

## ***Ouverture***

	€
<b>Prosecco from the barrel</b> 1/8l	4,80
<b>Hugo</b> (Prosecco, Soda, Mint, Elderberry)	6,90
<b>Veneziano</b> (Prosecco, Aperol, Orange)	5,50
<b>Kir Bohème</b> 0,1 l (Prosecco with Elderberry)	5,50
<b>Prosecco Royal</b> 0,1 l	5,50
<b>Martini</b> rosso, rosé oder bianco 1/16 l	4,90
<b>Campari- Soda</b>	5,50
<b>Campari -Orange</b>	6,90
<b>Moet &amp; Chandon</b> (Piccolo) 0,2 l	37,00
<b>Portwine</b> 1/16 l	5,50

## ***Prolog***

	€
<b>Carpaccio of beef fillet</b> with olive oil, lemon, arugula and grana (A,G,M)	14,90
<b>Beef Tartare</b> finely garnished with toasted white bread and butter (A,C,G,M)	18,90
<b>Home-cured norwegian fjord salomon</b> on potato pancakes with sour cream and arugula (A,D,G,M)	13,90
<b>Mozzarella di Bufala</b> on organic tomatoes with basil pesto (G)	13,90

## ***1. Act***

	€
<b>Tafelspitzbouillon</b> beef soup with semolina dumplings, stripes of pancakes or noodles (A,C,G,L)	6,90
<b>Old Viennese soup pot</b> beef soup with noodles, beef and vegetables (A,C,G,L,O)	7,90
<b>Cream of pumpkin soup</b> with whipped cream and pumpkin seeds (A,G,L)	7,90

## ***2. Act***

	€
<b>Viennese Schnitzel</b> of veal with parsley potatoes and cranberries (A,C,G,O)	26,90
<b>Roasted calf's liver</b> with fresh majoram and potato puree (A,G,O)	23,90
<b>Old viennese Tafelspitz</b> with hash browns, chives sauce, apple horseradish and fresh vegetables (A,C,G,O,L)	24,90
<b>Viennese roast beef with onions or garlic roast beef</b> with fried potatoes and pickled cucumber (A,O,M)	26,90

Allergen information according to Codex recommendation:

A=glutinous cereals, B=crustaceans, C=eggs, D=fish, E=peanut, F=soy,

G=milk or lactose, H=nuts, L=celery, M=mustard, N=sesame,

O=sulphites, P=lupins, R=molluscs Information über Information über Süßungsmittel (gemäß VO des BMG vom 10.07.2014, BGBl Nr. II/175/2014)

\*) eine Phenylalaninquelle \*\*) may have a laxative effect when consumed in excess

<b>Filet Steak 300g</b>	44,90
<b>Filet Steak Ladies Cut 150g</b>	27,90
from the alpine ox with cognac-pepper sauce, vegetables and croquettes (A,G,O,L)	
<b>Boeuf Stroganoff</b>	
with homemade ribbon noodles (A,G,M,O)	27,90
<b>Ricotta Spinach Ravioli</b>	
in sage-butter, rocket and grana (A,C,G)	17,00
<b>Porcini mushroom bags</b>	
in herb sauce with sun-dried tomatoes and grana, with lettuce (A,C,G,O)	16,90
<b>Mixed Leaf salad bowl (A,O)</b>	5,90
<b>Mixed salad bowl</b>	
lettuce, potatoes, cucumber, and cabbage (A,L,M)	5,90
<b>Bohème leaf lettuce</b>	
with grated feta cheese and croutons (A,C,G,O)	10,90
<b>Bread (A,C)</b>	2,90

### **3. Act** €

<b>Curd dumpling</b>	
with butter crumbs and stewed plums (A,C,G)	7,90
<b>Old viennese apple strudel</b>	
with vanilla ice cream and whipped cream (A,C,G,O)	8,90
<b>Kaiserschmarrn</b>	
with raisins and stewed plums (A,C,G,O)	11,00
<b>Raspberry souffle</b>	
with fresh raspberries (A,C,G)	9,90

### **Open bouteille wines from 0,75l bottle** €

#### **White wine**

2023 Grüner Veltliner, Pichler DAC Falkenstein	1/8	4,50
2023 Riesling Kremstal DAC Malat	1/8	5,50
2023 Cuvée Tradition Bio Reinisch (Halbtrocken)	1/8	5,50
2023 Sauvignon Blanc, Ilmitz Bauer	1/8	5,50
2023 Chardonnay Markowitsch	1/8	5,50
2023 Gelber Muskateller, Furth Göttweig Edlinger	1/8	5,50
2023 Rosé Tetuna, Goldenits	1/8	4,90
2017 Eiswein Ilmitz, Bauer	1/16	5,90

#### **Red wine**

2023 Zweigelt Ilmitz Bauer	1/8	4,90
2021 Blaufränkisch Classic Iby	1/8	5,90
2023 Cuvée Markowitsch, Burgenland	1/8	5,90
2021 St. Laurent Frauenkirchner Umathum	1/8	5,90
2022 Merlot, Alacher	1/8	5,90
2022 Pinot Noir, Reinisch, Tattendorf	1/8	5,90
2022 Syrah, Bauer, Illmitz	1/8	5,50
2021 Cuvée Schwarze Erde (Cabernet Sauvignon, Pinot Noir, Zweigelt) Goldenits	1/8	5,90