

## VERANDA MENU

Tue - Sa 6.00 p.m. to 9.30 p.m. | prices excl. cover

**CHAR SASHIMI** FROM RADLBERG (D, F, G, L, O, R)  
iced herbal sour cream | pickled cucumber |  
grapefruit  
16

**PORTULAK SOUP** (A, G, H, L, O)  
Granny Smith | kohlrabi | pumpernickel  
8

**HERB TARTE** (A, C, G, O)  
smoked scallion | goat's cheese | yoghurt | dill  
17

**LAMB** (C, D, G, L, O)  
carrot | sugar snap peas | sorrel  
29

**"SCHMARRN"**  
**ALMOND & SEMOLINA** (A, C, G, H, O)  
poached rhubarb | coriander-elderberry liquid | basil  
12

3 courses | starter | main | dessert | EUR 55  
4 courses | starter | soup | main | dessert | EUR 69  
5 courses | EUR 75

## VERANDA VEGETARIAN MENU

Tue - Sa 6.00 p.m. to 9.30 p.m. | prices excl. cover

**MARINATED CUCUMBER** VEGAN, FROM BLÜN IN VIENNA (F, L, O)  
spring salad from Michael Bauer | rice waffle with rice from Austria |  
horseradish  
14

**PORTULAK SOUP** (A, G, H, L, O)  
Granny Smith | kohlrabi | pumpernickel  
8

**HERB TARTE** (A, C, G, O)  
smoked scallion | goat's cheese | yoghurt | dill  
17

**SWEET POTATO CONFIT** VEGAN (F, L, O)  
sautéed baby potato |  
fermented garlic | potato velouté  
19

**PEAR CHOCOLATE CAKE** VEGAN (A, F, L, O)  
dark chocolate sorbet | chocolate crumble |  
white aerated chocolate | celery  
14

3 courses | starter | main | dessert | EUR 45  
4 courses | starter | soup | main | dessert | EUR 55  
5 courses | EUR 65

# VERANDA

MODERN AUSTRIAN



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



## STARTERS & SOUPS

12.00 a.m. to 9.30 p.m.

**SANS SOUCI SALAD** (A, C, G, M, O)  
poached organic egg | rowan berry | focaccia  
with organic chicken breast 14  
19

**BEEF TATAR** ORGANIC BEEF FILET (A, C, D, G, L, M, O)  
herb marinade | egg yolk cream | fried capers 22



**TRADITIONAL VIENNESE STOCKPOT** (A, C, G, L)  
beef | sliced pancakes | root vegetables 14

## MAIN COURSES

12.00 a.m. to 2.30 p.m. & 6.00 p.m. to 9.30 p.m.



**"WIENER SCHNITZEL"** ORGANIC MEAT (A, C, L, M, O)  
potato field salad | lingonberries 29

**BIO BEEF FILET 180g** ORGANIC MEAT (G, L, O)  
celeriac cream | topinambour |  
green cabbage | pepper sauce 39

**CRISPY CARP** (C, D, G, L, P)  
rice | green asparagus | wild garlic sauce 29

**SMALL DUMPLINGS SPINACH-"NOCKERL"** (A, C, G, L, O)  
spinach from Michael Bauer | nutbutter hollandaise |  
hard Swiss Belp cheese | green salad 22

## DESSERTS

12.00 a.m. to 2.30 p.m. & 6.00 p.m. to 11 p.m.

**PEAR CHOCOLATE CAKE** VEGAN (A, F, L, O)  
dark chocolate sorbet | chocolate crumble |  
white aerated chocolate | celery 14



**"SCHMARRN"**  
**ALMOND & CRUMBLED SEMOLINA** (A, C, G, H, O)  
poached rhubarb | coriander-elderberry liquid | basil 12

**SELECTION OF CHEESE** (A, G, H, M)  
from cow's and sheep's milk 17

WINE PAIRING | Our sommelier chooses delicious  
Austrian wines corresponding to your menu.

3 glasses | EUR 21  
4 glasses | EUR 28  
5 glasses | EUR 35

(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.

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