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

Breaded Veal Escalope 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!

75^{00} per person

Seasonal Menu

Enjoy our seasonal menu at Hotel Stefanie, Vienna's oldest hotel. Look forward to delightful culinary moments in a truly special atmosphere.

Beetroot Carpaccio CGHMLO
beetroot | waldorf salad | goat cheese | walnut

Pumpkin and Carrot Soup AGL
crispy celery | cress

Fillet Steak AGLO
approx. 250 g Austrian organic pasture-raised beef fillet
Creamy pepper sauce | croquettes | seasonal vegetables

Yeast Dumpling "Germknödel" ACG
poppy seeds | butter | plum jam

79^{90} per person

Beverage Pairing

Aperitif DIRNDL O — **7^{90}**
sparkling wine | Dirndl Syrup

Grauburgunder O — 1/8 l | **7^{90}**
Winery Christian Zweytick | Ehrenhausen, Southern Styria
Alcohol: 13,0 % Vol. | Dry

Colloredo O — 1/8 l | **7^{90}**
Cabernet-Sauvignon, Merlot
Winery Hagn | Mailberg, Weinviertel
Alcohol: 14,0 % Vol. | Dry

Starters

Farmer's Snack Platter "Brettljause" LMO — **15,60**
mountain cheese | snack sausage | ham
pickled gherkin | pearl onion | onion mustard

Salmon Tartare DGMO — **18,90**
rocket | cherry tomato | lime pearls

Beetroot Carpaccio CGHML,O — **17,90**
beetroot | waldorf salad | goat cheese | walnut

Crispy Chicken Salad ACGMLO — **18,90**
crispy fried chicken strips | potato salad
cucumber salad | pumpkin seed oil

Soups

Pumpkin and Carrot Soup AGL — **9,70**
crispy celery | cress

Tafelspitz Consommé L — **9,70**
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".

Fried

Viennese Classics

Breaded Veal Escalope "Wiener Schnitzel" ACG **31,90**

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.

Breaded Fried Chicken "Backhendl" ACG **25,90**

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 ACG **or Roasted Veal Liver** AGLO **25,90**

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 6,90

Parsley Potatoes G
Potato and Lamb's Lettuce Salad GLMO
Mixed 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 **29,90**
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.

Oven-Roasted Pork "Schweinsbraten" ACGL **26,90**
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 **28,60**
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 | **4,30** 0,5 l | **6,30**
Rotes Zwickl draft beer A 0,3 l | **4,50** 0,5 l | **6,50**

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

Main Courses

Filet Steak ACGML **44,90**
approx. 250 g Austrian organic pasture-raised beef fillet
Creamy pepper sauce | croquettes | seasonal vegetables

Grilled Pike-Perch Fillet ADGL **30,90**
herb potatoes | seasonal vegetables

Vegetarian

Carinthian Cheese-Filled Pasta ACG **19,90**
brown butter | cress

Vegan Lentil Stew vegan AHLM **19,70**
pan-fried dumplings

Cover Charge AG **2,50** 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 Schärdinger | 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

Emperor's Pancake "Kaiserschmarren" ACG **17,90**
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

Yeast Dumpling "Germknödel" ACG **14,10**
poppy seed | butter | plum jam
Germknödel is a classic of Austrian cuisine, with its roots in the Bohemian-Austrian culinary tradition. Filled with plum jam, steamed to perfection, and served with poppy seeds, sugar, and melted butter, it has become a beloved specialty, particularly in the Alpine regions.

Viennese Pancakes "Palatschinken" ACG **13,10**
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.

Dark Chocolate Mousse ACFGHO **14,10**
berry Sauce | speculoos

Aperitifs

Aperitif STEFANIE O — **7,90**
sparkling wine | strawberry juice

Aperitif DIRNDL O — **7,90**
sparkling wine | Dirndl Syrup

Veneziano O — **8,90**
Aperol | white wine or sparkling wine | soda water

Hugo O — **8,90**
sparkling wine | ederflower syrup | fresh mint | soda water

Campari Soda | Campari Orange 4cl — **8,90**

Sekt und Champagner

Hotel Stefanie Haussekt O — 0,1 l | **4,50**
Johann Kattus, Wiener Schaumweinmanufaktur

Cuvée No. 1 Brut Rosé O — 0,1 l | **5,90**
Johann Kattus, Wiener Schaumweinmanufaktur

Champagner Joseph Perrier O — 0,1 l | **14,50**
Cuvée Royale Brut

Spumino 0,0 % Alkoholfrei O — 0,1 l | **5,50**
Johann Kattus, Wiener Schaumweinmanufaktur

Austrian Beer

Wiener 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 ○ 1/8 l | **7,50**
Winery Manuel Nössing | Stammersdorf, Vienna
Alcohol: 12,5 % Vol. | Dry

Grüner Veltliner Weinviertel DAC ○ 1/8 l | **5,90**
Winery Hagn | Mailberg, Weinviertel
Alcohol: 12,5 % Vol. | Dry

Riesling Smaragd Terrassen ○ 1/8 l | **7,90**
Domäne Wachau | Dürnstein, Wachau
Alcohol: 13,0 % Vol. | Dry

Gelber Muskateller ○ 1/8 l | **7,20**
Winery Christian Zweytick | Ehrenhausen, Southern Styria
Alcohol: 11,5 % Vol. | Dry

Grauburgunder ○ 1/8 l | **7,90**
Winery Christian Zweytick | Ehrenhausen, Southern Styria
Alcohol: 13,0 % Vol. | Dry

Rosé

Rosé von Zweigelt, Syrah, Merlot & Pinot Noir ○ 1/8 l | **5,90**
Weingut Böheim | Arbesthal-Göttlesbrunn, Carnuntum
Alcohol: 13,5 % Vol. | Dry

Red wine

Pinot Noir BIO ○ 1/8 l | **5,90**
Winery Auer | Tattendorf, Thermenregion
Alcohol: 13,0 % Vol. | Dry

Zweigelt Rubin Carnuntum ○ 1/8 l | **6,90**
Winery Böheim | Arbesthal-Göttlesbrunn, Carnuntum
Alcohol: 13,5 % Vol. | Dry

Blaufränkisch ○ 1/8 l | **7,30**
Winery Kerschbaum | Horitschon, Burgenland
Alcohol: 13,5 % Vol. | Dry

Colloredo ○ 1/8 l | **7,90**
Cabernet-Sauvignon, Merlot
Winery Hagn | Mailberg, Weinviertel
Alcohol: 14,0 % Vol. | Dry