



stefanie

RESTAURANT

A warm welcome to Restaurant Stefanie!
We are delighted to have you with us. Let yourself
be enchanted by the diversity of Viennese
cuisine – from traditional classics to modern,
seasonally inspired creations. Sit back, enjoy the
delicacies prepared by our kitchen team,
and experience unforgettable moments as majestic
as Vienna itself.

Wolfgang Gumhalter & Team
Executive Chef



A Taste of
Imperial Vienna

Enjoy a culinary grand tour through the cuisine of the former
crown lands of the Austrian monarchy.

7 VIENNESE DELICACIES

Veal Goulash with “Salzstangerl” ^{AGL}

Beef Consommé with Sliced Pancakes and “Kaiserschöberl” ^{ACGL}

Wiener Schnitzel with Potato Salad ^{ACGLMO}

Boiled Beef “Tafelspitz” with Roasted Potatoes ^{ACGLMO}
Chive Sauce and Apple Horseradish

Plum Jam Dumplings ^{ACG}

Apple Strudel ^{AG}

Kaiserschmarrn ^{ACGO}

... accompanied by a small beer ^A, a glass of wine ^O, and coffee
... and a surprise gift!

75⁰⁰ per person

Starters

- Ham Rolls with French Mayonnaise Salad** ^{CGLMO} 14⁵⁰
potato | peas | carrots | pickled cucumbers | egg | lamb's lettuce
- Beef Tartare from Austrian Beef** ^{ACGLMO} 18⁹⁰
capers | butter | cress | red onion
- Stefanie Variation** ^{vegan AFLMNO} 17⁹⁰
falafel | two kinds of hummus | baba ganoush | couscous
- Salmon Duo** ^{DGMNO} 17⁹⁰
avocado | sesame | cherry tomato | honey mustard

Soups

- Consommé of Boiled Beef** ^L 8⁷⁰
with "Frittaten" sliced pancake ^{ACG} or semolina dumpling ^{ACG}
or liver dumpling ^{ACG}
- „Frittate“ comes from the Italian word frittata and means omelette or pancake, derived from the Latin frictella, meaning „(fried) in oil“.*
- Carrot-Ginger Soup** ^{AGL} 8⁷⁰
ginger chips | cress

Salads

- Styrian Fried Chicken Salad** ^{ACGLMO} 16⁹⁰
breaded chicken strips | potato-cucumber salad | pumpkin seed oil
- Esterházy Salad** ^{Vegan HLMO} 14⁹⁰
carrot-celery julienne | cherry tomatoes | walnuts
Balsamic dressing
- Niçoise Salad** ^{CDGMO} 16⁹⁰
tuna | egg | red onion | bell pepper | olives | yogurt dressing

Fried

Viennese Classics

Wiener Schnitzel ^{ACG}

29⁹⁰

Breaded & deep fried veal escalope

The first mention of breaded schnitzels dates back to 1798, while the name „Wiener Schnitzel“ originated around 1830. According to legend, Field Marshal Radetzky brought the recipe from Italy, where a similar dish was known as „Cotoletta alla Milanese.“ In Vienna, the recipe was refined – with tenderly sliced veal rump and a crispy breadcrumb coating. Since then, the Wiener Schnitzel has been considered a classic of local cuisine.

Backhendl ^{ACG}

24⁵⁰

Boneless, breaded & deep-fried chicken

The Wiener “Backhendl” is a true Viennese invention from the Biedermeier period. Once reserved only for the aristocracy and the upper bourgeoisie, it was considered a symbol of fine cuisine. Between 1870 and 1910, the Backhendl experienced a real boom – this period even became known as the „Backhendl Era.“

Breaded or Roasted Veal Liver ^{ACG}

23⁶⁰

The Viennese offal cuisine originated during the Austro-Hungarian Empire, when every small piece of meat was valued. With great craftsmanship, the chefs transformed even the smallest „scraps“ of meat into a delicacy—a tradition that has nearly been forgotten today.

Side Dishes

each 6⁵⁰

Parsley Potatoes ^G

Potato and Lamb’s Lettuce Salad ^{LMO}

Buttered Rice ^G

Mixed Salad ^{GLMO}

Leaf Salad ^{GLMO}

Upon request, we are happy to serve smaller portions of our main courses.

Imperial

Viennese Classics

Boiled Beef “Tafelspitz” ^{ACGLMO} 28⁵⁰

roasted potatoes | chive sauce | apple horseradish

Already in the 19th century, boiled beef was a staple of the imperial kitchen. Emperor Franz Joseph I had his Tafelspitz served to him daily, making it one of the most famous Viennese specialties. A dish that has since shaped Viennese cuisine.

Ofenfrischer Schweinsbraten ^{ACGL} 25⁹⁰

freshly roasted pork | fermented cabbage with bacon
bread dumplings

The Viennese “Schweinsbraten” – a classic with rustic roots that gained great popularity in Vienna in the 19th century. With its crispy crust and flavorful herbs, it became a symbol of hearty Viennese cuisine and quickly found a permanent place on the menus of the city.

Emperor’s Goulash ^{ACGL} 26⁵⁰

Dumplings | Capers | Sour Cream

In the 19th century, dishes were given the name „Kaiser“ if they were considered particularly noble. Since ginger was rare and reserved only for the aristocracy at the time, it gave this goulash its imperial name.

Beer Pairing

Wiener Spezial draft beer ^A 0,3 l | 4³⁰ 0,5 l | 6³⁰

Rotes Zwickl draft beer ^A 0,3 l | 4⁵⁰ 0,5 l | 6⁵⁰

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Main Courses

Roast Beef with Onions ^{AGMO} fried potatoes pickled cucumber fried onions	27⁵⁰
Pepper Steak ^{ACGLO} 250 g austrian beef tenderloin pepper sauce grilled vegetables croquettes	39⁹⁰
Burgundy Roast Beef ^{ACGLO} potato dumplings red cabbage	27⁹⁰
Grilled Pike Perch Fillet ^{AGL} herb potato seasonal vegetables	29⁹⁰

Vegetarian

Carinthian Cheese Dumplings ^{ACGL} brown butter cress	14⁹⁰
Lentil Stew ^{Vegan} ^{AHLM} pan-fried dumplings	18⁶⁰

Cover Charge ^{AG} 2⁵⁰ per person

Our suppliers

Meat	Wiesbauer and Seidl Butcher's Craft Lower Austria
Potatoes	Poisinger Potatoes Lower Austria
Eggs	Unfried Fruit and Vegetables Lower Austria
Bread & Pastries	Anker Bakery Vienna
Milk and Dairy Products	NÖM and Schärddinger Lower- and Upper Austria

All prices are in EURO and include all taxes and duties.
Subject to change.

Allergen Information

A cereals containing gluten | B crustaceans | C egg | D fish | E peanuts | F soy
G milk or lactose | H tree nuts | L celery | M mustard | N sesame | O sulphites | P lupins | R molluscs

Information on sweeteners (according to the regulation of the Austrian Ministry of Health of 10.07.2014, Federal Law Gazette II/175/2014): *Contains a source of phenylalanine. ** Excessive consumption may have a laxative effect.

Dessert & Cheese

Kaiserschmarren Emperor's Pankcake ^{ACGO} **16⁵⁰**
 with plum compote
 freshly baked - waiting time approx. 25 minutes

“Schmarren” actually means “nonsense” in Viennese dialect. However, Kaiserschmarren became an imperial treat – according to legend, because Emperor Franz Joseph I. humorously transformed a failed pancake batter into his later favorite dish.

Homemade Yeast Dumpling ^{ACG} **14¹⁰**
 brown butter | poppy seeds

The Germknödel has its roots in Czech cuisine. Filled with powidl (plum jam), drenched in melted butter, and sprinkled with poppy sugar, it is one of the most popular Viennese pastries.

Palatschinken ^{ACG} **13¹⁰**
 Viennese pancakes | apricot jam | violet ice cream

“Palatschinken” are a classic of Viennese pastry cuisine – baked thin, usually filled with jam, and served dusted with powdered sugar. Violet ice cream became famous through Empress Elisabeth, who adored this specialty as a refreshing sorbet.

Raspberry & Mascarpone ^{ACFGH} **14⁸⁰**
 berry salad | mint | lime

Dark Chocolate Mousse ^{ACFGHO} **14¹⁰**
 berry Sauce | speculoos

Austrian Cheese ^{GHM} **15⁵⁰**
 fig mustard | apple | grape | walnut

Coffee and Tea

Small Black Coffee / White Coffee ^G 4⁰⁰	Cappuccino with Milk Foam ^G 5⁰⁰
Large Black Coffee / White Coffee ^G 5⁵⁰	Latte Macchiato ^G 5⁵⁰
Espresso ^G 5⁰⁰	Hot Drinking Chocolate ^G 6⁵⁰
Wiener Melange with Milk Foam ^G 5⁰⁰	with Whipped Cream
Einspanner ^G 6⁵⁰	Teapot ^G 6⁰⁰
Double Espresso with Whipped Cream	with Lemon or Milk

Aperitifs

Aperitif STEFANIE ◊ sparkling wine strawberry juice	7 ⁹⁰
Aperitif DIRNDL ◊ sparkling wine Dirndl Syrup	7 ⁹⁰
Veneziano ◊ Aperol white wine or sparkling wine soda water	8 ⁹⁰
Hugo ◊ sparkling wine ederflower syrup fresh mint soda water	8 ⁹⁰
Campari Soda Campari Orange 4cl	8 ⁹⁰

Sekt und Champagner

Cuvée No. 1 Brut Rosé ◊ Johann Kattus, Wiener Schaumweinmanufaktur	0,11 5 ⁹⁰
Champagner Joseph Perrier ◊ Cuvée Royale Brut	0,11 14 ⁵⁰
Spumino 0,0 % Alkoholfrei ◊ Johann Kattus, Wiener Schaumweinmanufaktur	0,11 5 ⁵⁰

Austrian Beer

Wiener Spezial ^A Ottakringer - Draft Beer	0,31 4 ³⁰	0,51 6 ³⁰
Rotes Zwickl ^A Ottakringer - Draft Beer	0,31 4 ⁵⁰	0,51 6 ⁵⁰
Ottakringer Radler ^A		0,51 5 ⁹⁰
Die Weisse hell ^A Salzburger Weißbier		0,51 6 ⁵⁰
Die Weisse Alcohol-Free ^A Salzburger Weißbier		0,51 6 ²⁰
Null Komma Josef Alcohol-Free ^A	0,331 4 ⁹⁰	

White wines

Wiener Gemischter Satz BIO DAC ◦	1/81 7 ⁵⁰
Winery Manuel Nössing Stammersdorf, Vienna Alcohol: 12,5 % Vol. Dry	
Grüner Veltliner Weinviertel DAC ◦	1/81 5 ⁹⁰
Winery Hagn Mailberg, Weinviertel Alcohol: 12,5 % Vol. Dry	
Riesling Smaragd Terrassen ◦	1/81 7 ⁹⁰
Domäne Wachau Dürnstein, Wachau Alcohol: 13,0 % Vol. Dry	
Gelber Muskateller ◦	1/81 7 ²⁰
Winery Christian Zweytick Ehrenhausen, Southern Styria Alcohol: 11,5 % Vol. Dry	
Grauburgunder ◦	1/81 7 ⁹⁰
Winery Christian Zweytick Ehrenhausen, Southern Styria Alcohol: 13,0 % Vol. Dry	

Rosé

Rosé von Zweigelt, Syrah, Merlot & Pinot Noir ◦	1/81 5 ⁹⁰
Weingut Böheim Arbesthal-Göttlesbrunn, Carnuntum Alcohol: 13,5 % Vol. Dry	

Red wine

Pinot Noir BIO ◦	1/81 5 ⁹⁰
Winery Auer Tattendorf, Thermenregion Alcohol: 13,0 % Vol. Dry	
Zweigelt Rubin Carnuntum ◦	1/81 6 ⁹⁰
Winery Böheim Arbesthal-Göttlesbrunn, Carnuntum Alcohol: 13,5 % Vol. Dry	
Blaufränkisch ◦	1/81 7 ³⁰
Winery Kerschbaum Horitschon, Burgenland Alcohol: 13,5 % Vol. Dry	
Colloredo ◦	1/81 7 ⁹⁰
Cabernet-Sauvignon, Merlot Winery Hagn Mailberg, Weinviertel Alcohol: 14,0 % Vol. Dry	