

„WIENER GUSTOSTÜCKERL“



Vienna was and remains a melting pot of the most diverse cultures, which a glance at the menu demonstrates.

Take a culinary foray through down-to-earth Viennese cuisine and taste local delicacies, which were and still are treasured by the people of Vienna. The culinary experience is rounded off by the typical Viennese beverages.

DOWN-TO-EARTH VIENNESE CUISINE WITH VIENNESE CHARM

„Vom Würstelstand“

Taste the typical sausages „Käsekrainer“ and „Burenwurst“
with sweet and spicy mustard and brown bread
served with a „Pfiff“ Viennese beer



Viennese cream of potato soup
with bacon and porcini mushrooms



Classic „Heuriger“ fare
Filled dumplings with Sauerkraut
accompanied by a „Weißer G’spritzter“



„Breaded and deep-fried Viennese specialities“
Breaded and deep-fried, boneless chicken and Viennese „Backfleisch“
with potato-lamb’s lettuce salad
rounded off by a glass „Gemischter Satz“



Wirtshaus-Desserts

Pancake with apricot jam, poppy seed noodles, white cheese dumpling
with a large cup of „Häferlkaffee“ (½ Espresso, ½ milk)
and a shot of Austrian brandy

taste tradition - per person € 34.00 incl. cover charge & beverages

A presentation of the „Wiener Gustostückerl“ by an experienced guide may be booked for an additional charge of € 192.00 (subject to change). The presentation is available in nearly all languages - please reserve on time.

During the meal, guests are entertained with trivia about Viennese cuisine and its genesis, amusing anecdotes and informative stories from the days of old Vienna.