

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>

### Chanterelles

quail's egg . citrus fruit gel . asparagus „Marchfeld“ <sup>A,C,G,L,O</sup>  
16,-

### Red prawn

gazpacho of sugar melon . potato-„Sterz“ (mush) <sup>B,G,L,O</sup>  
9,-

### Sea bass

artichoke . vanilla . tomato . garlic cream <sup>D,G,L,O</sup>  
31,-

**or**

### Ibérico pork <sup>2</sup>

king trumpet mushroom . apricot . turnip cabbage . emmer <sup>A,F,G,L,O</sup>  
32,-

**or**

### Steamed egg

mustard „caviar“ . spinach . potato mousseline <sup>A,C,G,L,M,O</sup>  
21,-

### Yogurt

raspberry . pistachio . beeswax ice-cream <sup>A,C,G,H,O</sup>  
13,-

**or**

### Coconut rice pudding

peach . lavender . basil <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 1169/2011). 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.