

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

*Cover charge 5.90. 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.*



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*

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.

Aperitif

Roibusch Wildrue Kombucha, Wiener Miso 0,1l 5
Van Nahmen Schaumwein non-alcoholic 0,1l 7
Andert Kräutertraube, non-alcoholic 0,1l 5
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 Most Haselberger 0,1l 6.50
Bellini 11

Contratto Wermut Tonic 10
Ignaz Gin-Fever Tree Tonic 15
Campari Pona Bitter Orange 11
Campari Soda 9
Campari Spritz 12
Cynar Spritz 7
Sherry dry 5cl 7

Snacks

BUTTERED BREAD

smoked char, garden cress 15

HAM-MOUNTAIN CHEESE CROQUETTES

chive sauce 15

VIENNESE ESCARGOTS

artichokes, young spinach mild braised garlic 26

Long Drinks & Cocktails

Moscow Mule 13
Wodka Lemon 13
Wodka Wellness 11
Hibiscus Gin Sour 13
Whiskey Sour 13
Amaretto Sour 13
Limoncello Spritz 8
Limoncello Gin Collins 15
Negroni 15
Negroni Sbagliato 14
Bruttos Spritz 12
Espresso Martini 12

At the Bar

BOWL OF OLIVES 4,50

**HOMEMADE
POTATO CHIPS** 5,50

Soups

KOHLRABI SOUP

smoked essence, tarragon 11

BISQUE DE HOMARD

lobster soup & French toast 19

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

The Classics

WIENER SCHNITZEL

Carinthian "Veal Rose", potato salad 33

CANNELLONI

beef ragout, bianchetto truffle, green asparagus 39

STEWED MAJORAM DUROC PORK CHEEKS

onion potato mash 26

ROAST BEEF "GIRARDI"

Cult-Beef Selection, pommes Robert
beans with bacon 44

Menu — À La Carte

ASPARAGUS

Cream, marinated, green & roasted almonds, chervil 23
2022 *Gelber Muskateller Hager, Mollands 0.1l* 7.50

PIKE PERCH CHEVICE

Pomelo, pickled Cedro lemon, Indian cress 24
2022 *Riesling Velue Johannes Zillinger, Velm-Götzendorf 0.1l* 7.50

RADISH & MINCED BEEF*

Miso, roasted sesame 23
2021 *Assyrtiko Apostolidi, Greece 0.1l* 8

TURNIP

Crispy role, hazelnut, rowanberry 24
2021 *TO Heinz Velich, Apetlon 0.1l* 8

GOLDEN SALMON TROUT*

tempered filet, steam dumpling, pea, fennel, bell pepper 33
2022 *Olaszrizling Hematit St. Donat, Balaton 0.1l* 7

VIENNESE CATFISH

Breadcrust, golden needle mushroom, wood dock & yarrow, dashi fond 36
Yarrow Kombucha, Wiener Miso 0.1l 5

QUAIL

breast & drumstick, lardo, vanilla risotto, babyleaf chard 38
2020 *Pinot Noir Toni Söllner, Wagram 0.1l* 7.50

GOAT CHEESE CHEESECAKE

rhubarb, pistachio 14
Hibiscus Kombucha, Wiener Miso 0.1l 5

or

PERFECTLY MATURED CHEESE

by Jumi & Pöhl, served with mustard fruits
2019 *Beerenauslese Cuvée Kracher, Illmitz 5cl* 7

6 courses (without *) 110
Beverage pairing 40.50/42.50

TASTING MENU
with cheese or dessert

8 courses 131
Beverage pairing 55.50/57.50

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

- 2023 Grüner Veltliner Burgtheater Bründlmayer, Langenlois 8
2022 Gelber Muskateller Hager, Mollands 7.50
2022 Riesling Velue Johannes Zillinger, Velm-Götzendorf 7.50
2022 Olaszrizling Hematit St. Donat, Balaton 7
2021 TO Heinz Velich, Apetlon 8
2021 Assyrtiko Apostolidi, Griechenland 8
2020 **Vestibül Blanc** Steindorfer, Apetlon 8

red 0.1l

- 2021 Syrah Höllesgrund Franz Wening, Balf 7.50
2020 Pinot Noir Toni Söllner, Wagram 7.50
2019 **Vestibül Rouge** Steindorfer, Apetlon 8
2018 A Quo Montepeloso, Toskana 8
2017 Blaufränkisch Rusterberg Ernst Triebaumer, Rust 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 mineral water 0.33l 4.50
Vöslauer sparkling/still mineral water 0.75l 7.90
Soda water with freshly squeezed lemon juice 0.25l 2.90
Soda Water 0.25l 2.50
Soda water with elderberry syrup 0.25l 3.10
Naturally cloudy apple juice 0.25l 4
Naturally cloudy apple juice with soda water 0.25l 3.90
Grape juice 0.25l 0.25l 4
Grape juice with soda water 0.25l 3.90
Yarrow Kombucha, Wiener Miso 0.1 5
Hibiscus Kombucha, Wiener Miso 0.1 5
Van Nahmen Gourmet juices, various flavours 0.25l 6.50
Orange juice, freshly squeezed 0.2l 6
Almdudler (herbal soda) 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 Ducs XO 2cl 11