



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	<small>CGLMO</small>	14⁵⁰
potato peas carrots pickled cucumbers egg lamb's lettuce		
Beef Tartare from Austrian Beef	<small>ACGLMO</small>	18⁹⁰
capers butter cress red onion		
Stefanie Variation	<small>vegan AFLMNO</small>	17⁹⁰
falafel two kinds of hummus baba ganoush couscous		
Salmon Duo	<small>DGMNO</small>	17⁹⁰
avocado sesame cherry tomato honey mustard		

Soups

Consommé of Boiled Beef	<small>L</small>	8⁷⁰
with "Frittaten" sliced pancake	<small>ACG</small>	
or semolina dumpling	<small>ACG</small>	
or liver dumpling	<small>ACG</small>	
<i>„Frittate“ comes from the Italian word frittata and means omelette or pancake, derived from the Latin frictella, meaning „(fried) in oil“.</i>		
Carrot–Ginger Soup	<small>AGL</small>	8⁷⁰
ginger chips cress		

Salads

Styrian Fried Chicken Salad	<small>ACGLMO</small>	16⁹⁰
breaded chicken strips potato-cucumber salad pumpkin seed oil		
Esterházy Salad	<small>Vegan HLMO</small>	14⁹⁰
carrot-celery julienne cherry tomatoes walnuts		
Balsamic dressing		
Niçoise Salad	<small>CDGMO</small>	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**

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Main Courses

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

Vegetarian

Carinthian Cheese Dumplings <small>ACGL</small>	14⁹⁰
brown butter cress	
Lentil Stew <small>Vegan AHLM</small>	18⁶⁰
pan-fried dumplings	

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 Pancake 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 <small>G</small>	4⁰⁰	Cappuccino with Milk Foam <small>G</small>	5⁰⁰
Large Black Coffee / White Coffee <small>G</small>	5⁵⁰	Latte Macchiato <small>G</small>	5⁵⁰
Espresso <small>G</small>	5⁰⁰	Hot Drinking Chocolate <small>G</small>	6⁵⁰
Wiener Melange with Milk Foam <small>G</small>	5⁰⁰	with Whipped Cream	
Einspänner <small>G</small>	6⁵⁰	Teapot <small>G</small>	6⁰⁰
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 elderflower syrup fresh mint soda water	
Campari Soda Campari Orange 4cl	8 ⁹⁰

Sekt und Champagner

Cuvée No.1 Brut °	0,11 6 ⁰⁰
Johann Kattus, Wiener Schaumweinmanufaktur	
Cuvée No. 1 Brut Rosé °	0,11 6 ⁰⁰
Johann Kattus, Wiener Schaumweinmanufaktur	
Champagner Joseph Perrier °	0,11 14 ⁵⁰
Cuvée Royale Brut	
Spumino 0,0 % Alkoholfrei °	0,11 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 °	1/81 7 ⁵⁰
Winery Manuel Nössing Stammersdorf, Vienna	
Alcohol: 12,5 % Vol. Dry	
Grüner Veltliner Weinviertel DAC °	1/81 6 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 ⁹⁰
Winery Christian Zweytk Ehrenhausen, Southern Styria	
Alcohol: 11,5 % Vol. Dry	
Grauburgunder °	1/81 7 ⁹⁰
Winery Christian Zweytk Ehrenhausen, Southern Styria	
Alcohol: 13,0 % Vol. Dry	

Rosé

Rosé von Zweigelt, Merlot & Syrah °	1/81 7 ⁵⁰
Weingut Böheim Arbesthal-Göttlesbrunn, Carnuntum	
Alcohol: 13,5 % Vol. Dry	

Red wine

Pinot Noir BIO °	1/81 7 ⁹⁰
Winery Auer Tattendorf, Thermenregion	
Alcohol: 13,0 % Vol. Dry	
Zweigelt Rubin Carnuntum °	1/81 7 ⁵⁰
Winery Böheim Arbesthal-Göttlesbrunn, Carnuntum	
Alcohol: 13,5 % Vol. Dry	
Blaufränkisch °	1/81 7 ⁵⁰
Winery Kerschbaum Horitschon, Burgenland	
Alcohol: 13,5 % Vol. Dry	
Colloredo °	1/81 8 ⁵⁰
Cabernet-Sauvignon, Merlot	
Winery Hagn Mailberg, Weinviertel	
Alcohol: 14,0 % Vol. Dry	