

Head Chef
Christoph Schuch



Cover charge 5.90
All prices in € incl. taxes

Soups & Starters

BEEF BROTH — **VEGETABLE BROTH**
root vegetable-pancake roll 9

LOBSTER SOUP
French toast 19

LAKE TROUT "GABELBISSEN"
creamy radish-caper salad 24

SLICED WILD BOAR
rolled & glazed, spiced Chinese cabbage, peanuts 24

TARTARE OF YOUR CHOICE
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
asparagus salad, Pommery mustard sauce 21

VIENNESE BACKFLEISCH
deep-fried breaded beef, horseradish, vegetable mayonnaise 23

WIENER SCHNECKEN
fried escargots, creamy cucumber salad, black garlic 23

ROASTED CATFISH LIVER
mashed potatoes, roasted onions 19

BEEF CHEEK 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

Main Courses

CATFISH
kohlrabi potato ragout, young spinach 37

CABBAGE ROLLS
stuffed with minced meat, green beans with dill 27

WIENER SCHNITZEL
Austrian "Veal Rosè", potato salad 34

DRY AGED LOIN OF PORK
broad beans, almonds, salted pickled cornel cherries 32

ZWIEBELROSTBRATEN
roast beef with crispy onions, rich onion gravy, semolina strudel
glazed root vegetables, pickled gherkins chutney 44

SADDLE OF VENISON
white asparagus, creamy leek
Viennese Melange Hollandaise, hazelnut 48

Desserts & Cheese

CURD MOUSSE
rhubarb, strawberry sorbet 14

CHOCOLATE CAKE "SACHER"
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, four pieces 9

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

A culinary journey through Vienna

LAKE TROUT "GABELBISSEN"
radish-caper salad
2022 Riesling Kabin(ott) bio – Bernhard Ott, Wagram

SLICED WILD BOAR
rolled & glazed, spiced Chinese cabbage, peanuts
2024 Furmint St. Margareten – Esterházy, Leithaberg

CATFISH
kohlrabi potato ragout, young spinach
2024 Grüner Veltliner Maurerberg bio – Edlmoser, Wien
and
or

SADDLE OF VENISON
white asparagus, creamy leek, Viennese Melange Hollandaise, hazelnut
2024 Merlot Reserve – Leo Aumann, Tribuswinkel

CHOCOLATE CAKE "SACHER"
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 86
(Choice of Catfish or Venison)
Wine Pairing 29

5 Course Menu 109
Wine Pairing 36