

WELCOME  
above the rooftops of Vienna  
at



Creative specialities of Austria and Spain,  
imaginative combinations of premium artifacts,  
prepared and presented in accomplished perfection,  
for your entire experience of indulgence with all senses,  
with the best panoramic view over the city of Vienna,

that's what we stand for,  
that's the intention  
we go for.

Gerasimos Kavalieris / Executive Chef and Marcus Täubl / Restaurant Manager  
Together with their teams

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# „DAS SCHICK“ LUNCH

## Tapas & tidbits <sup>A,C,D,E,F,G,L,M,O,R</sup>

### Quail

breast & egg . citrus fruit gel . asparagus „Marchfeld“ <sup>A,C,G,O</sup>  
16,-

### Scallop

beetroot velouté . horseradish . Ibérico greaves <sup>G,L,O,R</sup>  
9,-

### Sea bass

beef tomato . peas . chorizo <sup>D,G,L,O</sup>  
31,-

or

### „Maibock“ – young venison

king trumpet mushroom . black nut . parsnip <sup>F,G,H,L,O</sup>  
32,-

or

### Fresh asparagus

Hollandaise . parsley potatoes <sup>A,C,G,L,O</sup>  
21,-  
with Pata Negra  
surcharge: 7,-

### Poppy-seeds „Waldviertel“

yogurt . fig . red wine <sup>A,C,G,O</sup>  
13,-

or

### „Coconut Catalana“

basil . rhubarb . wood strawberry <sup>C,O</sup>  
12,-

## Nibbles <sup>A,C,G,H,O</sup>

2-course menu (with main course) per person 27,-  
selected beverage accompaniment per person 15,-

3-course menu (with starter or soup, main course, dessert) per person 36,-  
selected beverage accompaniment per person 22,50

4-course menu (starter, soup, main course, dessert) per person 48,-  
selected beverage accompaniment per person 30,-

## „SCHICK“-CLASSICS

### Tapas and tidbits <sup>A,C,D,G,L,O,R</sup>

Austrian and Spanish delicacies, combined on one plate.

for 1 person 21,-  
for 2 persons 38,-

### Consommé of beef „Tafelspitz“

sherry . truffle fritter <sup>A,C,G,L,O</sup>

16,-

### Goulash of crayfish

Viennese snail . cardamom . boiled potatoes <sup>B,D,G,L,O,R</sup>

24,- / 36,-

### Wiener Schnitzel

Typical Viennese Speciality – breaded & deep-fried veal escalope  
parsley potatoes or lettuce <sup>A,C,G,O</sup>

28,-

### Fillet of free-range cattle 220 g <sup>F,G,L,O</sup>

32,-

### Tomahawk

for 2 persons . dry aged . 1200 g <sup>F,G,L,O</sup>  
(waiting time 45 minutes)

94,-

### Side dishes of your choice:

Patatas bravas . mojo rojo

Lettuce hearts . house dressing <sup>M,O</sup>

Young spinach . pine-seeds <sup>H</sup>

6,- per side dish

## SALUDO DE LA COCINA

Our „Saludo de la cocina“ (Amuse Gueule) is prepared and up-dated daily and according to the current season.

Our baked goods for the cover are arranged new daily, as well.

On demand, you will get informations from our employees about ingredients, which may deploy allergies or intolerances.

**COVER** 4,- per person

**WITH YOUR COFFEE** we serve our homemade nibbles <sup>A,C,G,H,O</sup>

All prices in Euro, inclusive all taxes. Subject to change without notice.

## OUR SUPPLIERS

To hold our premium quality standards, we order our goods of selected confidential suppliers we know personally. Here, we introduce some of our suppliers to you:

Waltraud and Michi Bauer	potatoes, onions, garlic, fruit and vegetable rarities
Ölmühle Fandler	oils, nuts
Kreimer	fruit, vegetables, free range and organic eggs
Pöhl am Naschmarkt	variety of matured Austrian and Spanish cheese
Schmidl – Wachauer Backkunst	bread
Gugumuck Hof	Viennese snail, snail liver, snail caviar
Alpenkaviar	caviar
Eishken Estate / Radlberg	domestic fish, stone crayfish
Steinhorn Bros.	gin
Rungis Express	Ibérico pork, pork, dry aged beef, specialities
R&S Gourmets	Ibérico pork, pork, dry aged beef, specialities
Höllerschmid	Austrian meat
Kastner	dairy products, land-based and with AMA cachet
Schenkel's	Périgord truffle
CultCaffè – Austrian coffee roasters	coffee

## INDULGENCE WITH A CLEAR CONSCIENCE



FAIRTRADE  
DOING GOOD  
WITH A LITTLE SIGN



THE AUSTRIAN  
ECO-LABEL

## ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATIONS

Letter Code	Allergen Description
A	Gluten-containing grains
B	Crustaceans
C	Eggs
D	Fish
E	Peanuts
F	Soy
G	Milk or Lactose
H	Edible nuts
L	Celery
M	Mustard
N	Sesame
O	Sulphites
P	Lupines
R	Molluscs

Information on Sweeteners (according to the directive by the Austrian Ministry of Health from 10/07/2014, Federal Law Gazette No. II/175/2014)

\*) Contains a source of phenylalanine.

\*\*) Excessive consumption may produce laxative effects.

The allergens are mentioned, if the listed substances or the products made from them are an ingredient of the final product.

The 14 main allergens are labelled pursuant to statutory requirements (EU-Food Information for Consumers Regulation | 169/2011). Furthermore there are other substances that may cause food allergies or intolerances.

Despite careful preparation of our dishes, they may contain traces of other substances that are used in the production process in the kitchen in addition to the indicated ingredients.



We have a „heart for smokers“ – and the best view as well!

Enjoy your cigarette in between or after a fine lunch or dinner at our  
„Smoking terrace“ on the 13th floor  
with panoramic view over the city of Vienna ...



Celebrations at „Das Schick“ with a „view“ to indulgence  
above the rooftops of Vienna

Whether with your family, friends or colleagues – the elegant function room „El Panorama“ on the 11th floor is the perfect location for many kinds of celebrations for a maximum of 40 persons.  
Panoramic view guaranteed!

Please ask for our special arrangements and we prepare your individual offer for your festivity or for your small fine celebration, from the corporate Christmas event to your proposal of marriage in romantic togetherness – completely to your taste.