

Specht
WIE DAMALS

ENGLISH

THE HISTORY OF THE „PECKER“ („SPECHT“) –

not always quite historically correct

Approx. **300 AD** the Roman legionnaire „*Marcus Picidus*“ (Pecker) was garrisoned in the Roman camp Vindobona (Vienna). He brought large amounts of wine grapes from his southern home and planted them on the soft hills along the Danube River. This special relationship with wine (German: **Wein**) is still evident in the German word for Vienna: Wien.

In the year 1192, the English king „Richard the Lionheart“ was recognized on his way home from the Third Crusade in Wien-Erdberg and taken prisoner. Allegedly, one of his companions was found severely inebriated in a tavern in today's Bäckerstraße. His camouflage clothing strongly resembled a pecker's plumage.

In the 13th century, after extending the city wall, the „Bäckerstraße“ (Baker Street) was given its current name, because many bakers („Pecker“) were situated here. It is an unproven legend that this name originally comes from inhabitants of the street who collectively suffered from a „Pecker“ (a colloquial Viennese term for a „not closely defined brain malfunction“).

In 1403 „*Chunrad Vorlauf*“ was elected Mayor of Vienna. The house in Bäckerstraße 12 was his property. When he chose the wrong side during the brotherly war between „Ernst the Iron“ and Leopold IV, he was executed by the sword in 1408. A short time later, the sovereign City Judge „Hieronymus Kuh“ („*Hieronymus Cow*“) purchased the building. He loved playing board games underneath a roofed arbour while enjoying several glasses of wine. The house was soon referred to „Where the cow plays board games“. On the wall above the entrance to the „Specht“, a fresco from the 17th century still reminds us of this incident.

During the Turkish invasion in **1529**, the basement of the tavern was equipped with many water bowls that made the soft vibrations of the Turks' mining efforts visible, who tried to bury a tunnel underneath the city wall. Whether it was always just water in those bowls, can no longer be verified.

The „Specht“ also saw lively discussions during the Black Death epidemic of **1679**: The followers of „Abraham a Sancta Clara“ defended his work „*Merck's Wienn!*“ which deals with the transiency of life and the preparation for death. On the other side were followers of „Marx Augustin“ who cheered up Vienna with his bagpipe and lots of wine. With humour, it is possible to cope with the worst epidemics (see 2020).

The „*Vienna Congress*“ of **1814/1815** where approx. 500 European leaders and aristocrats were negotiating about the future of Europe, caused an economic upswing. Sovereigns sometimes had doubles replacing them so they could enjoy the taverns or amorous affairs. Unfortunately – for us – the walls of the „Specht“ do not talk.

In 1910, Vienna was home to 2.1 million inhabitants and as such the fifth largest city of the world (after London, New York, Paris and Chicago, and before Berlin and Tokyo). Therefore, bedmates, people who had to share one bed, became more frequent. The taverns of Vienna, also the „Specht“, offered sufficient opportunities to spend the time between work and bed-time, sometimes even replacing bed-time completely.

The year **2020** was the time of a spectacular discovery in the city of Vienna: Among the roof beams of the house Bäckerstraße no. 12, a breeding pair of „*Piciformes Microchiroptera Terminatus*“ was observed – the first bat eating pecker species. Semi-scientific research concluded that these birds are completely immune to the „*severe acute respiratory syndrome coronavirus 2*“ – or as it is publicly called „the Corona virus“.



VIENNESE DELICACIES – RARE TO FIND

PINK ROASTED ROASTBEEF WITH YOGHURT-HORSERADISHCREAM AND RADISH SALAD A gently prepared center-cut boneless pork loin guarantees soft, juicy and aromatic enjoyment.	6,00
BAKED BAVARIAN VEAL SAUSAGE WITH SWEET MUSTARD FOAM With this rare recipe, the “Specht” is looking at the Bavarian region.	5,00
SLICES OF DUCK BREAST WITH APRICOT ROASTER In the 19th century, the bourgeois kitchens of Vienna discovered duck as a delicacy.	6,00
SPICY BEEF SALAD WITH FRESH GRATED HORSERADISH AND A QUAIL EGG SUNNY SIDE UP In late medieval times, Vienna was supplied with popular ox meat hailing from the lower regions of Hungary.	5,00
HOMEMADE WILD BOAR SAUSAGE WITH PICKLED MUSHROOMS AND CRANBERRIES Producing sausages in restaurants is rare and labour intensive. Therefore, our combination speaks for itself.	6,00
MINI OMELETTE FROM ORGANIC EGG WITH TRUFFLE, MOUNTAIN CHEESE AND LEAF SPINACH	5,00
CHANTERELLE-CAPPUCCINO	3,70
BAKED BLOOD SAUSAGE WITH APPLE CONFIT, ROASTED ONIONS AND HORSERADISH	5,00
SMOKED CATFISH WITH CREAMED HORSERADISH AND WILD HERBS SALAD	6,00
STYRIAN PORK LOIN “VULCANO” WITH PUMPKIN RAGOUT AND ROASTED SEEDS	6,00
AUBERGINE TARTLET WITH TOMATOES COVERED WITH NATURE CHEESE	5,00



A DIFFICULT CHOICE?

Feel free to combine it yourself -
i.e. for the small appetite at the bar or as an appetizer for dinner;
try various delicacies – turn choosing into pleasure!



We procure our venison directly from local hunters,
guaranteeing regional origin and seasonal freshness.



OUR SOUPS – NATURAL & SOOTHING

BEEF BOUILLON WITH SLICED CREPES, BEEF AND ROOT VEGETABLES	5,90
CHANTERELLE SOUP WITH VEAL DUMPLING We refine our soup with a touch of Original Styrian pumpkin seed oil.	5,30
PUMPKIN SOUP WITH ROASTED SEEDS AND PUMPKIN SEED OIL We refine our soup with a touch of Original Styrian pumpkin seed oil.	5,40
CREAMY CELERY SOUP, TRUFFLED WITH SMOKED DUCK BREAST	5,70

FISH – FROM THE SURROUNDINGS OF VIENNA

CATFISH FILET, SKIN ROASTED; WITH SAFFRON RICE AND AUBERGINE - TOMATO TARTLET	22,90
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SALADS – REGIONAL, SEASONAL AND VITAL

SISI'S FAVORITE SALAD WITH EDIBLE FLOWERS ** Colourful salad mix with herbs, in mustard-pumpkin seed oil dressing, with mountain cheese and baked strips of veal.	14,50
FRANZ JOSEF'S FAVORITE SALAD ** Fresh green salad with feta cheese, ham and duck breast	14,50
SMALL MIXED AUTUMN SALAD **	4,50

**Optional with 'Specht' dressing, French dressing or American dressing.

COVER CHARGE	3,00
We are happy to serve you fresh home-baked bread with a choice of spread.	

Dear Guest!

For information about allergens in our dishes, please consult our service team.
If you have allergies or dietary requirements, please inform our service team.

All prices stated above
are in € incl. VAT



F FROM VEAL TO BEEF TO FOWL

ESTERHÁZY ROAST WITH VEGETABLES, RED WINE JUS
AND ROASTED POTATOES * 20,80

Crossing culinary borders already happened during the Austrian Monarchy.
This roast beef is a reminiscence of the magnate dynasty of the Esterházys.

BEEF ROULADE “AUF BÜRGERLICHE ART” WITH MASHED POTATOES AND
COLORFUL VEGETABLES 16,50

Bourgeoise style, i.e. the roulade is filled with bacon, pickled cucumber, onions and mustard.

VEALCREAM GOULASH WITH MUSHROOMS IN SAGE BUTTER
AND ROASTED DUMPLING SLICES * 17,90

Gulyás dates back to the Nomadic lives of the ancient Magyars.
This ‘shepherds’ dish’ thankfully was preserved and further developed until modern times.

ROASTED CALF LIVER WITH MASHED POTATOES, STEWED ONIONS AND
APPLE SLICES 19,50

In the 19th century very popular

VEAL SCHNITZEL Á LA SPECHT; BAKED IN CLARIFIED BUTTER, ROASTED
POTATOES AND CRANBERRIES 20,90

CHICKEN SUPRÊME, LETCHO AND LEMON RICE 19,80

V VEGETARIAN OR VEGAN FOR YOU?

HOMEMADE SPAETZLE WITH ONIONS AND LETTUCE 12,50

DUMPLINGS FILLED WITH MUSHROOMS AND VEGETABLES ON ORANGE OIL 14,50
Homemade and filled by hand, we serve this dish with wild asparagus and walnuts.

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WANT SOMETHING SWEET?

PANCAKE FILLED WITH APRICOT JAM; CURD CHEESE - VANILLA MOUSSE AND BERRIES 7,50

The Austrian pancake has been a favourite of the Viennese cuisine since the 19th century.

PEAR AND MARZIPAN STRUDEL WITH VANILLA SAUCE 7,50

The original type of strudel resembles a water vortex, which is called 'Strudel' in German. Hence, the German name. The oldest strudel recipe (turnip strudel) dates back to 1696 and is safely guarded in the Vienna City Hall. However, our chef prefers to use pears for the strudel.

THREE WAYS OF CHOCOLATE: WHITE CHOCOLATE PARFAIT, DARK CHOCOLATE MOUSSE AND A CHOCOLATE TARTLET 9,50

BAKED APPLE SLICES IN SUGAR AND CINNAMON, VANILLA SAUCE AND VANILLA ICECREAM 7,50

COLORFUL DESSERT PLATE 10,50

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B EFORE DINNER

SISI SPARKLING Frizzante Muskateller with a dash of violet liqueur	6,20
MARILLINI Frizzante Muskateller with apricot juice	6,20
CAMPARI SODA 5 cl Campari, infused with soda, served on ice	5,00
CAMPARI ORANGE 5 cl Campari, infused with orange juice, served on ice	5,60

W E RECOMMEND

GIN TONIC 5 cl Gin with Thomas Henry Tonic Water	6,60
LILLET FIZZ 5 cl Lillet Blanc, Soda, served on ice	5,60
APEROL Prosecco (or white wine), Aperol, Sparkling water, served on ice	5,80
HUGO Prosecco (or white wine), Elderflower syrup, Lime, Sparkling water, served on ice	5,40

N ON-ALCOHOLIC BEVERAGES

SPARKLING WATER WITH LEMON	0,25l	2,00
MINERAL WATER – Vöslauer without gas, medium gas, sparkly	0,33l	3,00
MINERAL WATER – Vöslauer without gas, medium gas, sparkly	0,75l	5,60
ICE TEA home-made	0,5l	4,80
MAKAVA ICED TEA, (fresh citrus fragrance, spring water from Austria, vegan)	0,33l	4,90
COCA COLA classic or light	0,33l	3,60
TIROLA KOLA classic or light	0,5l	3,80
“KRACHERL”, VIENNESE RASPBERRY LEMONADE	0,35l	3,80
TONIC WATER Thomas Henry/high quinine content, flower fragrances	0,2l	4,20
BITTER LEMON Thomas Henry/perfect balance of bitter, sour and sweet.	0,2l	4,20



NON-ALCOHOLIC FROM THE WINERY UBL – DOSCHEK

In Kritzendorf near Vienna, this family operated winery is situated in the biosphere park Wienerwald, alongside the Danube Valley from Klosterneuburg up-river, where wine yards are cultivated on steep hillsides facing south and south east.

APRICOT FRUIT NECTAR ORGANIC	0,125l	3,90
APRICOT FRUIT NECTAR spritz	0,25l	4,80
APPLE JUICE UNFILTERED ORGANIC, 100% hand picked old apple varieties	0,25l	3,80
APPLE JUICE UNFILTERED, spritz	0,25l	2,80
GRAPE JUICE UNFILTERED RED ORGANIC, (Blauburger & Bl. Zweigelt grapes)	0,25l	3,80
GRAPE JUICE UNFILTERED WHITE ORGANIC, (GV & Neuburger grapes)	0,25l	3,80
GRAPE JUICE UNFILTERED RED or WHITE, spritz	0,25l	2,80

HOT BEVERAGES

WIENER MELANGE Served classically with foamed milk.		4,00
VERKEHRTER KAFFEE One third hot milk, one third milk foam, one small espresso.		4,00
KLEINER SCHWARZER Small espresso without milk. If requested, we serve it with milk as "Kleiner Brauner".		2,60
GROSSER SCHWARZER Double espresso without milk. If requested, we serve it with milk as "Großer Brauner".		4,00
EINSPÄNNER Double espresso, 3cl water, whipped cream, the name comes from horse drawn vehicles with only one horse.		4,20
HOT CHOCOLATE DARK Perfect, not just for cold evenings.		4,40
HOT CHOCOLATE WITH WHIPPED CREAM		4,70
A CUP OF ASSAM TONGA Strong black tea, malty taste		4,00
A CUP OF JAPAN SENCHA Green tea, revitalizing and fresh, bright green color		4,00
A CUP OF HERBAL TEA Bright with a taste of sweet vanilla and a fresh citrus taste		4,00



B EER ON TAP

BREWING TOWN ZWETTL, LOWER AUSTRIA

Until the middle of the 50s of the last century, this beer was brewed in Groß Gerungs /Waldviertel. Nearly 60 years later, for the 30th anniversary of the granting of town privileges which was celebrated in 2013, this beer was recreated.

This naturally unfiltered draft beer is a full-bodied beer with 12.5 degrees of wort and 5.1% of alcohol. The malty, aromatic character and the noticeable, but not dominant hop fragrance is to 'everybody's taste'.

TIGERBRÄU	0,5l	4,90
TIGERBRÄU	0,3l	3,90
TIGERBRÄU	0,2l	2,70

ZWETTLER BREWERY, LOWER AUSTRIA

The history of this fine private brewery dates back to approx. 1708.
In 2011, this brewery was awarded the Lower Austrian Tourism Award.

This pils beer /full-bodied beer has a wort of 11.9 degrees and 5.1% of alcohol. The beer Zwettler Original draft offers a strong hop fragrance and a fine taste of malt from barley.

ZWETTLER original	0,5l	4,60
ZWETTLER original	0,3l	3,60
ZWETTLER original	0,2l	2,40

B OTTLED BEERS

SPECHT Red Ale, light and sweet, wort 12°, alcohol 5,0%	0,3l	5,30
CORONA Extra popular since 1925, mild & lively, alcohol 4,5%	0,35l	5,00
RADLER Citrus/ Zwettler with orange, lime und lemon, alcohol 2,0%	0,5l	4,40
LUFTIKUS nonalcoholic/ Zwettler barley malt, hops, water, alcohol 0,0%%	0,5l	4,00

N OBLE BRANDY and DIGESTIF

MARILLENBRAND Reisetbauer, intensive fragrance, fresh and fruity, 42% alcohol	2cl	5,80
WILLIAMSBRAND Reisetbauer, nice dialogue of fruit and spice, 41,5% alcohol	2cl	5,80
RON ZACAPA CENTENARIO 23y, Guatemala, Rum Hall of Fame, 40% alcohol	2cl	6,20
CHICAS REGAL SCOTCH 12y, mild and fruity, 40% alcohol	2cl	5,20
VODKA Reisetbauer, Premium Vodka, 40% alcohol	2cl	4,60
AVERNA Amaro Siciliano, 29% alcohol	2cl	3,60



HITE WINES served open

SPECHT HOUSE WINE 2019 Winery B & St Holzer/ NÖ, Leobendorf Our Grüner Veltliner from the Weinviertel.	0,25l	4,80
SPECHT HOUSE WINE 2019, spritz	0,25l	3,30
GRÜNER VELTLINER 2019 DAC Ried Kirchberg Winery B & St Holzer/ NÖ, Leobendorf A round Grüner Veltliner, peppery, lively and rich.	0,125l	4,10
SAUVIGNON BLANC 2019 Winery B & St Holzer/ NÖ, Leobendorf Clear green yellow color, intensive fragrance of cassis, gooseberry, soft hints of elder flower. Fine pepper spice, elegant body.	0,125l	4,90
CABERNET BLANC 2019 Winery B & St Holzer/ NÖ, Leobendorf This variety of grapes is resistant to fungi, thus reducing the need for plant protection measures down to a minimum. Beautiful pepper fragrances, fine nettle. Rich, complex and spicy on the palate.	0,125l	5,30

HITE WINES served in bottles

SAUVIGNON BLANC DAC 2019 Winery Gross/ Southern Styria, Ratsch Elegant taste and spice, grapefruit and sugar pea. Fresh cucumber peel and physalis on the palate, refreshing.	Btl. 0,75l	40,00
GEMISCHTER SATZ 2019 Winery Grabner & Schierer/ NÖ, Sooß Soft straw yellow, elegant fragrances, hints of flower, pleasant acid.	Btl. 0,75l	26,00
GELBER MUSKATELLER 2019 Winery Grabner & Schierer/ NÖ, Sooß Bright straw yellow, soft hints of nutmeg, pleasant acidity, dry elegance.	Btl. 0,75l	30,00
MÜLLER THURGAU 2019 Winery Grabner & Schierer/ NÖ, Sooß Elegant bright color, soft flowery spices, decent lingering sweetness, round on the finish.	Btl. 0,75l	28,00
BURGUNDERCUVÉE Grinzinger Kirchspitz 2018 Winery Peter Uhler/ Wien Classic grapes between 35 and 55 years of age offer personal and fine wine creations. In a vineyard that is inclined to the south, Pinot Blanc & Chardonnay are thriving. A velvety drinking pleasure – with the highest blessing!	Btl. 0,75l	40,00



KED WINES served open

SPECHT HOUSE WINE 2018 Winery B & St Holzer/ NÖ, Leobendorf Zweigelt grapes from the Weinviertel.	0,25l	4,80
SPECHT HOUSE WINE 2018, spritz	0,25l	3,30
ST. LAURENT 2018 Winery Grabner & Schierer/ NÖ, Sooß Ruby red, various fruit components, well-proportioned sweetness, noble on the finish.	0,125l	4,10
ZWEIGELT KIESELSTEIN 2018 Winery Claus Preisinger/ B, Gols Slim, lively, juicy, slightly spicy on the finish.	0,125l	4,30
RED NAKED 2017 Winery Heinrich/ B, Gols Zweigelt, Blaufränkisch and St. Laurent offer a rich, ruby red spice.	0,125l	4,50

KED WINES served in bottles

QUARTETTENSATZ CUVÉE Reisenberg 2017 Weingut Peter Uhler/ Wien 19 St. Laurent, Pinot Noir, Blauer Portugieser and Blauburgund grapes are traditionally harvested and fermented together. The prehistoric rock ground leads to sustainable elegance and independence (organically certified).	Btl. 0,75l	37,00
PINOT NOIR 2018 Winery Johanneshof Reinisch/ NÖ, Tattendorf Reaches maturity exclusively in a wooden barrel, soft berry and fruit fragrances, elegant with extracted sweetness.	Btl. 0,75l	28,00
VULCANO 2016 Winery Hans Iglar/ B, Deutschkreutz A marriage of Blaufränkisch, Cabernet Sauvignon, Merlot and Zweigelt. Dark fruits, multi-layered notes of fruit, rich berries, with volume.	Btl. 0,75l	60,00
JULIA CUVÉE 2016 Winery Wachter Wiesler/B, Schützen Charmingly fine fragrances, full on the palate. Ruby red, fresh & lively.	Btl. 0,75l	58,00



KOSÉ

ROSÉ FROCHKÖNIG 2018 ORGANIC Winery Ubl-Doschek/ NÖ, Kritzendorf The Blaufränkisch grape offers soft berry fragrances, elegancy and sparkly acid on the palate.	0,125l	4,10
ROSÉ MONIA 2018 Winery Peter Uhler/ Vienna 19 A special Rosé wine with a mash time of 4 hours on the peels (no juice withdrawal) This creates a soft Rosé, with hints of berry, citrus, cherry, light and fresh (organically certified).	Btl. 0,75l	32,00

S PARKLING WINES

FRIZZANTE MUSKATELLER Winery Ubl-Doschek/ NÖ, Kritzendorf Soft, flowery hint of nutmeg, with intense elder flower, aromatic	0,1l	4,60
SPARKLING WINE BRUT Winery Bründlmayer/ NÖ, Langenlois Bright yellow, fine perls, soft fruit fragrances, hints of berry, youthful and fresh	Btl. 0,75l	34,00
FRÄULEIN ROSÉ VON DÖBLING 2019 Winery Mayer am Pfarrplatz/ Wien 19 Salmon pink, soft berry and currant flavors, elegant on the palate.	Btl. 0,75l	30,00
BLANC DE BLANCS Winery Bründlmayer/ NÖ, Langenlois Perfect for a special occasion. Top reviews at Gault & Millau and Falstaff. Multi-layered fragrances, elegant acerbity, hints of fruit, structured with a refreshing finale.	Btl. 0,75l	80,00



J INTERNATIONAL WINES

CROATIA

MALVAZ 2018 (White) Winery Kabola since 1891/Croatia, Central Istria Green yellow colour, partly viscous. Hints of apple, lime and mint. Dry, fine freshness.	Btl. 0,75l	30,00
TERAN 2019 (Red) Winery Kabola since 1891/Croatia, Central Istria Ruby red, partly viscous with hints of cherry, rose and cedar. Lots of tannin, intensive and enduring.	Btl. 0,75l	37,00

GERMANY

RIESLING VDP 2018 (White) Winery Knebel since 1642/ Germany, Rheinland-Pfalz The 100% inclined terrace offers fine spices of slate. Deep minerals – the best type of Moselle.	Btl. 0,75l	38,00
SPÄTBURGUNDER 2016 (Red) Winery Geil since 1871/ Germany, Rheinhessen Slightly smoky, little fruit, with pine resin. Compact and thick on the palate, withdrawn on the finish.	Btl. 0,75l	38,00

SOUTH TYROL

GEWÜRZTRAMINER 2019 (White) Winery Erste + Neue/ I, South Tyrol Golden yellow, fragrances of rose, nutmeg, papaya. Soft on the palate, juicy minerals, splendid on the finish.	Btl. 0,75l	32,00
LAGREIN LAREITH RISERVA 2017 (Red) Winery Kellerei Kaltern/ I, South Tyrol Dark red, fine fruit in the nose, thick and creamy on the palate, close-grained tannin and long on the finish.	Btl. 0,75l	37,00

SPAIN

VERDEJO BIO 2018 (White) Winery Menade since 1870/ Spain, Valladolid Fine straw yellow, fruity herbal fragrance and minerals, organically certified.	Btl. 0,75l	27,00
ENEMIGO 2017 (Red) Winery Casa Rojo/Spain, Murcia This winery founded in 2009 is offering a strong, fruity red wine with cherry and berry flavors.	Btl. 0,75l	30,00

