

Aperitif

		Euro
Aperitif „Stefanie“		5,70
Sparkling wine with strawberry juice [○]		
„Spritz“ or „Veneziano“		5,70
Aperol with white wine [○] or sparkling wine [○] , lengthened with soda water		
„Hugo“		5,70
Sparkling wine [○] with syrup of elder blossoms and fresh mint, Lengthened with soda water		
Glass Grüner Veltliner sparkling wine brut [○]	0,1 l	5,50
Sektellerei Szigeti, Gols, Burgenland Alc.12,0% vol., dry		
Glass Champagne Joseph Perrier [○]	0,1 l	11,00
Cuvée Royale Brut		
Glass Champagne Joseph Perrier [○]	0,1 l	12,00
Cuvée Royale Rosé		
Martini Vermouth dry / bianco / rosso [○]	4 cl	4,50
Sandeman Sherry dry / semi-dry [○]	4 cl	4,30
Campari Soda / Campari Orange	4 cl	5,70

Prices in Euro – inclusive of taxes and all charges.
Subject to change without notice.

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Austrian wine by the glass

White wines

		Euro
Wiener Gemischter Satz organic DAC [○]	1/8 l	5,50
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 12,5% vol., dry From four vineyards with very old vines that give a lot of extract and density - Grüner Veltliner, Riesling and Welschriesling. Green yellow in the glass, its flowery, slightly spicy aroma seduces quickly to another sip.		
Grüner Veltliner „Weinviertel DAC“ [○]	1/8 l	5,20
Weingut Hagn, Mailberg, Weinviertel, alc. 12,5% vol., dry Elegant, fruity and tangy flavour, pome fruit, typical Veltliner „Pfefferl“.		
Chardonnay [○]	1/8 l	5,70
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 13,0% vol., dry Fine, juicy fruit, spicy aroma with various herbs. Creamy and dense on the palate.		
Grauburgunder (Pinot Gris) [○]	1/8 l	5,60
Weingut Christian Zwegtick, Ehrenhausen an der Weinstraße, alc. 13,0% vol., dry Burgundy note of pears and pineapple, accompanied by a pleasant acidity.		
Sauvignon Blanc [○]	1/8 l	5,70
Weingut Waldschütz, Elsen, Kamptal, alc. 12,5% vol., dry Yellow fruity, ripe nose, gooseberries and yellow peppers, lush fruit flavors, the high maturity gives the wine an exotic note.		
Riesling Smaragd Terrassen [○]	1/8 l	6,00
Domäne Wachau, Dürnstein, Wachau, alc. 13,0% vol., dry Aroma of peach and pineapple, clear compact fresh stone fruit. Rich in flavors and nuances, with charming fullness and yet very elegant.		
Gelber Muskateller [○]	1/8 l	5,90
Weingut Christian Zwegtick, Ehrenhausen an der Weinstraße, alc. 11,5% vol., dry A delicate wine yellow, its nose has a particular freshness reminiscent of lemon zests. Fresh, fruity and light on the palate, with a piquant acidity.		

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Austrian wine by the glass

Rosé wine

		Euro
Rosé of Zweigelt, Merlot & Syrah [○]	1/8 l	5,00
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry Filmy, of red berries, fresh and pleasant, tart savour.		

Red wines

Pinot Noir organic [○]	1/8 l	5,90
Weingut Auer, Tattendorf, Thermenregion, alc. 13,0% vol., dry This pinot noir exhibits Burgundy flavors typical of this grape variety, a nose of fine raspberry, strawberry and cranberry, freshly sliced mushrooms, a touch of licorice and succulent red berries. This wine is creamy and smooth with silky tannins and is delicately fruity and elegant in its finish.		
Zweigelt „Rubin Carnuntum“ [○]	1/8 l	5,70
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry Dark ruby-red, typical flavour, cherry fruit at the palate, some elder, sweet tannin.		
Blaufränkisch [○]	1/8 l	5,90
Weingut Polczer, Eisenberg, Südburgenland, alc. 13,5% vol., dry A first-rate Blaufränkisch, elegant and rich in nuance, this wine exhibits a vibrant ruby red color, velvety dry taste and is harmonious and full of finesse.		
Colloredo [○] (Cabernet-Sauvignon, Merlot)	1/8 l	6,00
Weingut Hagn, Mailberg, Weinviertel, alc. 14,0% vol., dry Bordeaux-red, aromatic berries, smooth, with integrated tannin, powerful finish.		
Mephisto [○] (Zweigelt, Cabernet-Sauvignon)	1/8 l	6,80
Weingut Christ, Jedlersdorf, Wien, alc. 13,5% vol., dry Very aromatic flavours, dark morello cherry with some chocolate, fleshy and compact, impressive deep structure.		

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Grüner Veltliner

	0,75 l	Euro
Grüner Veltliner „Weinviertel DAC“ °		31,00
Weingut Hagn, Mailberg, Weinviertel, alc. 12,5% vol., dry Elegant, fruity and tangy flavour, pome fruit, typical Veltliner „Pfefferl“.		
Grüner Veltliner Federspiel „Stein am Rain“ °		38,00
Weingut Jamek, Joching, Wachau, alc. 12,5% vol., dry Tender scents of stone fruits, light fresh apples, „Pfefferl“ is clear and in evidence, juicy, it is a lot of fun, required acid included.		
Grüner Veltliner organic „in den Breiten“ °		45,00
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 14,0% vol., dry Clear golden yellow hue with green reflexes, aroma of ripe apple. Delicately leafy and fine spicy with an intense fruity flavour and an exotic touch. Distinctive spiciness on the palate with nutmeg and herbs; very fine, mild acidity, robust and dense with ripe tannins, complex minerality with a good length. A spicy power pack with lots of potential.		

Gemischter Satz „Vienna“

	0,75 l	Euro
Vienna Gemischter Satz organic DAC °		33,00
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 12,5% vol., dry From four vineyards with very old vines that give a lot of extract and density - Grüner Veltliner, Riesling and Welschriesling. Green yellow in the glass, its flowery, slightly spicy aroma seduces quickly to another sip.		

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Gelber Muskateller

Gelber Muskateller [○] 0,75 l Euro 35,00

Weingut Christian Zweytick, Ehrenhausen an der Weinstraße, alc. 11,5% vol., dry
A delicate wine yellow, its nose has a particular freshness reminiscent of lemon zests.
Fresh, fruity and light on the palate, with a piquant acidity.

Gelber Muskateller „Steirische Klassik“ [○] 37,50

Weingut Polz, Grassnitzberg-Spielfeld, Südsteiermark, alc. 12,0% vol., dry
Ripe flavours of peach and exotic fruits, great deepness at the palate,
very ripe, good for drinking and sustained finish.

Chardonnay

Chardonnay [○] 0,75 l Euro 33,50

Weingut Manuel Nössing, Stammersdorf, Wien, alc. 13,0% vol., dry
Fine, juicy fruit, spicy aroma with various herbs. Creamy and dense on the palate.

Weißburgunder

Weißburgunder „Vollmondwein“ [○] 0,75 l Euro 35,00

Weingut Christ, Jedlersdorf, Wien, alc. 13,5% vol., dry
Fine fruits, nuttily flavours, creamy structure, ripe and full-bodied, very elegant.

Grauburgunder (Pinot Gris)

Grauburgunder (Pinot Gris) [○] 0,75 l Euro 32,50

Weingut Christian Zweytick, Ehrenhausen an der Weinstraße, alc. 13,0% vol., dry
Burgundy note of pears and pineapple, accompanied by a pleasant acidity.

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Sauvignon Blanc

Sauvignon Blanc [○]

Weingut Waldschütz, Elsarn, Kamptal, alc. 12,5% vol., dry
Yellow fruity, ripe nose, gooseberries and yellow peppers,
lush fruit flavors, the high maturity gives the wine an exotic note.

0,75 l Euro
33,50

Riesling

Riesling Smaragd Terrassen [○]

Domäne Wachau, Dürnstein, Wachau, alc. 13,0% vol., dry
Aroma of peach and pineapple, clear compact fresh stone fruit.
Rich in flavors and nuances, with charming fullness and yet very elegant.

0,75 l Euro
35,50

Riesling „Ried Klaus“ [○]

Weingut Jamek, Joching, Wachau, alc. 12,5% vol., dry
Flavour of ripe peaches, light minerally appeals, full-bodied with distinct fruits.

41,00

Rosé wine

Rosé of Zweigelt, Merlot & Syrah [○]

Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry
Very fruity flavour, light scents of raspberry, this rosé wine combines the finesse
of a white wine with the expressiveness of a red wine.

0,75 l Euro
30,00

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Pinot Noir

Pinot Noir organic [○] 0,75 l Euro 35,50

Weingut Auer, Tattendorf, Thermenregion, alc. 13,0% vol., dry
This pinot noir exhibits Burgundy flavors typical of this grape variety, a nose of fine raspberry, strawberry and cranberry, freshly sliced mushrooms, a touch of licorice and succulent red berries. This wine is creamy and smooth with silky tannins and is delicately fruity and elegant in its finish.

Sankt Laurent

Sankt Laurent [○] 0,75 l Euro 30,00

Weingut Wutzl, Gobelsburger Kirchgraben, Kamptal, alc. 13,0% vol., dry
Ruby-red, powerful red wine, flavour with a lot of blackberry, typical for this grape variety.

Blaufränkisch

Blaufränkisch Carnuntum [○] 0,75 l Euro 32,00

Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 14,0% vol., dry
Ruby-garnet, appeals of fruits in rum, in the fore flavours of blackberries, at the palate velvety with a long finish.

Blaufränkisch [○] 35,50

Weingut Polczer, Eisenberg, Südburgenland, alc. 13,5% vol., dry
A first-rate Blaufränkisch, elegant and rich in nuance, this wine exhibits a vibrant ruby red color, velvety dry taste and is harmonious and full of finesse.

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Zweigelt

	0,75 l	Euro
Zweigelt „Rubin Carnuntum“ [○]		34,50
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry Dark ruby-garnet, typical flavour, cherry at the palate, some elder, sweet tannin.		
Zweigelt „Cobanis Barrique“ [○]		35,50
Weingut Wutzl, Gobelsburger Kirchgraben, Kamptal, alc. 13,5% vol., dry Powerful barrique-wine, tender scents of cherry and vanilla of the oak wood build a perfect balance.		
Zweigelt organic „Die letzten Tropfen der Menschheit“ [○]		37,50
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 12,5% vol., dry Harvested from 40-year-old vines, fermented two to three weeks as mash in the vat, then accomplishing the malolactic fermentation and further maturation in wooden barrel. Ruby-garnet hue with violet reflexes, in the bouquet typical Zweigelt-sour cherries; currant and slight smoky-spicy chocolate notes, with soft tannins on the finish.		

Merlot

	0,75 l	Euro
Merlot Reserve Carnuntum [○]		41,50
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 14,5% vol., dry Dark color with a black core. Fruity nose, subtle toasty aromas from the oak barrels. Deep dark ruby color with hints of dark berries, very spicy, tight on the palate, firm tannins, good sweetness, lots of fruit in the aftertaste.		

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Red wine-cuvées „for enthusiasts“

	0,75 l Euro
Stuhlwerker ^o (Zweigelt, Merlot, Syrah)	43,00
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 14,0% vol., dry Light and youth reflexes, fine nougat flavour, leafy seasoning, strong tannins.	
Colloredo ^o (Carbernet-Sauvignon, Merlot)	36,00
Weingut Hagn, Mailberg, Weinviertel, alc. 14,0% vol., dry Twinkling bordeaux-red, charming scents of berries, smoothy, with well-integrated tannins, mighty, powerful finish.	
Mephisto ^o (Zweigelt, Carbernet-Sauvignon)	41,00
Weingut Christ, Jedlersdorf, Wien, alc. 13,5% vol., dry Very aromatic flavours, dark morello cherry with some chocolate, fleshly and compact, impressive deep structure.	
Quattro ^o (Cabernet-Sauvignon, Blaufränkisch, Zweigelt, Merlot)	47,50
Weingut Gager, Deutschkreutz, Burgenland, alc. 14,5% vol., dry Tangy flavours of dark berries, elder and cherry at the palate, rich fruit, soft tannin-structure, scents of roasting, long finish.	
Cablot ^o (Carbernet-Sauvignon, Merlot)	61,00
Weingut Gager, Deutschkreutz, Burgenland, alc. 14,0% vol., dry Powerful, rich and intense colour, distinct flavours, ripe currants, smooth scents of roasting, expressive fruit glaze, almost neverending finish.	

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Sweet wine

		Euro
Beerenauslese [○]	Glass 5 cl	5,40
(Sämling, Chardonnay, Sauvignon Blanc)	bottle 0,375 l	32,00

Weingut Esterházy, Eisenstadt/Neusiedlersee, Burgenland, alc. 11,0% vol., sweet
Exotic aromas of pineapple and mango, a lot of freshness, pleasant sweetness,
nuanced fruit, enjoyable to drink.

Sparkling wine and Champagne

		Euro
Grüner Veltliner sparkling wine brut [○]	0,75 l	34,00
Sektellerei Szigeti, Gols, Burgenland, alc. 12,0% vol., dry Golden coloured including light-green reflexes. Flavours of apples, characteristic scents of pepper, vivid acids, scents of honeysuckle and kiwi, emphasized with scents of lime.		
Champagne Joseph Perrier [○]	0,75 l	71,00
Cuvée Royale Brut	0,375 l	37,50
Champagne Joseph Perrier [○]	0,75 l	77,00
Cuvée Royale Rosé	0,375 l	41,00

House wine

of Weingut Wutzl, Gobelsburg, Kamptal

Grüner Veltliner [○]	alc. 12,0% vol., dry	1/8 l	3,00
Blauer Zweigelt [○]	alc. 13,0% vol., dry	1/8 l	3,00
Grüner Veltliner or Blauer Zweigelt „gespritzt“ [○]		1/4 l	3,50
(wine lengthened with mineral water)			

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Non-alcoholic

		Euro
Orange juice fresh squeezed	1/8 l	4,00
Rauch fruit juices	0,2 l	3,50
Apple unfiltered, apricot, strawberry, black currant, peach		
Rauch Fairtrade orange juice	0,2 l	3,50
		
Vöslauer mineral water ^O sparkling/without gaz	0,33 l	2,90
Vöslauer mineral water ^O sparkling/mild/without gaz	0,75 l	5,50
Pepsi Cola ^{O, **} / Pepsi Max ^{O, **}	0,33 l	3,30
Seven Up ^{**}	0,33 l	3,30
Frucade Orange (kid's beverage)	0,35 l	3,30
Almdudler ^O (kid's beverage)	0,35 l	3,30
Thomas Henry Tonic Water / Bitter Lemon	0,2 l	3,50
Homemade iced tea of „Ronnefeldt“	0,5 l	4,00
for choice red berries with rosemary, lemon fresh with basil or peppermint with mint		
Soda-lemon (kid's beverage)	0,25 l	2,70
	0,5 l	4,00

Austrian beer

Gold Fassl Spezial ^A , Ottakringer - draught	0,3 l	3,90
	0,5 l	5,60
Zwickl Red ^A , Ottakringer - draught	0,3 l	4,00
	0,5 l	5,80
Ottakringer Radler ^A (beer with lemonade)	0,5 l	5,00
Blond ^A , Brauwerk	0,33 l	5,00
Session IPA ^A , Brauwerk	0,33 l	4,80
Porter ^A , Brauwerk	0,33 l	5,00
Die Weisse pale ^A , Salzburger Weißbier	0,5 l	5,90
Die Weisse non-alcoholic ^A , Salzburger Weißbier	0,5 l	5,70
Null Komma Josef, non-alcoholic ^A	0,33 l	3,90
(wine lengthened with mineral water)		

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stefanie
RESTAURANT

Coffee

	Euro
Espresso small	2,90
Espresso large	4,00
Espresso lengthened ^G	3,00
Viennese Melange with milk foam ^G	4,00
Einspänner (double espresso with whipped cream) ^G	5,00
Cappuccino with milk foam ^G	4,00
Latte Macchiato ^G	4,00
Hot chocolate with whipped cream ^G	4,00
Pot of tea with lemon or milk ^G	4,00



SELECTED TEA SINCE 1823

Your waiter will be pleased to inform you about the available varieties of tea.

Coffee specialities

Coffee „Franz Esterházy“	6,50
Small espresso with apricot brandy	
Pharisäer	6,00
Lengthened espresso with rum, sugar and whipped cream ^G	
Coffee „Maria Theresia“	6,50
Double espresso with Grand Marnier, whipped cream ^G and sugar sprinkles	
Hot chocolate „Old Vienna“	6,00
with rum and whipped cream ^G	

Digestif

Williams pear/Obstler/apricot/raspberry/hazelnut	2 cl	4,00
Bauer-Destillerie, Graz	4 cl	7,00
Aged apple/Aged plum	2 cl	5,90
Gölles		
Pomace brandy „Classic“	2 cl	4,50
Wieser		

We offer a good assortment of different whiskys and whisky specialities, cognacs and spirits.
Please ask for our bar menu – our employees will be glad to advise you!

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Cocktails

	Euro
Cocktail „Stefanie“ Wodka, Cassis, lemon juice, stawberry juice, sparkling wine ^O	9,50
Mojito Brown rum, lime juice, soda water, mint, cane sugar, limes	9,50
Strawberry Daiquiri Rum, lemon juice, sugar syrup, strawberries	9,50
Caipirinha Chachaca, lime juice, brown sugar, limes	9,50
Mai Tai White and brown rum, Cointreau, lemon juice, sugar syrup, almond syrup, limes, mint	9,50
Frozen Margarita Tequila, Triple Sec, lemon juice	9,50
Pina Colada White rum, Cream of Coconut, pineapple juice, cream ^G	9,50
Virgin Mojito (non-alcoholic) Seven Up, lime juice, soda water, mint, cane sugar, limes	5,50
„Strawberry dream“ (non-alcoholic) Strawberry juice, lime juice, lemon juice, cane sugar, cream ^G	5,50

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