



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

Mixed Salad ^{GLMO}

Potato and Lamb's Lettuce Salad ^{LMO}

Leaf Salad ^{GLMO}

Buttered Rice ^G

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

Gold Fassl 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

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

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

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	4 ⁰⁰	Cappuccino with Milk Foam ^G	5 ⁰⁰
Large Black Coffee / White Coffee ^G	5 ⁵⁰	Latte Macchiato ^G	5 ⁵⁰
Espresso ^G	5 ⁰⁰	Hot Drinking Chocolate ^G	6 ⁵⁰
Wiener Melange with Milk Foam ^G	5 ⁰⁰	with Whipped Cream	
Einspänner ^G	6 ⁵⁰	Teapot ^G	6 ⁰⁰
Double Espresso with Whipped Cream		with Lemon or Milk	

Aperitifs

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

Sekt und Champagner

Cuvée No.1 Brut °	0,1 l 6 ⁰⁰
Johann Kattus, Wiener Schaumweinmanufaktur	
Cuvée No. 1 Brut Rosé °	0,1 l 6 ⁰⁰
Johann Kattus, Wiener Schaumweinmanufaktur	
Champagner Joseph Perrier °	0,1 l 14 ⁵⁰
Cuvée Royale Brut	
Spumino 0,0 % Alkoholfrei °	0,1 l 5 ⁵⁰
Johann Kattus, Wiener Schaumweinmanufaktur	

Austrian Beer

Gold Fassl Spezial ^A	0,3 l 4 ³⁰	0,5 l 6 ³⁰
Ottakringer - Draft Beer		
Rotes Zwickl ^A	0,3 l 4 ⁵⁰	0,5 l 6 ⁵⁰
Ottakringer - Draft Beer		
Ottakringer Radler ^A		0,5 l 5 ⁹⁰
Die Weisse hell ^A		0,5 l 6 ⁵⁰
Salzburger Weißbier		
Die Weisse Alcohol-Free ^A		0,5 l 6 ²⁰
Salzburger Weißbier		
Null Komma Josef Alcohol-Free ^A	0,33 l 4 ⁹⁰	

White wines

Wiener Gemischter Satz BIO DAC °

Winery Manuel Nössing | Stammersdorf, Vienna
Alcohol: 12,5 % Vol. | Dry

1/81 | **7⁵⁰**

Grüner Veltliner Weinviertel DAC °

Winery Hagn | Mailberg, Weinviertel
Alcohol: 12,5 % Vol. | Dry

1/81 | **6⁹⁰**

Riesling Smaragd Terrassen °

Domäne Wachau | Dürnstein, Wachau
Alcohol: 13,0 % Vol. | Dry

1/81 | **7⁹⁰**

Gelber Muskateller °

Winery Christian Zweytick | Ehrenhausen, Southern Styria
Alcohol: 11,5 % Vol. | Dry

1/81 | **7⁹⁰**

Grauburgunder °

Winery Christian Zweytick | Ehrenhausen, Southern Styria
Alcohol: 13,0 % Vol. | Dry

1/81 | **7⁹⁰**

Rosé

Rosé von Zweigelt, Merlot & Syrah °

Weingut Böheim | Arbesthal-Göttlesbrunn, Carnuntum
Alcohol: 13,5 % Vol. | Dry

1/81 | **7⁵⁰**

Red wine

Pinot Noir BIO °

Winery Auer | Tattendorf, Thermenregion
Alcohol: 13,0 % Vol. | Dry

1/81 | **7⁹⁰**

Zweigelt Rubin Carnuntum °

Winery Böheim | Arbesthal-Göttlesbrunn, Carnuntum
Alcohol: 13,5 % Vol. | Dry

1/81 | **7⁵⁰**

Blaufränkisch °

Winery Kerschbaum | Horitschon, Burgenland
Alcohol: 13,5 % Vol. | Dry

1/81 | **7⁵⁰**

Colloredo °

Cabernet-Sauvignon, Merlot
Winery Hagn | Mailberg, Weinviertel
Alcohol: 14,0 % Vol. | Dry

1/81 | **8⁵⁰**