

M E N U

11:00 AM TO 11:00 PM

SALADS

- Guesthouse rocket salad**

€ 24,00

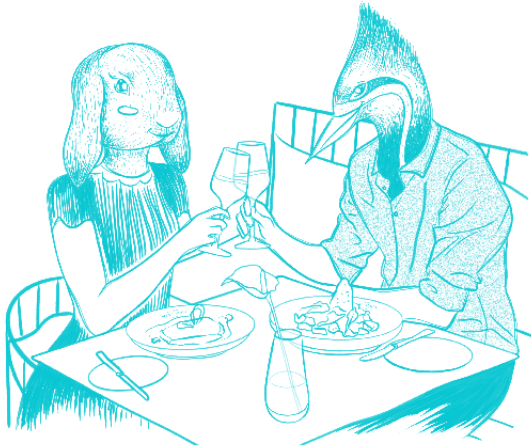
burrata brûlée, cherry tomato, basil pesto, pine nuts
- Caesar salad**

€ 26,00

romaine lettuce, corn-fed chicken breast, Grana
- Niçoise salad**

€ 28,00

tuna, kenya beans, anchovies, olives, tomatoes



SNACKS

- Truffle-black pudding**

€ 20.00

Champagne cabbage, Granny Smith, daikon
- Quiche Lorraine**

€ 16.80

bacon, leek, crème fraîche, leaf salad
- Sardines in olive oil**

€ 15.00

bread roll from our own bakery
- Sacher sausage**

€ 12.50

mustard, horseradish, bread roll from our own bakery

STARTERS

- Guesthouse Beef Tatar**

Austrian beef

chive and radish bread, poached quail egg, chilli butter

small € 20.00

large € 30.00
- Seared shrimp carpaccio**

€ 24,00

pickle brine, herb salad, lemon oil

MAIN COURSES

- Wiener Schnitzel**

€ 33.00

Austrian veal

potato and lamb’s lettuce salad, pumpkin seed oil
- Fillet steak**

€ 40.00

Austrian beef, 250 g

with pepper sauce *or* Café de Paris

potatoes with herbs of Provence € 5.50

grilled vegetables € 7.00

french fries € 5.50

potato puree € 5.50
- Duroc pork chop**

€ 42,00

Austrian Duroc pork

pointed cabbage, celery, prosciutto jam
- Moules frites**

organic farming

sauce rouille

small € 19.00

large € 24,00
- Pike-perch fillet**

€ 39.00

two kinds of kohlrabi, peas, mint
- Artichoke trilogy** 

€ 24.00

corn, miso, Affila cress

SOUPS

- French onion soup**

€ 9.00

homemade toast, Emmental cheese from Jumi
- Vichyssoise**

€ 12.00

crispy leeks, smoked trout, crème fraîche

Cover charge with a selection of homemade bread rolls from our own bakery, olive oil, salted butter

€ 5.20/person

statutory VAT is included in all food & beverage.

ASK OUR SERVICE STAFF FOR OUR DAILY & VEGAN SPECIALS.

WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with our beef. The family owned cheese manufacturer Jumi, a small cheese label from the Emmental in Switzerland with stores in London and in the 8th district in Vienna delivers our ripened cheese. Our fresh water fish is farmed at Gut Dornau just south of Vienna and R&S Gourmet from Salzburg provides our sardines. Salt water fish & seafood is delivered by Eishken Estate.

IMPORTANT INFORMATION: ALLERGIES

Please ask our staff if you would like to see a detailed menu that lists allergens. We are happy to advise you.

ALL OUR DELICIOUS HOMEMADE CAKES, VIENNOISERIES, THE HOMEMADE BREAD AND ROLLS MADE IN COOPERATION WITH THE GRAGGER & CIE WOOD STOVE BAKERY AND THE MÜLLERGARTNER BAKERY ARE ALSO AVAILABLE FOR TAKE AWAY.

A MEAL ISN'T COMPLETE WITHOUT A DESSERT: IN OUR CAKE DISPLAY IS A SELECTION OF CAKES & PASTRIES FROM OUR OWN PATISSERIE.