

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

Follow us on Facebook
<https://www.facebook.com/DasSchick>



Evaluate us on Tripadvisor
http://www.tripadvisor.co.uk/Restaurant_Review-g190454-d1073120-Reviews-Das_Schick-Vienna.html



MENU „FUSION“

Tapas & tidbits ^{A,C,D,E,F,G,L,M,O,R}

Lake trout

pumpkin . Ibérico greaves . ice-cream of sea urchin ^{A,C,D,F,G,L,O,R}
26,-

Goose liver

apple . hibiscus . Macadamia nut . beetroot ^{A,C,G,H,O}
34,-

Razor shell

pea . chicken oysters . salt lemon ^{C,D,F,G,L,O,R}
32,-

Sole

green tomato jus . bone marrow dumpling . olive sphere ^{A,C,D,G,L,O}
38,-

Alpine caviar

sugar melon . garden cucumber . gin ^{D,G,O}
28,-

Suckling calf

scallion . spinach . tortilla of Spanish Périgord truffle and leek ^{A,C,F,G,L,O}
44,-

or

„Maibock“ (young venison)

king trumpet mushroom . apricot . turnip cabbage . emmer ^{A,C,F,G,H,L,O}
42,-

Matured Austrian and Spanish cheese ^{G,H,M,O}

18,-

or

„Dulce de Leche“

chocolate . strawberry . caramel . fleur de sel ^{A,C,G,O}
16,-

Nibbles ^{A,C,G,H,O}

7-course menu per person	98,-
selected beverage accompaniment per person	52,50
5-course menu per person	79,-
selected beverage accompaniment per person	37,50

Last menu order at 09:00 p.m..

THE SCHICK-MENU

THE SCHICK-MENU à la Gerasimos Kavalieris
Our chef Gerasimos Kavalieris will surprise you!
Of course we are considerate of allergies and aversions^{A,B,C,D,E,F,G,H,L,M,N,O,R}.

5-course menu per person	69,-
selected beverage accompaniment per person	37,50
7-course menu per person	88,-
selected beverage accompaniment per person	52,50

„SCHICK“ CLASSICS

Tapas and tidbits^{A,C,D,G,L,O,R}

Austrian and Spanish delicacies, combined on one plate.

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

Consommé of beef „Tafelspitz“

sherry . truffle fritter^{A,C,G,L,O}

16,-

Goulash of crayfish

Viennese snail . cardamom . boiled potatoes^{B,D,G,L,O,R}

24,- / 36,-

Fillet of free-range cattle 220 g^{F,G,L,O}

32,-

Tomahawk

for 2 persons . dry aged . 1200 g^{F,G,L,O}

(waiting time 45 minutes)

94,-

Side dishes of your choice:

Patatas bravas . mojo rojo

Lettuce hearts . house dressing^{M,O}

Young spinach . pine-seeds^H

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 6,- per person

WITH YOUR COFFEE we serve our homemade nibbles^{A,C,G,H,O}

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

Allergen information according to Codex recommendations: 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

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.