

A Taste of Imperial Vienna

Enjoy a culinary grand tour through the former Crown Lands of the Austrian monarchy, garnished with insights onto the history of Viennese cuisine.



7 DELICACIES TO ENNOBLE YOUR TASTEBUDS:

Veal goulash with „Salzstangerl“^{A,G,L}
Beef consommé with sliced pancake and „Kaiserschöberl“^{A,C,G,L}
Wiener Schnitzel with potato salad^{A,C,G,L,O}
Viennese boiled beef „Tafelspitz“ with roast potatoes,
chive sauce and apple horseradish^{A,C,G,L,M,O,*}
„Powidltascherl“ (plum pockets)^{A,C}, apple strudel^{A,G}
and „Kaiserschmarren“^{A,C,G}

including a small beer^A, a glass of wine^O and a cup of coffee.

In addition, you will receive a „historic memento“
as our special thank-you.

Taste tradition for € 56.00 per person

Allergen information according to Codex recommendations:

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Starters

	Euro
Tatar of salmon	12.90
with blinis, passion fruit and two kinds of caviar ^{A,C,D,G}	
Vitello Tonnato	13.90
with lamb's lettuce, capers and thyme crumble ^{A,D,G,M,O}	
Variegated salad of the Viennese market gardens	
with yogurt dressing ^{A,G,O}	
for choice with roasted chicken slices	12.90
or with curry shrimps ^B	14.90
or with breaded and deep-fried celery ^{A,C,G,L}	10,90
Roasted vegetables on skewer, falafel and cous-cous salad	12.90
with tomato-mango salsa and herb hummus ^A	
Ravioli with spinach-sheep's cheese stuffing	11.90
as starter	
in herb cream ^{A,C,G}	15.90
as main dish	

Soups

Consommé of „Tafelspitz“ ^{C,L}	4.90
with sliced pancake ^{A,C,G} or semolina dumpling ^{A,C,G}	
or liver dumpling ^{A,C,G}	



The word „frittata“ comes from the Italian and from the Latin „fritella“.

Still today, „frittata“ in Italian describes an omelette or a pancake, and „fritta“ means „fried in oil.“

Hungarian cabbage soup	5.50
with whole-grain croutons ^{A,G,L,O}	

Cover ^{A,G} charge € 2.50 per person

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Prices inclusive of tax and all charges. Subject to change without notice.



Main courses

	Euro
Viennese „Krautfleckerl“ (cabbage and pasta) ^{A,O}	10.90
Spaetzle with Gorgonzola cheese and tomatoes ^{A,C,G,O}	11.90
Viennese vegetable bagel	15.90
stuffed with chickpea-vegetable hash brown, coriander, tomato hummus and aubergine, served with homemade sweet potato-fries and yogurt-herb dip ^{A,C,G,H,N}	



The bagel is a bread product, traditionally shaped by hand into the form of a ring from yeasted wheat dough. Bagels arose in the 16th or 17th century in Central Europe and were well-liked at the Jewish population of Vienna. The name derives from „Beugal“ (old spelling of Bügel, meaning bail/bow. A legend means, that in the year 1683 a Viennese baker wanted to thank Poland's king Jan Sobieski for the victory over the Turks during the 2nd Viennese siege and battle. So, the baker created a bread formed like a horseshoe for the enthused cavalier King Sobieski. The former Austrian word for horseshoe was „Beugal“.
Today, bagels have become most popular in New York and the Canadian Montreal.

Slice of confited Mangalica pork	23.90
on plum jus, accompanied by pumpkin polenta and shallots in Veltliner wine ^{A,C,G,H,O}	

Fresh-caught to table!	21.90
Your waiter will be pleased to inform you about the „Fish of the Day“ served with herb potatoes and sautéed vegetables ^{A,D,G,L,O}	

Salad - crisp, fresh & healthy

with homemade dressings and premium vinegars and oils.

Large mixed salad ^{L,M}	6.90
Small mixed salad ^{L,M}	4.90

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Breaded & deep-fried Viennese Classics

Euro

Wiener Schnitzel ^{A,C,G}

20.90

breaded & deep-fried veal escalope



The earliest document as “Gebachene Schnitzeln” (breaded and deep-fried escalopes) can be found at the “Kleinen Österreichischen Kochbuch” (small Austrian cookery book) of the year 1798. The appellation “Wiener Schnitzel” has been formed only at the end of the 19th century, the first mention can be found in a cookery book of the year 1831. In the famous Southern German cookery book of Katharina Prato, the dish was still named “eingebröseltes Kalbsschnitzel” (breaded veal escalope). A very nice legend says, that the prototype for Wiener Schnitzel originates from Italy, where it was popular as a „Milanese cutlet.” In 1848, field marshal Radetzky taught the court about this delicacy in the course of military progress reports. The Viennese cooks studied the Italian recipe extensively in the following years and refined it. In place of the cutlet, a succulent flank of veal was cut thinly, white breadcrumbs were replaced by breadcrumbs from Viennese rolls, and flour was added as the basis of the adherent breading. Whatever may be right - today, Wiener Schnitzel is an epitome of classic Viennese cuisine.

Boneless Viennese breaded & deep-fried chicken ^{A,C,G}

17.90



The Viennese Backhendl (baked chicken) is a genuine Viennese original and - in contrast to many other specialities of today's Viennese cuisine, which were often created in the imperial monarchy's former crown lands - really was invented in Vienna during the Biedermeier era. Backhendl was then the epitome of fine Viennese cuisine, reserved for the aristocracy and elevated bourgeoisie. Between 1870 and 1910, Backhendl experienced such a boom that this era was often called the “Backhendlzeit” (baked chicken era) due to its ubiquitous baked chicken consumption.

Breaded & deep-fried calf's liver ^{A,C,G}

17.90



Dishes of entrails that were created of necessity during the imperial era, are nowadays an endangered speciality. Created during a period of lack, in which services were cheaper than ingredients. It was a time in which cooks stood at their ovens for hours on end in order to make the last bit of meat from a farm animal palatable.

The breaded and deep-fried Viennese Classics are served with
parsley potatoes ^G or potato-lamb's lettuce ^{L,M,O} or butter rice ^G
for choice.

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Viennese Classics

Euro

Old-Viennese boiled beef „Tafelspitz“

19.90

with slice of bone marrow, roast potatoes, root vegetables,
apple-horseradish and chive sauce A,C,G,L,M,O,*



The Emperor's most beloved dish!

The traditional Tafelspitz (boiled beef) has its origins in the 19th century and is an original Viennese speciality. Already in the first half of the 19th century, cooked beef was among the daily standard dishes of imperial court cuisine. It finally achieved recognition under Emperor Franz Joseph I, who was considered thrifty and frugal and to whom the cooked Tafelspitz with the then-usual side dishes had to be served daily - it could not be absent on any table since it was the emperor's favourite dish.



Smoked beef tongue

16.90

accompanied by purée of celery,
soup vegetables and horseradish G,L,O

„Kaisergulasch“ (Emperor's goulash)

16.90

Veal cream goulash with ginger and capers,
served with homemade small butter dumplings A,C,G



In the 19th century, the term „Kaiser“ (emperor) was chosen by cooks for dishes to distinguish fare of special quality. Moreover, ginger was very expensive during the imperial era and not affordable to every simple towns person. Therefore, ginger was reserved for the aristocracy and the emperor at the time, which likewise led to the naming of this goulash speciality.

„Viennese friendship“

27.90

Fillets of Austrian beef and lamb,
served with potato gratin, glazed vegetables and pepper sauce C,G,L

**On demand, we also serve small portions
of our main dishes.**

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Desserts & cheese

	Euro
Homemade „Kaiserschmarren“ ^{A,C,G,H} with rum raisins, seasonal ragout of fruits and ice-cream of plum jam (waiting time 20 min.)	10.90
	
<i>The word Schmarren has been in use since the 16th century. In Viennese dialect, Schmarren refers to something of low grade or to nonsense. Little is known about how Kaiserschmarren came about; however, there are several legends that bear back to Emperor Franz Joseph I. or to the imperial family. Especially amusing is the story in which the court chef, while making Palatschinken (pancakes), ended up with dough that was too thick and torn. When he attempted to serve it to Empress Elisabeth, who however did not appear to be terribly pleased, the emperor saved the situation with the words: „Well, just give me the Schmarren that our Leopold jumbled up again!“</i>	
„Viennese Duet“ Piece of Sacher cake with fresh fruits and whipped cream, accompanied by a Viennese Melange coffee ^{A,C,E,G,O}	8.90
Viennese pancakes filled with apricot jam, served with homemade violet ice-cream ^{A,C,G}	8.90
	
<i>Veilcheneis (violet ice-cream) is an Austrian speciality that achieved fame via Empress Elisabeth's (Sisi's) fondness for it. The empress's violet ice-cream is actually a sorbet that contains no milk. Sisi looked after her thin figure with sports and diets. Violet ice-cream was a fixed component of her diets - there was thus a diet, for instance, that consisted of two oranges and violet ice-cream every day. Even while traveling she always had this speciality prepared fresh everywhere. Violets were incidentally the empress's favourite flowers.</i>	
	
White chocolate mousse in the glass with marinated berries ^{E,G,O}	8.90
Sweet „Viennese Rendezvous“ Warm apple strudel meets parfait of Viennese Melange coffee in pyramid cake-coating, accompanied by hazelnut brittle ^{A,C,E,G,H}	10.90
Austrian cheese with fig mustard and fresh fruits ^{G,M,O}	9.50

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