

KIDS MENU

SOUPY-KASPAR AL *vegan* 2.70
vegetable bouillon | soup noodles | carrots | golden beetroot | fresh chives

MAGIC WANDS O *vegan* 5.20
French fries | ketchup

SCHNI-SCHNA-SCHNITZERL ACO 7.60
crispy fried breaded chicken fillet | French fries | ketchup

BELLA PASTA AL 5.70
minced beef | tomatoes | root vegetables | tagliatelle
with freshly grated parmesan G +0.50

PASTA A LA GRANNY AG *veggie* 4.50
tagliatelle | butter

DANCING SAUSAGE O 6.80
1 grilled sausage | French fries | ketchup

CASTLE-GOULASH 5.20
potato goulash | potatoes | bell pepper | “Braunschweiger” sausage | goulash sauce

THE FOX & ITS DUMPLINGS ACG *veggie* 4.90
roasted dumplings | eggs

ICE BEE AGH 4.90
vanilla ice cream | whipped cream | chocolate drops | ice wafer

ICE FLOWER AGH 4.90
frozen yoghurt | chocolate drops | raspberry sauce | ice wafer

Elisabeth Kolarik,
inventor of the air castle &
founder of the Restaurant Luftburg,
as a child. →

In 2022,
the Restaurant
Luftburg celebrates
its 30th anniversary!

DESSERTS

WIENER DIRNDL CAKE ACG 5.50
recipe of the house
chocolate cake | Wiener Dirndl jam
with whipped cream G +1.00

APPLE STRUDEL A *vegan* 5.50
juicy apples | strudel dough | cinnamon sugar
with whipped cream G +1.00

SWEET CURD SCHMARREN ACG 8.90
stewed apricots | icing sugar

VIENNESE ICE COFFEE G 7.30
iced coffee | vanilla ice cream | whipped cream

BANANA SPLIT AGH 7.60
banana | vanilla ice cream | chocolate sauce | almond slivers | whipped cream | ice wafer

BERRY LOVE AG 7.60
vanilla ice cream | marinated hot berries | whipped cream | ice wafer

FROZEN YOGHURT G 6.90
stewed apricots

SURPRISE SOMEONE WITH A VOUCHER
for the world’s largest organic
restaurant, Luftburg - Kolarik im Prater.
Available online here:
KOLARIK.AT

Allergen information:
A) gluten-containing grains B) crustaceans C) egg D) fish E) peanut
F) soy G) milk or lactose H) edible nuts L) celery M) mustard
N) sesame O) sulphites P) lupines R) molluscs
Despite the fact that our food is prepared with great care, traces of other substances, used during the production process in the kitchen, may be contained in our foods in addition to the designated ingredients.

BEVERAGES, COFFEE & TEA

NON-ALCOHOLIC PER GLASS

HOME-MADE LEMONADES 0,25l each 2.90
Served still or sparkling upon request. 0,5l each 4.90
1l each 8.90

Wiener Dirndl cornelian cherry
ginger-lemon
elderflower-mint
lavender-lemon
herbs sparkling

ice tea peach 0,25l 3.70
grape juice red, Landauer-Gisperg 0,25l 4.00
cloudy apple juice Mohr-Sederl 0,25l 4.00

Viennese spring water 0,25l 1.10
still or sparkling as soda 0,5l 2.10
1l 3.00

soda lemon 0,5l 4.00
lemon juice freshly squeezed 2 cl 1.90

NON-ALCOHOLIC PER BOTTLE

Gasteiner mineral water sparkling / still 0,33l 3.20
0,75l 6.20
Pago apricot | orange | orange-carrot-lemon 0,2l each 3.70

Organics by Red Bull 0,25l each 4.70
Simply Cola
Tonic Water / Bitter Lemon / Ginger Ale
Black Orange / Viva Mate

HOT BEVERAGES

ALT WIEN KAFFEE FAIRTRADE
Espresso / Brauner with milk small 3.10
double 4.90
Espresso Macchiato with milk foam 3.30
Verlängerter with/without milk 4.60
Melange / Cappuccino 4.60
Milchkaffee with foamed milk 4.90
Hot chocolate with milk and milk foam 5.20
with whipped cream +1.00

Our coffee creations are prepared with fresh whole milk. Oat milk available upon request.

LEBENSBAUM TEE each 4.20

Black tea Darjeeling First Flush
Green tea Jasmin & Grün
Herbal infusion Wald & Kräuter / Minze, Minze & Minze
Fruit tea Beeren & Waldmeister / Ingwer & Elan
Children’s tea Janosch Bärenstarker Kräutertee / Janosch Waldbären-Tee

BEER, WINE & CO

Experience the diversity of Austrian organic breweries.

DRAFT BEER A

Fohrenburger Hofbier Vorarlberg Seidel 0,3l 4.10
„Our signature beer, jointly developed with the brewery Fohrenburg.“ Krügerl 0,5l 5.20

Grieskirchner Dunkel Upper Austria Seidel 0,3l 4.10
Krügerl 0,5l 5.20
G’mischtes Fohrenburger & Grieskirchner Seidel 0,3l 4.10
Krügerl 0,5l 5.20

Radler Fohrenburger & herbal lemonade Seidel 0,3l 4.10
Krügerl 0,5l 5.20
Schladminger Weißbier Styria Seidel 0,3l 4.50
Krügerl 0,5l 5.50

Schladminger Zwickl Styria Seidel 0,3l 4.10
Krügerl 0,5l 5.20

BOTTLED BEER A

Ottakringer Bio Zwickl Vienna 0,5l 5.50
Weitra Bräu Hadmar Lower Austria 0,5l 5.50
Kobersdorfer Märzen Burgenland 0,33l 5.40
Loncium Kellerbier Carinthia 0,33l 5.40
Gusswerk Lager „Zum Wohl“ *gluten free* Salzburg 0,33l 5.40
Zillertaler Radler *cloudy* Tyrol 0,5l 5.50
Gusswerk Jakobsgold *non-alcoholic* Salzburg 0,5l 5.20

WINE & SPARKLING WINE O

You will find a wider selection of bottled wines in our wine list.

Grüner Veltliner 1/8l 2.80
Wiener Gemischter Satz DAC, Bioweingut Lenikus 1/8l 5.10
0,75l 29.50
4U Grüner Veltliner Urbanihof, Fels am Wagram 1/8l 5.10
0,75l 29.50

Wiener Rosé Bioweingut Lenikus 1/8l 5.10
0,75l 29.50

Zweigelt 1/8l 2.80
Zweigelt Klassik Landauer-Gisperg 1/8l 5.10
0,75l 29.50

Kattus Organic Grüner Veltliner 0,1l 5.40
0,75l 35.90
Kattus Organic Rosé 0,75l 35.90

G’spritzter white/red wine with soda 1/4l 3.60
Sommerspritzer white/red wine with soda 1/2l 4.70
Hugo Spritzer G’spritzter white | elderflower 1/4l 5.90
Dirndl Spritzer G’spritzter white | Wiener Dirndl liquor & syrup 1/4l 5.90
Dirndl Sekt Kattus Organic | Wiener Dirndl Likör 1/4l 8.20

SPIRITS

fruit brandies various sorts 2cl each 4.60
schnapps stone pine / hazelnut / Förster herbs
liquors Wiener Dirndl / Ingwerer / Quibi

Vodka A 1310 2cl each 5.60
Gin Mohr-Sederl
Rum Farthofer O’Rum
Whiskey A Erzbräu Dajohann
Tresterbrand Holzmann

Mondino Amaro Bavarese 3cl 5.60
bitter liquor with freshly squeezed lemon

Luftburg
KOLARIK
IM PRATER

30th Anniversary
OF THE WORLD’S LARGEST
ORGANIC RESTAURANT

30



100% organic

KOLARIK.AT

STARTERS & SALADS

VEGETABLE BOUILLON ^{AL} *vegan* 4.90
soup noodles | carrots | golden beetroot | fresh chives

CREAMY GARLIC SOUP ^{AH} *vegan* 5.20
fresh garlic | almond milk | dark rye bread croutons
Gluten free without croutons upon request.

SLOVAKIAN CABBAGE SOUP ^{GO} 5.20
sauerkraut | smoked bacon | paprika | sour cream
We recommend an oven fresh salztangerl.

POTATO FRITTERS 2 pcs. 4.20
potato ^A *vegan*
potato | pork knuckle ^{AMO}
potato | sauerkraut ^{AO} *vegan*
with garlic pesto +1.00

PORK KNUCKLE PRETZEL ^{ACG} 5.40
white bread dough | succulent pork knuckle pieces |
crispy crust pieces
Ideal for take-away!

RADI *vegan* 5.40
white radish | herbal salt

FALAFEL ^{FLMNO} *vegan* 10.20
seasonal leaf salads | red beetroot | hummus |
scarlet runner beans | cranberry vinaigrette

GREEK SALAD ^{GO} *veggie* 13.20
Feta cheese | cucumber | tomatoes | olives | onions |
seasonal leaf salads | homemade vinaigrette

GRILLED CHICKEN SALAD ^O 15.30
grilled chicken fillet tips | tomatoes | corn | cucumber |
scarlet runner beans | seasonal leaf salads |
homemade vinaigrette

FRIED CHICKEN SALAD ^{ACGMO} 16.90
crispy fried breaded chicken fillet tips |
potato-leaf salad | scarlet runner beans |
pumpkin seed oil | pumpkin seeds

GRILL SPECIALS

KOLARIK PORK KNUCKLE small 28.50
originally cured & crispy grilled medium 34.50
large 40.50

PORTION OF PORK KNUCKLE ^{MO} 17.40
grated horseradish |
strong mustard

SPARERIBS ^{ACFGLMO} ca. 500g 20.90
from the lava-stone grill ca. 900g 30.90
fried potatoes | barbecue- and garlic sauce

ĆEVAPČIĆI ^{MO} 13.90
minced beef and pork | heartily seasoned & grilled | fresh
onion rings | French fries | ajvar | onion mustard

BBQ SKEWER ^{ACFGLMO} 19.20
pork loin | bell peppers | bacon | onions | sweet chili
peppers | fried potatoes | barbecue sauce | herb butter

GRILLED CHICKEN FILLET ^{AGL} 18.40
braised curry-vegetables | herb butter

GRILL PLATTER ^{ACFGLMO} 75.60
recommended for 4-5 persons
crispy cured pork knuckle | succulent spareribs | marinated
chicken | cevapcici | grilled sausages | fresh onion rings |
fried potatoes | onion mustard | hot mustard | barbecue- and
garlic sauce | curry-apricot dip | ajvar | grated horseradish

HAVE YOU ALREADY
DISCOVERED OUR
WINE LIST?

Enjoy our carefully
selected bottled wines
accompanying your menu.

MAIN DISHES

VIENNESE STYLE SCHNITZEL ^{AC} 14.90
breaded pork loin | crispy fried

CORDON-BLEU-ROLL ^{ACG} 19.50
breaded pork loin | gouda | ham | crispy fried |
parsley baby potatoes
We recommend our creamy cucumber salad.

AUSTRIAN STYLE BACKHENDL ^{ACG} 15.90
crispy fried breaded chicken
We recommend our potato salad.

VIENNESE GOULASH ^O 14.90
tasty beef goulash | recipe of the house
We recommend our whole grain bread roll "Haubis Sonnenigel".

POTATO GOULASH 9.40
potatoes | bell pepper | "Braunschweiger" sausage | goulash sauce

BOEUF STROGANOFF ^{AGMO} 18.90
thinley sliced beef lung roast | mushroom sauce |
tagliatelle

PASTA BOLOGNESE ^{AL} 10.50
minced beef | tomatoes | root vegetables | tagliatelle
with freshly grated parmesan ^G +1.00

PORK KNUCKLE GRÖSTL ^{ACGL} 12.90
succulent pork knuckle pieces | dumplings | baby potatoes |
bacon | bell pepper | leek
We recommend our home-made horseradish dip.

TARTE FLAMBEÉ 11.80
Thin and crispy tarte flambeeé, optionally with:
minced pork knuckle | cabbage salad | grated horseradish |
sour cream ^{AGO}
or
spinach | Feta cheese | tomatoes | sour cream ^{AG} *veggie*

KRAUTFLECKERL ^A *vegan* 9.40
farfalle pasta | caramelized cabbage

GERÖSTETE KNÖDEL MIT EI ^{ACGMO} *veggie* 9.40
roasted dumplings | eggs | sweet chili peppers

BRAISED CURRY VEGETABLES ^{AL} *vegan* 9.40
seasonal potato vegetables | sweet potato chips | curry sauce

SIDES

SALADS each 5.20
potato salad ^{MO}
cabbage salad ^O
warm bacon-cabbage salad ^O
leaf salad ^{MO}
cucumber salad ^{MO}
creamy cucumber salad ^{GMO}
tomato salad ^O
scarlet runner beans salad ^{MO}
mixed salad ^{MO}

BREAD
dark rye bread ^A 1.20
salztangerl ^A 1.90
bread roll ^A 1.40
soft pretzel ^A 3.20
"Haubis Sonnenigel" whole grain bread roll ^{AN} 1.40

For each Haubis bread roll sold, 5 cent will be donated to the
Austrian childhood cancer organisation.

POTATOES & CO each 5.20
French fries
fried potatoes
roasted potatoes
parsley baby potatoes
sweet potato chips
braised curry vegetables ^{AL}

PICKLED MIX each 3.70
pickled gherkins ^{MO}
salted gherkins ^{MO}
sweet chili peppers ^{MO}
hot chili peppers ^O
pickled mix ^{MO}
grated horseradish

SAUCES & DIPS
Trio: mustard sweet and hot ^{MO} | grated horseradish 3.70
hot mustard ^{MO} 2.10
sweet mustard ^{MO} 2.10
onion mustard ^{MO} 2.10
cranberry chutney 2.10
ketchup ^O 1.30
mayonnaise ^{CGMO} 1.30
Styrian pumpkin seed oil 1.90

SAUCES HOME-MADE each 2.10
yoghurt-herb dip ^{GMO}
garlic sauce ^{CGMO}
garlic pesto
horseradish dip ^{CGMO}
barbecue sauce ^{CDFGMO}
curry-apricot dip ^{CGMO}
ajvar ^O

GASTFREUNDSCHAFT.
SPÜRBAR.
NACHHALTIG.

If there was an organic paradise, Austria would be the capital. A
big player to say. And we, who are allowed to live in these beautiful
latitudes, have an almost endless selection of precious food - in
best quality, from field to table. In record time.

2021 was the game changer. We wanted to offer our guests the
best quality while helping the environment. We didn't just want
to dream of a better future, we wanted to help shape it. So we
switched to 100% ORGANIC - yes, one hundred percent. All food,
all drinks. Without any exception!

What this means? We are the largest fully certified organic
restaurant in the world. Yeah you read that right: in the WORLD.
Does that make us proud? Hell yes.

„We live up to the claim of offering our guests high-quality organic
products and the best hospitality in a cozy atmosphere. Our goal is
to create tangibly lasting experiences and memories.“

Familie Kolarik

WE DON'T WANT TO SHOW OFF, HOWEVER...



We guarantee our organic quality with certification from the Austria
Bio Garantie control body. As a partner of Bio Austria, we assure
you that our milk, eggs and pork knuckles are produced in Austria
to 100%! Without our many producers such as Adamah, Berger
Schinken, Fohrenburger, Großingerhof, Mohr-Sederl, Sonnberg
or Wiener Dindl and many satisfied guests, none of this would be
possible...

Thank you!

Familie
KOLARIK
GASTFREUNDSCHAFT • SPÜRBAR • NACHHALTIG

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OPENED DAILY & ALL YEAR LONG
MON-THU 16 – 23 hrs
FRI-SUN & PH 11 – 23 hrs