

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

Kombucha, various flavours, Wiener Miso 0,1l 5
Van Nahmen sparkling wine, alcohol-free 0,1l 7
Champagner Pierre Brocard Tradition Brut 0,1l 18
Crémant de Bourgogne Clotilde Davenne 0,1l 10
Blanc de blanc, Schödl Loidesthal 0,1l 10
Rosé Brut Jurtschitsch, Langenlois 0,1l 10
Bellini 11

Contratto Wermut Tonic 10
Ignaz Gin-Fever Tree Tonic 15
Campari blood orange 11
Campari Soda 9
Campari Spritz 12
Sherry dry 5cl 7

Snacks

STUFFED ZUCCHINI BLOSSOM

Fior di latte, anchovy, olive, lemon 16

HAM-MOUNTAIN CHEESE CROQUETTES

chive sauce 15

VIENNESE ESCARGOTS

kohlrabi, fermented garlic, passion fruit 28

VEAL TONGUE IN ASPIC

pumpkin seed oil, Scarlet Runner Beans 18

CAPONATA

eggplant sicilian style
tomato, pine nut, celery, raisin 17

Long Drinks & Cocktails

Moscow Mule 13
Wodka Lemon 13
Wodka Wellness 11
Hibiskus Gin Sour 13
Whiskey Sour 13
Amaretto Sour 13
Limoncello Spritz 11
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
SALTY ALMONDS 5

Soups

ICED ALMOND MELON SOUP

mint, crispy bacon 13

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

OX SIRLOIN

300g, potato au gratin, beans with bacon
Sauce Béarnaise 49

LAMB STEW

Feta cheese pancake, chickpea, spinach, yoghurt 34

Menu — À La Carte

CAULIFLOWER

Panna Cotta, breaded, curry, peanut 19
2022 Riesling Estate Breuer, Rheingau 0.1l 7.50

TARTAR & CAVIAR OF SALMON TROUT

apple, cucumber 23
2021 Sauvignon Blanc Sand & Schotter Jaunegg, Eichberg-Trautenberg 0.1l 8

TOMATO RARITIES*

sunflower seed, dried ricotta, miso 19
2022 Gelber Muskateller Hager, Mollands 0.1l 7.50

CORN & MUSHROOMS

corn cob, cream, summer mushrooms, mushroom garum, vegetable mole 24
2022 Furmint Remember Kolfok, Neckenmarkt 0.1l 8.50

MOUNTAIN CHAR*

sweet potato, lime, coconut, thai basil, pea 34
2022 Pinot Blanc Schönberger, Mörbisch 0.1l 8

BRANZINO

filet, creamy sea urchin sauce, blue crab, fennel, pepper 44
2023 Casamatta bianco Bibi Greatz, Tuscany 0.1l 8

QUAIL

cherry, walnut, lardo, polenta 38
2020 Benje Tinto Envinata, Tenerife 0.1l 8

SUMMER WALK THROUGH WOODS AND MEADOWS

elderflower cream, woodruff sauce, spruce tops ice cream 14
2020 Beerenauslese Cuvée Kracher, Illmitz 5cl 7

oder

PERFECTLY MATURED CHEESE

by Jumi & Pöhl, served with mustard fruits
2019 Late Bottled Vintage Port Niepoort, Duoro 5cl 7

6 courses (without *) 110
Wine pairing 47

TASTING MENU
with cheese or dessert

8 courses 131
Wine pairing 62.50

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
2023 Casamatta bianco Bibi Greatz, Tuscany 8
2022 Gelber Muskateller Hager, Mollands 7.50
2022 Riesling Estate Breuer, Rheingau 7.50
2022 Furmint Remember Kolfok, Neckenmarkt 8.50
2022 Pinot Blanc Schönberger, Mörbisch 8
2021 Sauvignon Blanc Sand & Schotter Jaunegg, Eichberg-Trautenberg 8
2020 **Vestibül Blanc** Steindorfer, Apetlon 8

red 0.1l

- 2021 Nero D'avola Morgante, Sicily 7
2020 Herbst Cuvée Schönberger, Mörbisch 8
2020 Benje Tinto Envinata, Tenerife 8
2019 **Vestibül Rouge** Steindorfer, Apetlon 8
2018 A Quo Montepeloso, Tuscany 8
2018 Blaufränkisch Heinrich, Gols 7.50

sweet 5cl

- 20120 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
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
Adriatico Amaretto 4cl 9
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