V Schank

Schankwein

Our house wine served by the eighth of a glass
2025 Grüner Veltliner bio – Wieninger 4.50

HOMEMADE POTATO CHIPS *5*

SMOKED ALMONDS *5*

BREAD BASKET & BUTTER *enough for two* *4*

RACLETTE BREAD
delicately melted swiss cheese
crispy toasted sourdough bread 12
add Staud's finely pickled vegetables 5.50

BUTTERED BREAD
4 pieces with potato spread 10
4 pieces with ham, horseradish, pickles 12
4 pieces with organic smoked char 14
6 pieces mixed 18

BEEF BROTH
liver dumpling 11
€ 1 is donated to the NGO "Wiener Tafel" for their fight against poverty

BEEF TARTARE
pickled black truffle, buttered toast 32

SZEGEDINER LOBSTER & CABBAGE
tasting portion 28

BREADED CAULIFLOWER
egg, pea ..... 19 add 10g char caviar 8

HAM & CHEESE TOAST
homemade mustard mayonnaise 11
Three artisanal producers, one toast: toast bread from bakery Schmidl Wachau, ham from Baidinger butchery, Aréwasser cheese from Jumi

SACHERWÜRSTEL
horseradish and mustard, served with brown bread 13

BREADED AND DEEP-FRIED CALF'S HEAD
potato salad cream, capers, pickled gherkins 24

SMALL WIENER SCHNITZEL
Austrian "Veal Rosè", potato salad 21

SMALL VEAL GOULASH
buttered dumplings 23

MINI CREAM ROLLS *four pieces 9*

BURGTHEATERLINZER TARTLET *6*

CHEESE PLATTER *four varieties 19*