STEAKS
CLASSICS
&
FREE STYLE

WELCOME TO THE BULLINARIUM

Enjoy, discover and take away Hallers Bull Beef®
with a clear conscience.

HOW IT SHOULD BE!

Hallers Bull Beef®,
directly from our own farm, the largest circular economy in Austria. This size of the company offers unique opportunities.

We give our bulls more time to grow and feed them in a way that suits their nature:
with lots of grass and hay!

But the meat also needs time. In our maturing chambers, it experiences the optimal refinement before it goes into the kitchen.

Dear Guest!

We would like to welcome you to our house!

Our steakhouse, which has been in existence for years, set another milestone in August 2025, namely the introduction of a home-style, down-to-earth cuisine in order to do justice to the culinary delights of all.

Of course, we also use continues to focus on full regionality, e.g. with a new wine list, peppered with quality wines from Burgenland and neighbouring Styria!

Whether steaks, new home-style dishes, expanded to include vegetarian, vegan or new children's dishes: We're sure to have something for everyone!

Your Bullinarium team!

All prices include VAT.

WELCOME DRINKS

ALCOHOL-FREE

Everybody's favourite *orange juice, soda, ice cubes, orange slice*	**0,33 l**	€	3,60
Driver‘s-Hugo *elderberry juice, soda, orange or lemon slice*	**0,33 l**	€	3,60
Ladie's Bull-Dream *non-alcoholic martini, orange juice, tonic*	**0,33 l**	€	8,90

CONTAINS ALCOHOL

Sparkling wine or sparkling wine with orange juice	**0,20 l**	€	4,60
Prosecco Villa Sandi Fresco Original	**1/8 l**	€	4,60
Uhudler Frizzante *from the Jalits winery in southern Burgenland*	**1/8 l**	€	4,90
Campari Soda / Campari Orange *2 cl Campari, optionally with soda or orange juice, ice cubes*		€	5,40
Rocket	**1/8 l**	€	5,40

STARTERS

Beetroot — € 13,50
with honey, goat cheese (vegetarian) or hummus balls (vegan), baby spinach
(A/G/H)

Anticuchos — € 17,50
beef heart skewers from Hallers bulls, marinated Peruvian style, grilled with anticuchos sauce
(A/F/M/N)

Three preparations of salmon (praline, tartare, cured) — € 18,50
on frisée salad and tomato vinaigrette
(A/C/D/G/M)

Hallers Bull Beef® Tatar — € 21,90
120 g hand-cut tartare from Hallers Bull Beef® with sourdough bread & Kimizu egg yolk cream
(C/F/G/L/M)

Roast beef salad — € 21,90
with lentil avocado mango
(G/H)

Crispy filet spicy — € 22,50
Sirloin steak in a nacho crust with Korean coleslaw
(A/C/F/L/M)

„BULLINARIUM“ SOUPS

Hallers Bull Beef® power soup € 5,20
with homemade pancakes and chives
(A/C/G/L)

"Chief" tomato soup

€ 5,60
prepared in vegan form by our kitchen professionals
(F/L)

Hallers Bull Beef® power soup € 6,90
with handmade liver dumpling from Hallers Bull Beef®
(A/C/L)

Delicious garlic cream soup € 6,90
à la South Burgenland with croutons
(A/G/L)

Neighbour’s garden soup

€ 6,90
seasonally changing soup with the best herbs and vegetables from the region
(A/G/L)

CHILDREN MEALS

Calimero *baked chicken bites with fries and ketchup* *(A/C/G)*	€	9,90
Mermaid Plate *spaghetti with tender, mild bolognese sauce* *(A/C/L)*	€	10,20
Piggy Babe *children wiener of pork with fries and ketchup* *(A/C/G)*	€	10,80
Steakhouse Bulli Burger *Burger with fries and ketchup* *(A/F/G/L/M/N)*	€	13,30

BEEF from our own farm

The meat of all beef dishes comes of course from our family business, the "Hallers circular economy"!

Beef goulash € 16,50
with bread dumplings
(A/C/G/L)

Braised beef € 18,90
with mashed potatoes and vegetables
(G/L/O)

Hallers Bull Beef® Burger € 22,50
220 g Bull Beef Patty, cheese, organic brioche bun, coleslaw and fries
(A/F/G/L/M/N)

I'll be Backerl € 29,90
braised bull cheeks with mashed potatoes and vichy-carrots
(G/L/O)

Boiled beef from Hallers Bull Beef® € 29,90
with brad- and apple horseradish, vegetables and chive sauce
(A/C/G)

You can find more dishes from Hallers Bull Beef® on our steak menus!

CHICKEN dishes

Vitality plate for the health-conscious € 15,50
grilled chicken strips, served on green salad and light salad oil marinade
(O)

Fried chicken salad € 16,90
baked chicken strips on potato and mixed salad with pumpkin seed oil
(A/C/G/O)

Chicken grill plate € 19,90
chicken steaks with grilled sausage, seasonal vegetables, fries, fried egg and herb butter
(C/G)

PORK dishes

Viennese pork schnitzel € 18,90

freshly breaded pork schnitzel with fries and cranberries

(A/C/G)

Cordon Bleu € 20,50

freshly breaded schnitzel filled with cheese and ham, served with fries and ketchup

(A/C/G)

Trio of pork medallions € 23,50

with pepper sauce, wild broccoli and croquettes

(A/C/F/G/L/M/O)

FISH dishes

Fried calamari € 21,50
served with aioli
(A/C/G/R)

Grilled pikeperch € 24,90
with parsley potatoes, vegetables, tartar sauce, olive oil and garlic
(A/C/G)

Black tiger prawns € 35,90
with Asian stir-fried vegetables and wild rice
(A/B/E/F/N)

VEGAN or VEGETARIAN

Homemade gnocchi — € 14,90
with cherry tomatoes, arugula and tomato sauce
(A/C/G)

Cheese spaetzle — € 15,90
with Tyrolean Mountain cheese, fried onions and herbs
(A/C/G)

Vegan curry — € 15,90
with chickpeas and pide bread
(A/H)

Homemade vegetable lasagna — € 15,90
with mushrooms and tomato sauce
(A/G/L)

Bulli aubergine burger — € 20,50
grilled aubergines refined with chimichurri in burger bun and fries
(A/F/N)

STEAKS FROM OUR FARM

Lady Steak 180 g NEW € 37,90
with wild broccoli, duchess potatoes and herb butter
(G/L/O)

Rump steak 300 g € 47,50
on creamed polenta, mushroom cream, king oyster mushrooms, sugar snap peas, jus
(A/F/G/L/O)

“Bullinarium”-skewer 300 g € 49,50
with rump-, rib eye- and filet steak, smashed potatoes and vegetables
(A/F/G/L/M)

Filet steak 250 g € 51,90
sautéed potatoes with oyster mushrooms and leeks, jus
(G/L/O)

Rib Eye Steak 400 g € 51,90
with red wine shallots, cauliflower purée and jus
(G/L/O)

“Surf and Turf” € 67,90
filet steak with black tiger prawn, mashed potatoes, grilled pineapple and cocktail sauce
(A/B/F/G/L/M)

LARGE CUTS GRILLED OVER THE FLAME

subject to availability

Rib Eye Bone In / approx. 800 g	per 100 g	€	8,95
T-Bone Steak / approx. 1.000 g	per 100 g	€	9,95
Porterhouse Steak / approx. 1.100 g	per 100 g	€	10,95
Chateaubriand / approx. 500 g	per 100 g	€	17,50

Our staff will be happy to inform you about the special features of the individual cuts!

SIDE DISHES

1 bread roll *(A)*	€	1,50
Wild broccoli	€	5,10
Salad from the buffet *(M/O)*	€	5,20
Corncob	€	5,90
Mashed potatoes *(G)*	€	5,90
Steak fries	€	6,90
Grilled vegetables from the Josper oven	€	7,30
1 black tiger prawn *(B)*	€	9,90

SAUCES

Ketchup	€	1,90
Aioli *(C/G)*	€	3,60
Chimichurri	€	3,60
Hallers Bull Beef® BBQ-Sauce *(A/F/L/M/N)*	€	3,90
Chili Mayo *(C/G)*	€	3,90
Truffle Mayo *(C/G)*	€	3,90
Hallers Bull Beef® Essence *(A/F/L/O)*	€	4,40

TO FINISH

WOULD YOU LIKE SOMETHING SWEET?

Dessert of the day *(A/C/G)*		€	4,50
Crème brûlée cinnamon *(C/G)*		€	6,90
Fruity baked apple tiramisu with vanilla ice *(A/C/G)*		€	7,90
Eddi's chocolate mousse *(C/G)*		€	8,90
Sweet surprise from the kitchen *Be brave and let yourself be surprised - you won't regret it!* *(A/C/G)*		€	10,50
Vegan "Black Forest"-dessert in the glass *(A/F)*	VEGAN	€	9,20

HOT DRINKS

Ristretto	€	2,95
Small black coffee / Espresso	€	2,95
Small coffee with milk (G)	€	2,95
Espresso macchiato (G)	€	3,40
Long black coffee or with milk (G)	€	3,50
Hot tea Ronnefeldt	€	3,50
Melange (G)	€	3,90
Tea with lemon	€	3,90
Tea with rum or schnapps	€	6,00
Cappuccino with milk foam (G)	€	4,40
Cappuccino with whipped cream (G)	€	4,90
Cup of coffee (G)	€	4,95
Café latte (G)	€	4,90
Hot chocolate (G)	€	4,50
Hot chocolate with whipped cream (G)	€	4,95
Lumumba (G)	€	6,70

BEVERAGES
ALCOHOL-FREE

Tap water			free of charge
Coca Cola / Coca Cola Zero, Frucade, Almdudler	**bottle 0,33 l**	€	3,80
Cappy juice sparkling or with still water	**0,33 l**	€	3,60
	0,50 l	€	4,80
Vöslauer mineral water still / sparkling	**bottle 0,33 l**	€	3,20
	bottle 0,70 l	€	6,40
Soda water	**0,33 l**	€	2,40
	0,50 l	€	2,90
Red Bull / Red Bull sugar-free	**0,25 l**	€	4,90
Bitter Lemon still / sparkling	**0,33 l**	€	3,30
	0,50 l	€	4,90
Tonic Water still / sparkling	**0,33 l**	€	3,30
	0,50 l	€	4,90

3 juices from farmers from our region

Pure regional juice (peach, apple or blackcurrent juice)	**1/8 l**	€	2,50
Regional juice with tap water or sparkling	**0,33 l**	€	3,80
	0,50 l	€	4,90

SPARKLING, VERY TASTY DRINKS

A glass of "dusty" wine *wine with a dash of soda or orange juice*	**1/8 l**	€	2,80
Summer Spritzer *light wine Spritzer with soda, lemon slice and ice cubes*	**1/4 l**	€	3,20
White or red Spritzer *normal Spritzer with soda*	**1/4 l**	€	3,50
Elderberry Spritzer *white Spritzer with elderberry syrup and ice cubes*	**1/4 l**	€	3,90
Fruit Spritzer *white Spritzer with a dash of fruit juice of your choice and ice cubes*	**1/4 l**	€	3,90
Bonanza, Tyrolean, 3-pack blending	**1/4 l**	€	4,70

SPARKLING, VERY TASTY DRINKS

Muscatel Spritzer *Spritzer with Muscatel quality wine*	**1/4 l**	€	4,90
Hugo *weak alcohol cocktail with elderberry syrup, mint, lemon and lime*		€	4,90
Lillet Wildberry *Schweppes Wildberry, Lillet Rosé, berries and ice Cubes*		€	5,80
Aperol Sprizz *Aperol optionally with wine or prosecco, soda, decoration*		€	6,20

LEMONADES

Elderberry lemonade
Herbal lemonade
Ice tea

0,33 l	€	3,60
0,50 l	€	4,90

OUR BEERS

Stiegl Goldbräu (A) *draught beer or also as a shandy available*	**glass 0,20 l**	€	3,40
	glass 0,33 l	€	3,90
	glass 0,50 l	€	4,90
Stiegl Bio Zwickl (A) *draught beer*	**glass 0,20 l**	€	3,90
	glass 0,33 l	€	4,60
	glass 0,50 l	€	5,40
Stiegl Weisse "top fermented beer" (A)	**bottle 0,50 l**	€	5,90
Stiegl Goldbräu bottled beer (A)	**bottle 0,50 l**	€	4,50
Stiegl Freibier "non-alcoholic" (A)	**bottle 0,33 l**	€	3,90

WKO Die Gastronomie

Allergy information according to Codex recommendation

Short description	Letter code
Grains containing gluten	A
Crustaceans	B
Egg	C
Fish	D
Peanuts	E
Soy	F
Milk or lactose	G
Edible nuts	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupines	P
Molluscs	R

Circular economy means that we...

... mainly use renewable raw materials and leave non-renewable (secondary) raw materials in the cycle for as long and efficiently as possible.

This can be achieved if attention is paid to the economical use of raw materials, durability, repairability and reusability right from the start of the value chain.

HALLERS
Kreislaufwirtschaft

HALLERS BULL BEEF® SHOP

Selected to take away!

In our shop, you can buy Hallers Bull Beef®
in addition to regional products and
enjoy it at home.

Or simply order conveniently in our online-shop and have it delivered.

shop.bullinarium.com

HALLERS Kreislaufwirtschaft | HALLERS Bull Beef Wie es sein soll | BULLINARIUM Hallers Bull Beef & Infotainment | HALLERS Tierambulatorium

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