

Traditional Viennese Dishes

Starters and Small Dishes

- Viennese Trilogy** (beef stock with liver dumplings, semolina gnocchi and meat strudel) 5.80
- Pumpkin and orange soup** VEGETARIAN pumpkin, orange fillets, pumpkinseed oil, sprouts 7.50
- Warm calf's tongue** in horseradish sauce, root vegetables, pumpkinseed oil 12.00
- 2 small dumplings filled with crackling** with creamy lentils 9.00
- Steak tartare** with egg yolk creme, variation of onions, and baguette fried in butter 18.50
- Fried breast and deep-fried leg of quail** with a variation of orange vegetables 15.00
- Calf's head variations** braised cheek with red cabbage / tongue with celery / deep-fried with spinach 14.00

Vegetarian Main Dishes

- Pumpkin & mozzarella lasagne** VEGETARIAN with fried organic king oyster mushrooms and sage 18.00
- Spinach & herb gnocchi** VEGETARIAN with blue cheese sauce and poached country egg 19.00

Main Dishes

- Wiener Schnitzel** - Breaded veal cutlet, served with potato and lamb's lettuce salad 26.00
(Voted one of the 5 best in Austria 2010 by Falstaff magazine)
- Viennese Zwiebelrostbraten** - Thin steak with home-made fried onions, roast potatoes & gherkin 23.00
- Fillet of beef** done medium, with pepper sauce, vegetable glace and home-made French fries 35.00
- Chicken breast supreme** fried on the skin, with chopped garlic spinach and potatoes wrapped in crude ham 26.00
- Sautéed calf's heart** with Dijon mustard sauce, fresh pasta 23.00
- Calf's cheeks and liver** sweet potato puree, grapes & walnuts, thyme gravy 26.00
- Calf's sweetbread x2** fried and deep-fried, with spinach, pumpkin and celery 26.00
- Duet of roe deer** saddle of roe deer & ragout in red wine sauce, creamy lentils, dumplings filled with crackling and Brussels sprout leaves 33.00
- Roll of wild boar** in Dijon mustard sauce, with spinach & herb gnocchi 24.00
- Hand-plucked fried breast of pheasant** with lardo bacon, filled with goose liver, creamy cabbage and sliced quark dumplings 28.00