Vestibül

Head Chef Christoph Schuch

Soups

BEEF BROTH
pancake roll 9
€ 1 is donated to the NGO "Wiener Tafel" for their fight against poverty

LOBSTER SOUP
French toast 19

Starters

JERUSALEM ARTICHOKE
marinated & crispy, almond, spiced pear 17

SALMON TROUT
may spruce, fennel salad, bottarga crisps 22

VITELLO TARTUFO
lightly roasted saddle of veal
creamy black truffle sauce 28

BEEF TARTARE
butter toast, mustard mayonnaise 26

The Classics

SIGNATURE DISH

SZEGEDINER LOBSTER CABBAGE
just a taste ..... 28 appetizer ..... 41 main course 74

WIENER ALPEN BOTTARGA
homemade pasta, smoked salmon trout bottarga 22
A creation by our chef Christoph Schuch in cooperation with Austrian fish farm Oberwasser.

WIENER SCHNITZEL
Austrian "Veal Rosè", potato salad 34

SCHNEEBERG DUCK DRUMSTICK
confit and roasted, cassoulet of black salsify, brussels sprouts and mushrooms 38

CREAMY VEAL GOULASH
hand shaped dumplings 27

GREAVE DUMPLINGS
fermented fennel, glazed onions, marjoram jus 23

Main Courses

KOHLRABI GRATIN
glazed chestnuts, cabbage varieties 24

PIKE-PERCH
roasted fillet, mashed potatoes, black garlic Vanilla Beurre Blanc, leafy greens 44

CATFISH
assortment of turnips, citrus flavors 37

VEAL SHOULDER CUT
braised, deep fried koji-celery, onion sauce 32

DRY AGED LOIN OF PORK
parsley root, dried fruit, caraway jus 29

VENISON
saddle & cannelloni, quince white carrot & clove 45

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.

Desserts & Cheese

ORANGE CRÈME BRÛLÉE
speculoos biscuit 14

SOMLAUER NOCKERL
Hungarian trifle of sponge cake, walnuts
rum raisins, chocolate 14

PLUM JAM DUMPLINGS
plum seed oil ice cream 14

MINI CREAM ROLLS
puff pastry filled with meringue, three pieces 9

PERFECTLY MATURED SWISS CHEESE
served with homemade chutney
four varieties ..... 19 six varieties 24

4 Course / 5 Course Tasting Menu

SALMON TROUT
may spruce, fennel salad, bottarga crisps
2024 "Cuvée Misto Mare" – Alois Lageder, Meran

VITELLO TARTUFO
lightly roasted saddle of veal
creamy black truffle sauce
2024 Lust und Laune – Lukas Strobl, Wagram

PIKE-PERCH
roasted fillet, mashed potatoes, black garlic
Vanilla Beurre Blanc, leafy greens
2023 Pinot Blanc Alte Reben Leithaberg DAC – Prieler, Schützen

and / or

VENISON
saddle & cannelloni, quince, white carrot & clove
2018 Jois Bio – Martin Pasler, Leithaberg

SOMLAUER NOCKERL
Hungarian trifle of sponge cake, walnuts
rum raisins, chocolate
2010 Vestibül Doux, TBA Scheurebe

or

PERFECTLY MATURED SWISS CHEESE
served with homemade chutney
2019 Late Bottled Vintage Port – Niepoort, Duoro

4 Course Tasting Menu *92*
(Choice Pike perch or venison)
Wine Pairing 30

5 Course Tasting Menu *106*
Wine Pairing 38

Aperitif

Crodino rosso / biondo, alcohol-free 0.2 7
Van Nahmen Sparkling Wine, alcohol-free 0.1l 7
The STIN distilled Spice & Tonic, alcohol-free 12

Champagne of the week 0.1l 16
Crémant de Bourgogne Vitteaut Alberti 0.1l 11
Blanc de Blancs Schödl, Loidesthal 0.1l 12
Rosé Sekt Jurtschitsch, Langenlois 0.1l 12

TropicAle American Pale Ale 0.33l 6.50
Amouro Wermut Tonic 10
Ignaz Gin-Fever Tree Tonic 15
Campari Soda 9
Campari Spritz 12
Sherry dry 5cl 7

Beer

Weitra Hell
0.2l ..... 4.90 0.3l ..... 6.20 0.5l 7.90

Zwetterl FREI (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
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 Clés des Ducs XO 2cl 11

Long Drinks & Cocktails

Moscow Mule 13
Wodka Lemon 13
Whiskey Sour 13
Limoncello Spritz 11
Old Fashioned 15
Negroni 15
Negroni Sbagliato 14
Espresso Martini 12

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 3.50
Soda Water 0.25l 3
Soda water with elderberry syrup 0.25l 4
Naturally cloudy apple juice 0.25l 5
Naturally cloudy apple juice with soda water 0.25l 4
Grape juice 0.25l 5
Grape juice with soda water 0.25l 4
Van Nahmen Gourmet juices, various flavours 0.25l 6.50
SINE VINO Aperitivo Marille Rosmarin 0.1l 5.90
SINE VINO Schlehe Rosa Pfeffer 0.1l 5.90
Freshly squeezed orange juice 0.2l 8
Almdudler (herbal soda) 0.35l 5
Hakuma ice tea 0.235l 6
Baladin bitter lemonade 0.33l 6.50
Fever Tree Tonic 0.2l 4
Coca-Cola 0.33l 5

Coffee & Tea

Bieder&Maier Coffee

Espresso 3.90
Double Espresso 6.20
Cappuccino 5.50
Melange 5.50
Latte Macchiato 6.50
Espresso Macchiato 3.90
Hot Chocolate 7

Demmers Tea in a Pot
fruit tea, green tea, peppermint
Verbena, Bastei-mixture 6.50