



Vestibül

*Head Chef Christoph Schuch*

## Soups

### BEEF BROTH — VEGETABLE BROTH

sliced herb pancakes ..... 9

### LOBSTER SOUP

French toast ..... 19

## Starters

### LAKE TROUT MATJES STYLE

creamy apple-caper-potato salad ..... 24

### SLICED WILD BOAR

rolled & glazed, spiced Chinese cabbage  
peanuts ..... 24

### TARTARE

choose between

beef — mushroom — beef & mushroom  
served with butter toast ..... 26

## Classic Viennese Dishes

Smaller portions full of flavor –  
perfect to explore the flavors of our Viennese cuisine.

### DEEP-FRIED CALF'S HEAD

black salsify, Pommery mustard sauce ..... 18

### VIENNESE BACKFLEISCH

deep-fried breaded beef, horseradish  
vegetable mayonnaise ..... 23

### WIENER SCHNECKEN

fried escargots, red cabbage salad ..... 23

### ROASTED CATFISH LIVER

mashed potatoes, roasted onions ..... 19

### WILD BOAR GOULASH

roasted sliced bread dumpling ..... 21



## Szegediner Lobster & Cabbage

tasting portion ..... 28    appetizer ..... 41    main course ..... 74

## Pasta & Dumplings

### AUSTRIAN PASTA

sautéed ham pasta — cabbage pasta ..... 19  
add a green salad ..... 6.50

### DUMPLINGS

greave dumplings — sunflower seed dumplings  
fermented fennel, glazed onion  
marjoram jus ..... 24

### VIENNA ALPS BOTTARGA

homemade pasta, smoked salmon trout bottarga ..... 23

A creation by our chef Christoph Schuch in cooperation  
with Austrian fish farm Oberwasser.

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.

## Main Courses

### CATFISH

sautéed cabbage, caraway potatoes ..... 37

### CABBAGE ROLLS

stuffed with minced meat, green beans with dill ..... 27

### WIENER SCHNITZEL

Austrian "Veal Rosè", potato salad ..... 34

### ZWIEBELROSTBRATEN

roastbeef with crispy onions, rich onion gravy  
glazed carrots, semolina strudel ..... 44

### DRY AGED LOIN OF PORK "GIRARDI STYLE"

savory bacon & mushroom sauce  
braised beets ..... 32  
a tribute to the actor Alexander Girardi

## Desserts & Cheese

### CURD & BLACKCURRANT

curd mousse, citrus fruits  
blackcurrant sorbet ..... 14

### CHOCOLATE CAKE

dark chocolate mousse  
stewed apricots & ice cream ..... 14

### POPPY SEED NOODLES

plum compote & 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

## A culinary journey through Vienna

### LAKE TROUT MATJES STYLE

creamy apple-caper-potato salad  
2024 Riesling Bad Pirawarth – Holzmann, Weinviertel

### SLICED WILD BOAR

rolled & glazed, spiced Chinese cabbage, peanuts  
2023 Grauburgunder – Umathum, Neusiedlersee

### CATFISH

sautéed cabbage, caraway potatoes  
2023 Sauvignon Blanc Nußberg Ried Obere Schos – Pedalones, Wien

and  
or

### VIENNESE BACKFLEISCH

deep-fried breaded beef, horseradish  
vegetable mayonnaise  
2024 Wiener Gemischter Satz Bisamberg <sup>DAC</sup> – Wieninger, Wien

### CHOCOLATE CAKE

dark chocolate mousse, stewed apricots and ice cream  
Taylor's Tawny Port Historical Collection

or

### PERFECTLY MATURED SWISS CHEESE

served with homemade chutney  
Taylor's Tawny Port Historical Collection

**4 Course Menu** ..... 78  
(Choice of Catfish or Backfleisch)  
Wine Pairing ..... 27

**5 Course Menu** ..... 101  
Wine Pairing ..... 33

## 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

Crémant de Loire Blanc  
Domaine de la Petite Roche 0.1l ..... 9  
Blanc de Blancs Schödl, Loidesthäl 0.1l ..... 12  
Rosé Sekt Jurtschitsch, Langenlois 0.1l ..... 12

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 Duces 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 apricot rosemary 0.1l ..... 5.90  
Sine Vino sloe pink pepper 0.1l ..... 5.90  
Freshly squeezed orange juice 0.2l ..... 8  
Almdudler (herbal soda) 0.35l ..... 5  
Fever Tree Tonic Mediterranean/Indian 0.2l ..... 4  
Fever Tree Premium Ginger Beer 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