

A Taste of Imperial Vienna

Enjoy a culinary grand tour through the former Crown Lands of the Austrian monarchy, garnished with insights onto the history of Viennese cuisine.



7 DELICACIES TO ENNOBLE YOUR TASTEBUDS:

Veal goulash with „Salzstangerl“ ^{A,G,L}
 Beef consommé with sliced pancake and „Kaiserschöberl“ ^{A,C,G,L}
 Wiener Schnitzel with potato salad ^{A,C,G,L,O}
 Viennese boiled beef „Tafelspitz“ with roast potatoes,
 chive sauce and apple horseradish ^{A,C,G,L,M,O,*}
 „Powidltascherl“ (plum pockets) ^{A,C}, apple strudel ^{A,G}
 and „Kaiserschmarren“ ^{A,C,G}

including a small beer ^A, a glass of wine ^O and a cup of coffee.

In addition, you will receive a „historic memento“
as our special thank-you.

Taste tradition for € 68.00 per person

Allergen information according to Codex recommendations:

A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish / E: peanuts / F: soy / G: milk or lactose
 H: edible nuts / L: celery / M: mustard / N: sesame / O: sulphites / P: lupines / R: molluscs



Starters

Euro

Variation of salmon 19.50
with horseradish cream and honey-dill-mustard sauce ^{D,G,M,L,O}

Beetroot carpaccio 16.50
with pear-celery salad ^{G,L,O}

Variegated salad of the Viennese market gardens
for choice: yogurt dressing ^{A,G,O} or Balsamico Dressing ^{O,M}

for choice with **roasted chicken slices** 17.30
or with **falafel** ^{A,N} 17.30
or with **gratinated goat cheese** ^G 17.30
or with **prawn** ^B 19.50

Beef tartare ^{M,L,O} 21.50

Cover ^{A,G} charge € 2.50 per person

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Prices inclusive of tax and all charges. Subject to change without notice.



Salad

crisp, fresh & healthy

Euro

Salads with homemade dressings
and premium vinegars and oils

Large mixed salad ^{L,M}	9.50
Small mixed salad ^{L,M}	6.50

Soups

Consommé of „Tafelspitz“ ^{C,L}	8.70
with sliced pancake ^{A,C,G} or semolina dumpling ^{A,C,G} or liver dumpling ^{A,C,G}	



*The word „frittata“ comes from the Italian and from the Latin „fritella“.
Still today, „frittata“ in Italian describes an omelette or a pancake, and „fritta“ means „fried in oil.“*

Carrot-ginger cream soup	8.70
with roasted pine nuts ^{A,G,L,O}	

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Main courses

Euro

Pumpkin-cabbage „Fleckerl“ (noodles) ^{A,C,G,O} 14.00

Vegan balls 18.60
with tomato sauce on linguini ^{F,L,O}



Roasted calf's liver 23.60
with apple and onion ^{L,O}
for choice with butter rice ^G or parsley potatoes ^G

„Viennese friendship“ 33.50
beef fillet with green pepper sauce, croquettes
and seasonal vegetables ^{A,C,G,L,O}

<p>Fresh-caught to table! 28.90 Your waiter will be pleased to inform you about the „Fish of the Day“ served with herb potatoes and seasonal vegetables ^{A,D,G,L,O}</p>
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Breaded & deep-fried Viennese Classics

Euro

Wiener Schnitzel

28.50

breaded & deep-fried veal escalope ^{A,C,G}



The earliest document as “Gebachene Schnitzeln” (breaded and deep-fried escalopes) can be found at the “Kleinen Österreichischen Kochbuch” (small Austrian cookery book) of the year 1798. The appellation “Wiener Schnitzel” has been formed only at the end of the 19th century, the first mention can be found in a cookery book of the year 1831. In the famous Southern German cookery book of Katharina Prato, the dish was still named “eingebröseltes Kalbsschnitzel” (breaded veal escalope). A very nice legend says, that the prototype for Wiener Schnitzel originates from Italy, where it was popular as a „Milanese cutlet.” In 1848, field marshal Radetzky taught the court about this delicacy in the course of military progress reports. The Viennese cooks studied the Italian recipe extensively in the following years and refined it. In place of the cutlet, a succulent flank of veal was cut thinly, white breadcrumbs were replaced by breadcrumbs from Viennese rolls, and flour was added as the basis of the adherent breading. Whatever may be right - today, Wiener Schnitzel is an epitome of classic Viennese cuisine.

Boneless Viennese breaded & deep-fried chicken ^{A,C,G}

24.30



The Viennese Backhendl (baked chicken) is a genuine Viennese original and - in contrast to many other specialities of today's Viennese cuisine, which were often created in the imperial monarchy's former crown lands - really was invented in Vienna during the Biedermeier era. Backhendl was then the epitome of fine Viennese cuisine, reserved for the aristocracy and elevated bourgeoisie. Between 1870 and 1910, Backhendl experienced such a boom that this era was often called the “Backhendlzeit” (baked chicken era) due to its ubiquitous baked chicken consumption.

Breaded & deep-fried calf's liver ^{A,C,G}

23.60



Dishes of entrails that were created of necessity during the imperial era, are nowadays an endangered speciality. Created during a period of lack, in which services were cheaper than ingredients. It was a time in which cooks stood at their ovens for hours on end in order to make the last bit of meat from a farm animal palatable.

The breaded and deep-fried Viennese Classics are served with
parsley potatoes ^G or **potato-lamb's lettuce** ^{L,M,O} or **butter rice** ^G
for choice.

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Viennese Classics „imperiall“ serviert

Euro

Old-Viennese boiled beef „Tafelspitz“

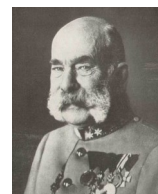
27.00

with slice of bone marrow, roast potatoes, root vegetables,
apple-horseradish and chive sauce A,C,G,L,M,O



The Emperor's most beloved dish!

The traditional Tafelspitz (boiled beef) has its origins in the 19th century and is an original Viennese speciality. Already in the first half of the 19th century, cooked beef was among the daily standard dishes of imperial court cuisine. It finally achieved recognition under Emperor Franz Joseph I., who was considered thrifty and frugal and to whom the cooked Tafelspitz with the then-usual side dishes had to be served daily - it could not be absent on any table since it was the emperor's favourite dish.



Braised veal cheeks

25.90

with mashed potatoe-celery and seasonal vegetables A,G,L,O

„Kaisergulasch“ (Emperor's goulash)

25.30

Veal cream goulash with ginger and capers,
served with homemade small butter dumplings A,C,G



In the 19th century, the term „Kaiser“ (emperor) was chosen by cooks for dishes to distinguish fare of special quality. Moreover, ginger was very expensive during the imperial era and not affordable to every simple townsperson. Therefore, ginger was reserved for the aristocracy and the emperor at the time, which likewise led to the naming of this goulash speciality.

**On demand, we also serve small portions
of our main dishes.**

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Desserts & cheese

Euro

Kaiser „Schmarren“

15.50

with plum roaster ^{A,C,F,G,H}
(waiting time 25 min.)



The word Schmarren has been in use since the 16th century. In Viennese dialect, Schmarren refers to something of low grade or to nonsense. Little is known about how Kaiserschmarren came about; however, there are several legends that harken back to Emperor Franz Joseph I. or to the imperial family. Especially amusing is the story in which the court chef, while making Palatschinken (pancakes), ended up with dough that was too thick and torn. When he attempted to serve it to Empress Elisabeth, who however did not appear to be terribly pleased, the emperor saved the situation with the words: „Well, just give me the Schmarren that our Leopold jumbled up again!“ The “Chocolate Schmarren” at the Hotel Stefanie is a slight modification of the “Kaiserschmarren”.

„Viennese Duet“

12.70

Piece of Sacher cake with fresh fruits and whipped cream,
accompanied by a Viennese Melange coffee ^{A,C,F,G,O}

Viennese pancakes

12.70

filled with apricot jam, served with homemade violet ice-cream ^{A,C,G}



Veilcheneis (violet ice-cream) is an Austrian speciality that achieved fame via Empress Elisabeth's (Sisi's) fondness for it. The empress's violet ice-cream is actually a sorbet that contains no milk. Sisi looked after her thin figure with sports and diets. Violet ice-cream was a fixed component of her diets - there was thus a diet, for instance, that consisted of two oranges and violet ice-cream every day. Even while traveling she always had this speciality prepared fresh everywhere. Violets were incidentally the empress's favourite flowers.



Plum duet

13.80

Panna cotta and plum-cinnamon strudel ^{A,C,G,O}

Dark chocolate mousse

13.50

with marinated berries ^{F,G}

Austrian cheese

14.00

with fig mustard and fresh fruits ^{G,M,O}

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