

## EASY BUSINESS LUNCH

GOAT MILK CREAM CHEESE (G, M, O)  
green bean | peach | marigold

or

CHILLED TOMATO SOUP (VEGAN)  
watermelon | basil

TALEGGIO DUMPLING (A, C, G, O)  
sage butter | lamb's lettuce

or

EUROPEAN CATFISH (D, G, M)  
celeriac | broccoli | black mustard

or

PORK SHOULDER (G)  
white bean | leek | coffee

### CAFÉ GOURMAND

2 courses and Café Gourmand  
EURO 19 (incl. cover)  
Mon-Fri from 12.00 a.m. to 02.30 p.m.

# VERANDA

MODERN AUSTRIAN

## SOUPS

served from 11.00 a.m. to 10.00 p.m.

CHICKEN CONSOMMÉ (A, C, G, L)  
sliced herbal pancakes 8

KOHLRABI SOUP (D, G, H, L)  
trout cream cheese 8

## MAIN COURSES

served from 12.00 a.m. to 2.30 p.m.  
as well as from 6.00 p.m. to 10.00 p.m.

BEEF TENDERLOIN 180 G ORGANIC MEAT (G, H, L)  
Jerusalem artichoke | morel  
wild broccoli | shallot 38

DUCK BREAST ORGANIC MEAT (A, G, H)  
beetroot | Austrian rice  
black currant | parmesan 28

SADDLE OF LAMB ORGANIC MEAT (G, H, O)  
eggplant | chard | chickpea | yoghurt 32

„WIENER SCHNITZEL“ ORGANIC VEAL (A, C, G)  
parsley potato | field salad | lingonberry 26

GILTHEAD ORGANIC FISH (D, G, L)  
baby carrot | Lardo | sorrel 26

SPINACH YEAST DUMPLINGS VEGAN (A)  
chanterelle | soya bean | salt lemon 17

ARTICHOKE ORGANIC EGG, VEGETARIAN (C, G)  
truffle | poached egg | pea 19

## DESSERTS

STRAWBERRY DUMPLING (A, C, G, H) 15 MIN PREPARATION TIME  
mascarpone | poppy | basil 12

SHEEP MILK PANNA COTTA (A, C, G, H)  
peach | olive oil | honey 12

AUSTRIAN CHOCOLATE 60% ZOTTER, ORGANIC, AUSTRIAN RICE (C, G)  
rice cake | sour cherry | shiso 12

## STARTERS

served from 11.00 a.m. to 10.00 p.m.

BREAD SALAD VEGETARIAN (A, B)  
burrata | cherry tomato  
water melon | green salsa 14

SPROUT SALAD VEGAN (A, F, N, M, O)  
fregola | radish | sesame | avocado 16

SANS SOUCI SALAD (A, B, C, D, G, L)  
lettuce | Grana | croutons  
with chicken breast 12  
18

CHANTERELLE VEGETARIAN (G, H, M)  
mizuna | hemp | broad bean | balsamic vinegar 16

AUSTRIAN SASHIMI SUSTAINABLY FARMED FISH (C, D, G)  
salmon trout | cucumber | apple | horseradish 16

BEEF TATAR ORGANIC BEEF TENDERLOIN (A, C, H, M, O, P)  
walnut bread | quail's egg  
walnut mayonnaise 19

CALF'S LIVER ORGANIC VEAL (G)  
parsnip | blackberry | lovage 16

(A) Cereals containing gluten and cereal products (B) Shellfish (C) Eggs (D) Fish (E) Peanuts (F) Soya (G) Milk and lactose (H) Nuts (L) Celery (M) Mustard (N) Sesame seeds (O) Sulphur dioxide and sulfites (P) Lupins (R) Molluscs  
PLEASE ASK OUR SERVICE EMPLOYEES TO CHANGE OUR MEALS TO YOUR DIETARY HABITS.

LUNCH COVER: EURO 2,20 PER PERSON | DINNER COVER: EURO 4 PER PERSON | ALL CHARGES IN EURO, INCLUDING TAXES.

## VERANDA MENU

GOAT MILK CREAM CHEESE (G, M, O)  
green bean | peach | marigold  
12

CHILLED TOMATO SOUP (VEGAN)  
watermelon | basil  
8

TALEGGIO DUMPLING (A, C, G, O)  
sage butter | lamb's lettuce  
18

EUROPEAN CATFISH (D, G, M)  
celeriac | broccoli | black mustard  
26

PORK SHOULDER (G)  
white bean | leek | coffee  
26

DESSERT OF YOUR CHOICE  
12

5 courses EURO 65 (excl. cover)  
4 courses EURO 55 (excl. cover)  
Mon-Sun from 06.00 p.m. to 09.30 p.m.

# VERANDA

MODERN AUSTRIAN

## SOUPS

served from 11.00 a.m. to 10.00 p.m.

CHICKEN CONSOMMÉ (A, C, G, L) 8  
sliced herbal pancakes

KOHLRABI SOUP (D, G, H, L) 8  
trout cream cheese

## MAIN COURSES

served from 12.00 a.m. to 2.30 p.m.  
as well as from 6.00 p.m. to 10.00 p.m.

BEEF TENDERLOIN 180 G ORGANIC MEAT (G, H, L) 38  
Jerusalem artichoke | morel  
wild broccoli | shallot

DUCK BREAST ORGANIC MEAT (A, G, H) 28  
beetroot | Austrian rice  
black currant | parmesan

SADDLE OF LAMB ORGANIC MEAT (G, H, O) 32  
eggplant | chard | chickpea | yoghurt

„WIENER SCHNITZEL“ ORGANIC VEAL (A, C, G) 26  
parsley potato | field salad | lingonberry

GILTHEAD ORGANIC FISH (D, G, L) 26  
baby carrot | Lardo | sorrel

SPINACH YEAST DUMPLINGS (VEGAN (A)) 17  
chanterelle | soya bean | salt lemon

ARTICHOKE ORGANIC EGG, VEGETARIAN (C, G) 19  
truffle | poached egg | pea

## DESSERTS

STRAWBERRY DUMPLING (A, C, G, H) 15 MIN PREPARATION TIME 12  
mascarpone | poppy | basil

SHEEP MILK PANNA COTTA (A, C, G, H) 12  
peach | olive oil | honey

AUSTRIAN CHOCOLATE 60% ZOTTER, ORGANIC, AUSTRIAN RICE (C, G) 12  
rice cake | sour cherry | shiso

## STARTERS

served from 11.00 a.m. to 10.00 p.m.

BREAD SALAD VEGETARIAN (A, B) 14  
burrata | cherry tomato  
water melon | green salsa

SPROUT SALAD VEGAN (A, F, N, M, O) 16  
fregola | radish | sesame | avocado

SANS SOUCI SALAD (A, B, C, D, G, L) 18  
lettuce | Grana | croutons  
with chicken breast

CHANTERELLE VEGETARIAN (G, H, M) 16  
mizuna | hemp | broad bean | balsamic vinegar

AUSTRIAN SASHIMI SUSTAINABLY FARMED FISH (C, D, G) 16  
salmon trout | cucumber | apple | horseradish

BEEF TATAR ORGANIC BEEF TENDERLOIN (A, C, H, M, O, P) 19  
walnut bread | quail's egg  
walnut mayonnaise

CALF'S LIVER ORGANIC VEAL (G) 16  
parsnip | blackberry | lovage