Figerhof and more. A/C/G/H/J/L

26 / 46 €
small / large

MAINS

Soup of the Day **7.8 €**

Schlipfkrapfen 5/10 pcs **9/15 €**
Dough pockets filled with boiled potatoes and fresh herbs · A/C/G/I/J

Matrei Bratwurst (1 pair) **9.9 €**
from Mühlstätter butchery in Matrei, black bread (Motto), Geigenseer beer mustard, horseradish · A/C/G/I/J/L

Tyrolean Dumplings (2 pcs) **9.9 €**
Dumplings made of smoked meat, diced bread roll, parsley and spices, served in broth · A/C/G/I/J/L

Kaspress Cheese Dumplings (2 pcs) **9.2 €**
Dumplings with tangy cheese, diced bread roll, parsley and spices, served in broth · A/C/G/I/J/L

+ Salad & herb dip instead of broth **+4 €**
alternative to the broth with Tyrolean and Kaspress dumplings

Goat Cheese Salad **11.2 €**
Mixed salad with fresh goat cheese balls from Figerhof, honey-mustard dressing. · A/C/G/I/J/L/M/O

SWEETS

Palatschinken (2 pcs) **8.8 €**
with Binter raspberry or apricot jam – your choice · A/G/C

Slice of Cake **see display**
Price depends on variety, shown in the display case · with whipped cream +0.5 €

SNACKS

ALL DAY

Jausenbrot (Platter Bread) **4.9 €**
Black bread with cheese, speck, honey or spread · A/C/G/H/J/L

Chive Bread **4.1 €**
Vegan option available · A/G

Cheese Toast **5.9 €**
with speck/ham +0.5 € · A/G

Small Salad **5.8 €**
A/C/L/M/O

BREAKFAST/BRUNCH

SATURDAYS ONLY · 11:30 AM–4 PM

Organic Fried Eggs (2 pcs)	7.2 €	Scrambled Eggs	8.9 €	Jam/Honey	3 €
Omelette	8.9 €	Organic Black Bread	5.5 €	Butter	2 €

Small Breakfast **6.5 €**
Cheese, speck, Liptauer and butter with fresh bread rolls

Omelette/Scrambled eggs: A/C/G/H/J/L · Fried eggs, butter: C, G · Black bread: A

All dishes may contain traces of soy, nuts and sesame. Other substances that can trigger food allergies or intolerances may also be present. Despite careful preparation, our products may contain traces of other substances used in the production process on our premises.
Gluten (A), Eggs (C), Fish (D), Peanuts (E), Soy (F), Milk (G), Tree nuts (H), Celery (L), Mustard (M), Sesame (N), Sulphur dioxide/Sulphites (O)

All prices include VAT.

DRINKS

BEER · WINE · COCKTAILS · SHOTS

BEER

ON TAP

Geigenseer Helles 0.3/0.5l — **3.9/4.9 €**
Märzen – bottom-fermented full-bodied beer – mild, lightly fruity and full of flavour.

Geigenseer Zwickl 0.3/0.5l — **4.1/5.2 €**
bottom-fermented full-bodied beer – pleasantly sweet with a fine caramel note (unfiltered)

Herbal Radler 0.3/0.5l — **3.9/4.9 €**
Geigenseer Helles with herbal lemonade

Sour Radler 0.3/0.5l — **3.7/4.7 €**
Geigenseer Helles with soda water

Geigenseer Glaurit 0.3l — **4.5 €**
Wheat beer – mild, lightly fruity and full of flavour.

Geigenseer Freisud 0.3/0.5l — **4.1/5.2 €**
non-alcoholic beer

Gösser Falkenstein — **5.8 €**
Märzen from the Falkenstein brewery

WINE

House Wine white/red 0.125l	**4 €**
Wine Spritzer white/red 0.25/0.5l	**4.5/7.2 €**
Kaiserspritzer 0.25l	**4.9 €**
Aperol-Spritz 0.25l	**6.5 €**
Hugo 0.25l	**6.5 €**
Blueberry Spritz 0.25l 4cl blueberry liqueur	**7.4 €**
Raspberry Spritz 0.25l 4cl raspberry liqueur	**7.4 €**

→ **Please also take a look at our wine list – it also shows our ex-cellar prices for whole bottles.**

COCKTAILS

Alpin Negroni — **12.8 €**
3cl stone pine brandy, 2cl red vermouth, 2cl Campari/Aperol

Basil Enzi — **13.9 €**
2cl gentian brandy, 2cl gin, lime juice, basil

Espresso Nussini — **11.2 €**
Espresso, 3cl Kahlua, 4cl hazelnut spirit

Bergluft Mule — **9.8 €**
2cl Bergluft, 2cl vodka, ginger beer

Zirben Fizz — **11.8 €**
4cl stone pine brandy, lemon juice, sugar syrup, egg white, soda · G

Raspberry Whiskey Sour — **13.9 €**
4cl raspberry liqueur, 3cl whiskey, lemon, egg white · G

VirgerGin Tonic — **9.6 €**
4cl gin, Indian tonic water, cucumber, pepper

Orange Tonic — **9.6 €**
2cl orange brandy, Indian tonic water

Long Isel Ice Tea — **15.9 €**
2cl Binter rum, 2cl Virger gin, 2cl vodka, 2cl Triple Sec, Tirola Kola, lime

SHOTS

Espresso Nussini	Mugo Pine Vodka	Haxenspreitzer	B72	Averna Sour
5.8 €	**4.9 €**	**4.5 €**	**4.9 €**	**4.5 €**

Farmer's Tequila — **7.5 €**
Pregler + speck + horseradish + mustard · G/H

A/O Beer · O Wine

All prices include VAT.

THIRSTY?

NON-ALCOHOLIC · COFFEE · TEA

NON-ALCOHOLIC

Montes Mineralwasser 0.33l **3.6 €**
sparkling/still, magnesium-rich mineral water from the Kitzbühel Alps.

Montes Mineralwasser 0.75l **6.2 €**
sparkling/still, magnesium-rich mineral water from the Kitzbühel Alps.

Tirola Kola Original 0.33l **3.9 €**
made from Tyrolean mountain spring water with stone pine and spruce needle extract · O

Tirola Kola Light 0.33l **3.9 €**
made from Tyrolean mountain spring water with stone pine and spruce needle extract · O

Almrausch 0.33l **3.9 €**
Alpine herb lemonade

Makava 0.33l **4.2 €**
Delighted IceTea

all i need 0.25l **4.2 €**
mate-passion fruit / green tea-aronia / white tea-apple-lime · O

EAST TYROLEAN LEMONADES

0.33l **4.2 €**
Oskar (orange) · Hannes (hemp iced tea) · Power-Hirsch (energy drink)

BY THE GLASS

	0.3l / 0.5l
Homemade Iced Tea	**– / 5.8 €**
Skiwasser Elderflower / Raspberrye	**2.9/3.9 €**
Skiwasser with soda	**3.4/4.4 €**
Soda & Lemon	**3.3/4.3 €**
Soda	**2.5/3.5 €**
Fruit Juice Apple, blackcurrant, orange, apricot · O	**3.9/4.9 €**
Fruit Juice (spritzer)	**4.3/5.8 €**

COFFEE

Espresso	**2.9 €**
Double Espresso	**3.8 €**
Espresso Macchiato G	**3.4 €**
Verlängerter (long black)	**3.6 €**
Verlängerter with milk G	**3.8 €**
Cappuccino G	**4.2 €**
Caffé Latte G	**4.5 €**
Coffee with a shot (2cl)	**5.9 €**
Cocoa G	**4.2 €**
Iced Caffé	**4.7 €**
Iced Caffé Latte G	**5.4 €**

TEA

Tea (bag)	**3.9 €**
East Tyrolean Herbal Tea	**4.9 €**
Matcha Latte Pink, Green, Hojicha	**6.2 €**
Iced Matcha Latte	**6.9 €**

O Sulphites · G Milk

All prices include VAT.

SPIRITS

ALL 2CL

FINE BRANDIES

1

Class 1
Rowanberry, award-winning brandies

9.2 €

2

Class 2
Elderberry, elderflower, rosehip, quince, apricot in oak

8.6 €

3

Class 3
Apricot, apple in oak, Jonagold, Gala, Elstar, Berner Rose, orange, strawberry, raspberry, cherry, sour cherry, Williams pear, plum in oak

7.2 €

4

Class 4
Apple, pear, Bergluft, stone pine red/white, masterwort, gentian, tormentil, herbal spirit, juniper, Bärenfang, hazelnut, josta berry/apple, plum, gin

5.6 €

Our fine brandies are classified by various parameters, such as the production process. The seasonal yield of each raw ingredient is also decisive and shows how much passion and quality standards go into everything at Binter. Our staff will be happy to advise you!

PREGLER 6 €

...is made exclusively from freshly harvested apples and pears grown in the district of East Tyrol, through alcoholic fermentation and distillation. To achieve the multi-layered aroma of this protected fine brandy, different varieties of apples and pears are used; the apple share always predominates and the pear share is never below 25%.

♡ LIQUEURS 6 €

Raspberry · Blueberry · Cherry · Plum · Elderberry · Elderflower · Apricot

SPECIAL **Orangello · Limoncello**

All prices include VAT.

PARTNERS

OUR GASTRONOMY PARTNERS

Because we value togetherness! Our gastronomy partners stand for the highest quality, regional ingredients and genuine enjoyment. Together we focus on sustainability, taste and appreciation – for people, products and the region.

FIGER Hof

Geigenseer® PRIVATBRAUEREI seit 2020

Mühlstätter Fleischhauerei seit 1899

Gaumenschmaus DEFEREGGENTAL

FROM THE REST OF AUSTRIA

TIROLA KOLA PRIVATQUELLE GRUBER

MONTES Das Feinste vom Wasser

MOTTO BROT

Fleisch vom Höllerschmid Weil nicht wurscht ist, wo's herkommt.

Stacher bad pirawarth Wein

DEL FABRO KOLARIK

all i need.

J. HORNIG

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