

Traditional Austrian Dishes

For starters or in between

Viennese Trilogy 6.-

beef stock with liver dumplings, semolina gnocchi and meat strudel

2 small dumplings filled with crackling 10.-

with creamy lentils and Lardo

Steak tartare 19.-

with egg-yolk confit, onion variations,
and baguette fried in butter

Duet of snail gratin 13.-

(from Gugumucks Viennese Snail Farm)

classic style in garlic & herb butter, rosemary & Parmesan
butter, with freshly baked baguette

Calf's tongue, lukewarm 12.-

in horseradish sauce, root vegetables, pumpkinseed oil

Braised calf cheeks 16.-

with red wine sauce and creamed potatoes

White Alba truffle on request (daily market price)

Main dishes

Wiener Schnitzel - Breaded veal cutlet 27.-

with potato and lamb's lettuce salad

(Voted one of the 5 best in Austria 2010 by Falstaff magazine)

Braised Zwiebelrostbraten 25.-

Thin steak braised in a thick onion gravy, fresh pasta & gherkin

Deep fried chicken Styrian Gourmet 18.-

almost boneless with potato and lamb's lettuce salad

Fillet of beef, medium 37.-

with pepper sauce and glazed vegetables, handmade fries

Deep-fried calf's head and brains 26.-

with mayonnaise-potato and lamb's lettuce salad