EASY BUSINESS LUNCH

RED BEET (G, H)
sheep´s milk yoghurt | granola | habanero

OR

PARSNIP CREAM SOUP (C, G)
egg yolk

MUSHROOM RISOTTO (A, G, H, O)
black walnut | pumpkin

OR

RAINBOW TROUT (D, L, O)
potato | broccoli | "Riesling" | roe

OR

BEEF´S SHOULDER CUT (G, L, O)
sweet potato | brussel sprout |
fried onion | lingonberry

CAFÉ GOURMAND

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

ENJOY A CULINARY JOURNEY THROUGH
THE AUSTRIAN CUISINE
3 COURSES | EURO 39 EXCL. COVER

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

FREGOLA SALAD VEGAN (A, F, H, M, N, O)
root vegetables | broad bean |
pomegranate | granola 17

SUPERFOOD SALAD VEGAN (M, O)
radicchio | butternut squash |
blueberry | amaranth 17

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

"WALDVIERTLER" CREAM CHEESE VEGETARIAN (A, G, M, O)
chicory | hemp | orange 17

AUSTRIAN RAVIOLI VEGETARIAN (A, C, G, H)
carrot | sea buckthorn | hazelnut 17

CURED CHAR FROM LOWER AUSTRIA (D, G)
radish | watercress | apple | horseradish 19

BEEF TATAR ORGANIC BEEF TENDERLOIN (A, C, H, M, O)
walnut bread | grated egg yolk 19

VERANDA
MODERN AUSTRIAN

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

TRADITIONAL VIENNESE STOCKPOT (A, C, G, L)
beef | sliced pancakes | root vegetables 8

PUMPKIN CREAM SOUP (G, O)
chestnut | rowan berry 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.

PAPRIKA CHICKEN ORGANIC MEAT (A, C, G, M, O)
"Nockerl" | sour cream 24

BEEF TENDERLOIN 180 G ORGANIC MEAT (G, L, O)
polenta | gremolata | palm tree kale | coffee jus 38

"WIENER SCHNITZEL" ORGANIC MEAT (A, C, G, M)
potato field salad | lingonberry 26

SALMON TROUT FROM LOWER AUSTRIA (D, F, G)
cauliflower | miso | grape | truffle 28

ALP PRAWNS FROM TIROL (B, G)
risotto | red beet | indian cress | chili 38

SPINACH CRÊPE VEGETARIAN (A, C, G)
poached egg | morel | hollandaise 19

SAVOY CABBAGE ROLL VEGAN (A, H, L)
pearl barley | pear | herb jus 19

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

BATTERED APPLE (A, C, G, H) UP TO 15 MINUTES WAITING TIME
caramel | tonka | jasmin 12

BLACKBERRY PAVLOVA (G, H)
almond | lavender | shiso 12

CHOCOLATE TEMPTATION ORGANIC CHOCOLATE (A, C, G)
three ways 12

(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 2,50 PER PERSON | ALL CHARGES IN EURO, INCLUDING TAXES.

VERANDA MENU

RED BEET (G, H)
sheep´s milk yoghurt | granola | habanero
12

AND / OR

PARSNIP CREAM SOUP (C, G)
egg yolk
8

MUSHROOM RISOTTO (A, G, H, O)
black walnut | pumpkin
12

RAINBOW TROUT (D, L, O)
potato | broccoli | "Riesling" | roe
26

OR

BEEF´S SHOULDER CUT (G, L, O)
sweet potato | brussel sprout |
fried onion | lingonberry
26

DESSERT OF 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.

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THE AUSTRIAN CUISINE
3 COURSES | EURO 39 EXCL. COVER

STARTERS
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FREGOLA SALAD VEGAN (A, F, H, M, N, O)
root vegetables | broad bean |
pomegranate | granola 17

SUPERFOOD SALAD VEGAN (M, O)
radicchio | butternut squash |
blueberry | amaranth 17

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

"WALDVIERTLER" CREAM CHEESE VEGETARIAN (A, G, M, O)
chicory | hemp | orange 17

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MODERN AUSTRIAN

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DINNER COVER: EURO 4,50 PER PERSON | ALL CHARGES IN EURO, INCLUDING TAXES.