

Traditional Austrian Dishes

For starters or in between

<i>Viennese Trilogy</i>	beef stock with liver dumplings, semolina	
ACGL	gnocchi and meat strudel	5.00
<i>Pumpkin & orange soup</i>		6.50
AGL		
<i>French onion & tripe soup</i>	cheese gratin	7.00
ACGLO		
<i>Calf's tongue</i>	in horseradish sauce, pumpkinseed oil	10.00
GL		
<i>Small dumplings</i>		
<i>filled with crackling</i>	on a bed of creamy lentils	8.50
AFGLO		
<i>Tafelspitz in aspic</i>	prime boiled beef, red onions, scarlet turner	
AL	beans, pumpkin seed oil	8.50

Main Dishes

Wiener Schnitzel

<i>Breaded veal cutlet</i>	with potato and lamb's lettuce salad	23.00
AC	(Voted one of the 5 best in Austria 2010 by Falstaff magazine)	

<i>Braised beef cheeks</i>	in red wine sauce, Chioggia beets and	
ACGLMO	fried polenta	22.00

Viennese

<i>Zwiebelrostbraten</i>	Thin steak with fried onions,	
AG	roast potatoes & gherkin	18.00

<i>Prime boiled beef</i>	with horseradish & apple sauce, chive sauce	
CFGML	and sautéed potatoes	18.00

<i>Goulash "Fiaker style"</i>	fried egg, sausage, pickled gherkin,	
ACGL	sliced dumpling	18.00

<i>1/2 Breaded chicken</i>	"Styrian gourmet", almost boneless	
AC	with potato and lamb's lettuce salad	15.00

<i>Calf's tongue</i>	sour sauce, with root vegetables, fresh	
L	horseradish and potatoes	18.00