Head Chef
Christoph Schuch

V Tafel

Cover charge 5.90
All prices in € incl. taxes

Soups & Starters

BEEF BROTH
liver dumpling 11
€ 1 is donated to the NGO "Wiener Tafel" for their fight against poverty

LOBSTER SOUP
French toast 19

JERUSALEM ARTICHOKE BRUSSELS SPROUTS, POMEGRANATE
roasted, creamy, crispy 24

SALMON TROUT
cured, almond cream, smoked almonds, spruce tip jelly 24

BEEF TARTARE
pickled black truffle, buttered toast 32

Classic Viennese Dishes

BREADED CAULIFLOWER
egg, pea 19
add 10g char caviar 8

BREADED AND DEEP-FRIED CALF'S HEAD
potato salad cream, capers, pickled gherkins 24

VEAL GOULASH
buttered Dumplings 23

SIGNATURE DISH

Szegediner Lobster & Cabbage

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

Recommended by Head Chef Christoph Schuch

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

VIENNA ALPS BOTTARGA
homemade pasta, smoked salmon trout bottarga 23
In cooperation with Austrian fish farm Oberwasser

Main Courses

CHESTNUT GNOCCHI
roasted oven pumpkin, shiitake mushroom purée 27

ARCTIC CHAR FILLET
creamy herb semolina, beetroot, lime 38

PIKE PERCH
Grappa cabbage, grapes & raisins, verjus velouté 46

BRAISED SHOULDER PIECE OF VEAL
gratinated horseradish-bread-sauce, root vegetables 37

SCHNEEBERG DUCK DRUMSTICK
poppy seed potato noodles, savoury plum compote 38

WIENER SCHNITZEL
Austrian "Veal Rosè", potato salad 34

SADDLE OF DEER
parsnip, pear, fermented black pepper 48

Desserts

CHOCOLATE & ORANGE
sponge cake, fruity orange jelly, chocolate ice cream 15

MASCARPONE & CHESTNUT BOWL
blackberries 15

BAKED APPLE
crumble, marzipan, cinnamon ice cream 15

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

Signature Menu

SALMON TROUT
cured, almond cream, smoked almonds, spruce tip jelly
2024 Riesling Krems – Christina & Rainer Wess, Kremstal DAC

SLICED WILD BOAR
rolled & glazed, spiced Chinese cabbage, peanuts, served chilled
2025 Furmint St. Margareten – Esterházy, Leithaberg

PIKE PERCH
Grappa cabbage, grapes & raisins, verjus velouté
2025 Roter Veltliner Symphoniker – Setzer, Weinviertel

VIENNA ALPS BOTTARGA
homemade pasta, smoked salmon trout bottarga
2025 Pinot Grigio Merus – Tiefenbrunner, South Tyrol

SZEGEDINER LOBSTER & CABBAGE
2023 Vestibül Blanc – Steindorfer, Apetlon

SADDLE OF DEER
parsnip, pear, fermented black pepper
2022 Vestibül Rouge – Steindorfer, Apetlon

CHOCOLATE & ORANGE
sponge cake, fruity orange jelly, chocolate ice cream
2022 Beerenauslese Cuvée – Kracher, Illmitz

7 Course Menu 138
Wine Pairing 57

Upon request, we are happy to offer a non-alcoholic pairing with your menu.