

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 from Vienna 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

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

Snacks

**HAM-MOUNTAIN CHEESE
CROQUETTES**
chive sauce 15

VIENNESE ESCARGOTS
kohlrabi, fermented garlic, passion fruit 28

**STRACCIATELLA DI BURRATA &
CAPONATA**
Eggplant sicilian style
tomato, pine nut, celery, raisin 21

Long Drinks & Cocktails

Moscow Mule 13
Wodka Lemon 13
Wodka Wellness 11
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
SALTED ALMONDS 5

Soups

CREAMY CORN BASIL SOUP
herb-shallots pesto 9

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

The Classics

WIENER SCHNITZEL
Carinthian "Veal Rose", potato salad 33

PASTURED CHICKEN
Cordon bleu & Fricassee
vegetable mayonnaise salad, potato rosemary puree
celery, mushrooms 36

OX CHEEKS GOULASH
roasted bread-semolina dumpling 29

ENTRECÔTE OF BEEF WITH ONIONS
crispy potato slice, gherkin chutney 38

Menu — À La Carte

GOAT CHEESE

creamy & roasted, fig, walnut 19
2022 Furmint Remember Kolfok, Neckenmarkt 0.1l 8.50

CURED ORGANIC CHAR

potato caper salad, caviar of char 24
2016 Riesling Steiner Hund Alfred Rohrhofer, Krems 0.1l 8

TARTARE OF BEEF & AUTUMN MUSHROOMS *

Parmesan crumble, mushroom mayonnaise, garden cress 24
2022 12 Volts 4 Kilos, Mallorca 0.1l 8

PUMPKIN

braised, puree with Miso, pumpkin seed pesto, pumpkin seed oil 24
2023 Sauvignon blanc Korallenriff Firmenich, Ehrenhausen 0.1l 8

BRANZINO *

roasted filet, mediterranean vegetable ragout, Croatian shrimps, white polenta, Aioli 44
2022 Pošip Jovanov, Korčula 0.1l 8

CATFISH

glazed filet, pak choy, coconut-leek, shiitake, Dashi fond 36
2022 Vermentino Etichetta Grigia Cantine Lunae, Liguria 0.1l 8

VENISON

saddle & ragout, parsnip, savoury plum jam dumplings 47
2019 Pinot Noir vom Opok Herrenhof Lamprecht, Markt Hartmannsdorf 0.1l 8.50

MASCARPONE & COFFEE CARAMEL

brownie, coffee ice cream 14
2019 Late Bottled Vintage Port Niepoort, Duoro 5cl 7

oder

AFFINIERTER KÄSE

aus dem Hause Jumi & Pöhl, serviert mit Senffrüchten
2020 Beereauslese Cuvée Kracher, Illmitz 5cl 7

6 courses (without *) 110
Wine pairing 48

TASTING MENU
with dessert or cheese

8 courses 131
Wine pairing 64

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 Sauvignon blanc Korallenriff Firmenich, Ehrenhausen 8
2022 Furmint Remember Kolfok, Neckenmarkt 8.50
2022 Pošip Jovanov, Korčula 8
2022 Vermentino Etichetta Grigia Cantine Lunae, Ligurien 8
2020 **Vestibül Blanc** Steindorfer, Apetlon 8
2016 Riesling Steiner Hund Alfred Rohrhofer, Krems 8

red 0.1l

- 2022 12 Volts 4 Kilos, Mallorca 8
2021 Nero D'avola Morgante, Sizilien 7
2020 **Vestibül Rouge** Steindorfer, Apetlon 8
2019 Pinot Noir vom Opok Lamprecht, Markt Hartmannsdorf 8.50
2018 Blaufränkisch Heinrich, Gols 7.50
2017 La Capitelle Comaine de l'Ausseil, Côtes du Roussillon 8

sweet 5cl

- 2020 Beerenauslese Cuvée Kracher, Illmitz 7
2019 Late Bottled Vintage Port Niepoort, Duoro 7
2010 **Vestibül Doux**, TBA Scheurebe 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
Freshly squeezed orange juice 0.2l 8
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
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 4.50 0.3l 5.90 0.5l 7.90
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
Stin Gin 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