



Vestibül

Chef de Cuisine Christoph Schuch

Hot Meals

Tuesday–Thursday

from 12.00 to 14.00 and 18.00 to 22.00

Friday & Saturday

from 18.00 to 22.00

Our trained staff will gladly inform you about allergens in our dishes.

*Cover charge 4.90. All prices in Euros including taxes. Feel free to tip our service staff!
We ask for your understanding that we can only issue invoices by the table.*

Aperitif

Van Nahmen Sparkling Wine, non-alcoholic 0.1l 7
Blackstock Cider, Southern Styria 0.33l 6.50
Champagne Bertrand-Delespierre
enfant de la montagne extra brut 0.1l 18
Crémant de Bourgogne Clotilde, Davenne 0.1l 10
Schloß Gobelsburg Brut Reserve 0.1l 10
Rosé Brut Nature Schödl, Loidesthal 0.1l 10
2020 Dorschbirne Pear Cider Haselberger 0.1l 6.50
Bellini 11

Contratto Wermut Tonic 10
Ignaz Gin-Fever Tree Tonic 15
Moscow Mule 13
Wodka Lemon 13
Campari Orange 11
Campari Soda 9
Campari Spritz 12
Cynar Spritz 7
Negroni 15
Sherry dry 5cl 7

Snacks

SURF & TURF

sandwiches with Wagyu salami & smoked organic char
15

CROQUETTES WITH HAM & MOUNTAIN CHEESE

chive sauce
15

VIENNESE ESCARGOTS

sweet bread, almonds, parsley
26

Soups

FERMENTED TURNIP SOUP

golden trout filet
13

BISQUE DE HOMARD

lobster soup & French toast
19

The Classics

WIENER SCHNITZEL

Carinthian veal rosé, potato salad
32

FRIED CHICKEN

spring chicken, potato-lamb's lettuce salad
pumpkin seed oil dressing
28

SCHNEEBERG DUCK

Grappa cabbage, roasted white polenta
yuzu, pistachios
38

BRAISED BEEF CHEEKS

sage dumplings, pearl onions
home-made mild Sriracha
28

LAMB

roasted & ragout, smoked Jerusalem artichoke
sunflower seeds, mocha mustard
39

Lobster with Creamy Cabbage

Christian Domschitz has been cooking
this dish for three decades

Just a taste 26 Appetizer 38
Main course 70

SIGNATURE
DISH
Christian Domschitz

Sharing Dishes

"Fine Dining" puts the individual dish front and centre. Each dish is created by our chef de cuisine as a complete ensemble. We want you to remember these delightful treats after visiting the Vestibül, not the "experience" of sharing. Should you still decide to share your dish, we allow ourselves to charge an additional € 5 per dish.

Menu — À La Carte

THREE KINDS OF ARTICHOKES

pine nuts, raisins 20

2022 Godello Sangarida Attis Bodegas y Vinedos, Galicia 0.1l 7

RED BEET SALAD*

millet, miso, rapeseed oil mayonnaise 19

2022 Grauburgunder Seckinger, Palatinate region 0.1l 7

CATFISH POLPETTI

vegetables with fennel, radish cress 22

2022 Riesling Terrassen Hager, Mollands 0.1l 7

GRILLED BLACK SALSIFY

shiitake sauce Cédard, puntarelle 26

2022 Sauvignon Blanc Vogelsang Ernst Triebaumer, Rust 0.1l 7

ORGANIC ARCTIC CHAR*

poached filet, cauliflower, watercress, bitter salads 33

2022 Côtes du Rhône Le Caillou Blanc Le Clos du Caillou, Rhône 0.1l 7.50

PIKEPERCH

roasted filet, sweetpotato with mild garlic, fermented vegetable roll 39

2021 Blaufränkisch Rosi Schuster, St. Margarethen 0.1l 7.50

SHOULDER OF VEAL

braised, celery gratin, Perigord truffle 44

2015 Vina Cubillo Lopez de Heredia, Rioja 0.1l 7.50

MARQUISE

white & dark chocolate, pineapple perfumed with bourbon-vanilla rum, sorbet 14

10y Tawny Port Graham's, Douro 5cl 7

or

PERFECTLY MATURED CHEESE

by Jumi & Pöhl, served with mustard fruits

2019 Beerenauslese Cuvée Kracher, Illmitz 5cl 7

6 courses (without *) 110
Wine pairing 43

TASTING MENU
with cheese or dessert

8 courses 131
Wine pairing 57.50

You can integrate our signature dishes as additional courses in your menu.
Lobster with creamy cabbage (plus € 26), **Viennese escargots** (plus € 19) or you can
replace another course of the tasting menu with these specialties for € 11.

Wines by the Glass

white 0.1l

- 2022 Grüner Veltliner Burgtheater Bründlmayer, Langenlois 7
2022 Godello Sangarida Attis Bodegas y Vinedos, Galicia 7
2022 Grauburgunder Seckinger, Palatinate region 7
2022 Riesling Terrassen Hager, Mollands 7
2022 Sauvignon Blanc Vogelsang Ernst Triebaumer, Rust 7
2022 Cotes du Rhône Le Caillou Blanc Le Clos du Caillou, Rhône 7.50
2020 **Vestibül Blanc** Steindorfer, Apetlon 8

red 0.1l

- 2021 Coccinella Syrah Aldo Viola, Sicily 7.50
2021 Blaufränkisch Schuster, St. Margarethen 7.50
2015 Vina Cubillo Lopez de Heredia, Rioja 7.50
2021 Cabernet Sauvignon Regi Iskola Weninger, Sopron 7
2019 **Vestibül Rouge** Steindorfer, Apetlon 8

sweet 5cl

- 2019 Beerenauslese Cuvée Kracher, Illmitz 7
2010 **Vestibül Doux**, TBA Scheurebe 7
2019 Late Bottled Vintage Port Niepoort, Duoro 7
10y Tawny Port Graham's, Douro 5cl 7

Non-alcoholic Beverages

- Vöslauer sparkling/still water 0.33l 4.50
Vöslauer sparkling/still water 0.75l 7.90
Lemon soda 0.25l 2.90
Soda 0.25l 2.50
Soda with elderberry syrup 0.25l 3.10
Naturally cloudy apple juice 0.25l 4
Naturally cloudy apple juice with sparkling water 0.25l 3.90
Van Nahmen Gourmet juices, various flavours 0.25l 6.50
Orange juice, freshly squeezed 0,2l 6
Almdudler 0.35l 4.50
Hakuma ice tea 0.235l 6
Baladin bitter lemonade 0,33l 6.50
Fever Tree Tonic 0.2l 4
Coca-Cola 0.33l 4.50

Coffee & Tea

- Bieder&Maier Coffee, Master Blend, N°3 Forza
50% Arabica / 50% Robusta
- Espresso 3.90
Double Espresso 5.90
Cappuccino 5.50
Melange 5.50
Latte Macchiato 6.50
Espresso Macchiato 3.90
- Demmers Tea in a pot
fruit tea, green tea, peppermint,
Verbena, Bastei-mixture 5.90

Beer

- Zwettler Saphir Premium Pils
0.2l 4.40 0.3l 5.80 0.5l 7.50
Beck's non-alcoholic 0.33l 6

Digestif

- Averna 4cl 7
Gölles Edelbitter 4cl 7
Fernet 4cl 7
Ignaz Gin Wellanschitz 4cl 11
Hendricks Gin 4cl 11
Gin Mare 4cl 11
Vodka Belvedere 4cl 8.50
Homemade Fruit Vodka 4cl 15
- Rum Zacapa Centenario Gr. Res. 23y 2cl 13
Rum Plantation Barbados extra old 2cl 9
Grappa di Nebbiolo Bocchino 2cl 7
Grappa Poli Moscato Morbida 2cl 7
Grappa Berta Tre Soli Tre 2cl 15
Black Label Johnnie Walker 4cl 7
Talisker 10y 4cl 10
Glenmorangie 12y 4cl 14.50
Laphroaig 10y 4cl 13
Camus XO Borderies 2cl 18
Armagnac Cles des Duacs XO 2cl 11