

## DESSERTS

"Something so sweet can't possibly be sinful."

Crème du jour – strawberry sorbet . . . . .	6.80
whipped with cream	
„Powidltascherl“ – plum dumplings	
with breadcrumbs . . . . .	9.50
„Wiener Wäschermädel“ – apricots in crisp	
batter with marzipan . . . . .	9.50
Violet sorbet à la empress Sisi . . . . .	6.80
Rigó Jancsi – rich hungarian chocolate cake	7.50

FRESH FROM OUR SHOW KITCHEN

## Apple strudel

Do you want to learn how to make an apple strudel like the Viennese do? Let us help. Learn how it's done in our show kitchen. Once a week – every Monday, 15-16:00.

Sign up by 3:00 – places are limited!

Includes apple strudel . . . . . 29.00

4.50

## COMPOTE

Plum compote . . . . .	3.50
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## „Salzburger Nockerl“

(cloudlike soufflé)

for 3 people . . . . . 24.50

These are prepared to order and take around 30 minutes. We recommend to try a glass of our delicious dessert wine while you wait.

Ruster Ausbruch 1/16 l . . . . . 8.00

Sweet like love and tender like a kiss.

### ALLERGENES

Please ask our service staff for information about ingredients used in our dishes that could cause an allergic reaction or intolerance.

All prices include VAT.

Typing and printing errors reserved.

## WINE OF THE MONTH

### OUR HOUSE WINE

Selected for and by those with sophisticated palates.

#### Austrian white or red

Lyon carafe 0,47 l . . . . . 14.90

A great invention of the Grande Nation.

ODER

#### Champagne

Perrier Jouët Brut 0,1 l . . . . . 14.90

Rosé 0,1 l . . . . . 16.00

### WHITE WINE

Sauvignon Blanc Ottenberger 2016 . . . 32.00

Tement Weingut, Berghausen/Südsteiermark 1/8l 5.40

Grüner Veltliner Stab Steinfeder 2016 . . 27.00

M. Hirtzberger Weingut, Wachau 1/8l 4.50

Chardonnay 2016 "Kräften" . . . . . 27.00

Glatzer Weingut, Carnuntum 1/8l 4.50

Neuburger 2016 . . . . . 33.00

Domaine Wachau Weingut 1/8l 5.50

Riesling Nussberg 2016 . . . . . 33.00

Mayer am Pfarrplatz Weingut, Vienna Döbling 1/8l 5.50

Fräulein Rosé von Döbling 2016 . . . . . 27.00

Mayer am Pfarrplatz Weingut, Vienna Döbling 1/8l 4.50

### RED WINE

Zweigelt Rossi 2015 . . . . . 27.00

H. Haider Weingut, Burgenland 1/8l 4.50

Blaufränkisch 2015 . . . . . 30.00

R. Schuster Weingut, Burgenland 1/8l 5.00

Cuveé Dunkelbunt 2016 . . . . . 30.00

Schützenhof Weingut, Burgenland 1/8l 5.00

Cuveé Hauptsache 2015 . . . . . 33.00

Triebaumer Weingut, Burgenland 1/8l 5.50

## BEVERAGES

### NON ALCOHOLIC

San Pellegrino 0,25l | 0,75l . . . . . 3.20 | 6.50

Römerquelle 0,33l | 0,75l . . . . . 3.20 | 6.50

Acqua Panna 0,25l | 0,75l . . . . . 3.20 | 6.50

Coca Cola, Zero, Diet 0,33l . . . . . 3.50

Frucade 0,33l . . . . . 3.50

Schartner Bombe Lemon 0,2l . . . . . 3.50

Almdudler 0,35l . . . . . 3.50

Styrian juices 0,2l . . . . . 3.50

Soda with lemon 0,25l | 0,5l . . . . . 2.80 | 3.80

Raspberry soda 0,25l | 0,5l . . . . . 2.80 | 3.80

Red Bull, Sugarfree 0,25l . . . . . 5.00

Organics Simply Cola 0,25l . . . . . 4.40

Organics Bitter Lemon 0,25l . . . . . 4.40

Organics Ginger Ale 0,25l . . . . . 4.40

Organics Tonic Water 0,25l . . . . . 4.40

### COFFEE

Cappuccino . . . . . 4.40

Espresso with cream . . . . . 3.20

## BEER

### Velkopopovický Kozel

Bohemia's best beer

with the unpronounceable name. Don't worry, you'll have it down by your third.

0,1 l . . . . . 1.50

0,3 l . . . . . 3.50

RESTAURANT

Meissl & Schadr

WIEN

THOU, HAPPY AUSTRIA

## LUNCH

is served Mon-Fri  
from 12am to 3pm.  
With soup, salad or dessert.

ONLY
1 Course 9.90
2 Courses 12.50
3 Courses 14.90

### MONDAY

Tomato soup with whipped cream  
Parisian Schnitzel with rice and peas

OR

Roasted dumplings with green salad

### TUESDAY

Creamy zucchini soup with whipped cream  
Vanilla roast beef with roasted potatoes

OR

Baked cauliflower with sauce tartare  
and green salad

### WEDNESDAY

Clear onion soup with bread au gratin  
Roasted pikeperch with rosemary butter, tomato  
pepper vegetables and creamy polenta with herbs

OR

Creamy mushrooms with bread dumplings and parsley

### THURSDAY

Soup of boiled beef with "Butterfrittaten"  
(Austrian buttered and sliced pancakes)  
Meat loaf with cream gravy, mashed potatoes, roasted  
onions and buttered root vegetables

OR

Deep fried Gouda cheese with lingonberries  
and green salad

### SWEET FRIDAY

Hungarian fish soup with sour cream  
"Milchrahmstrudel" (custard strudel) with vanilla  
sauce and marinated plums

OR

Austrian noodles with ham and lettuce

### SUNDAY & HOLIDAYS

#### Sunday roast

Tomato consommé with basil dumplings  
5.50

Veal kidney roast with rice and peas  
and glazed root vegetables  
21.50

Shredded gingerbread pancake  
with apple compote  
6.50

Entire menu 30.00

## ASSIETTEN

Viennese hors d'oeuvres – Get your tastebuds  
tingling and taste this range of local specialities.

Viennese ham with horseradish cream & egg

Pulled pork Viennese style with Turkish pepper and radishes

„Tafelspitz“ (boiled beef)

in aspic in a (served in a Gugelhupf shape)

Bacon-wrapped pikeperch

with tomato and paprika-seasoned cabbage

Heart in cream sauce with breadcrumb dumplings

Breaded potato croquettes with rémoulade

Veal fillet goulash with peas

Vegetable tartare with chives sauce

per piece 3.50

## STARTERS

Gillardeau No. 4 oysters (Fri.–Sun.) . . . . . 4.80  
je Stk.

The original - perfectly textured and truly excellent.

Add Chablis for the full experience – 0,1 l . . . . . 8.00

– or champagne 0,1 l . . . . . 14.90

Shrimp-cocktail a true classic . . . . . 12.50

Beef tartare traditionally chopped by hand . . . . . 13.80

Bone marrow – a true Viennese delicacy . . . . . 9.50

grilled, with parsley, capers and toasted bread

Waldorf salad . . . . . 9.50

the original from New York, with spicy walnuts

### MEISSL & SCHADN

## „Tafelspitz“ (boiled beef)

BEEF SERVED FROM  
THE MEAT CART

„Tafelspitz“  
(boiled fillet),  
shoulder, leg, tongue and  
bone marrow served with  
cream spinach, carrots,  
potato hash, apple horse-  
radish, chive sauce and  
horseradish bread sauce



VEGETARIAN

Breaded and  
fried egg, cream  
spinach, carrots,  
potato hash, apple horse-  
radish, chive sauce and  
horseradish bread sauce

For those who can  
do without beef.

daily  
12–2.30 pm  
6–10 pm

19.80

16.00

## SOUPS

Bouillon made from boiled beef with  
your choice of addition:

Semolina dumplings, „Frittaten“

(sliced savoury pancakes) or

Spleen crostini . . . . . 4.80

Watercress cream soup (veg.) with peas . . . . . 5.80

„Kaisersuppe“ (emperor's soup) –

hearty, traditional Austrian veal soup with vegetables,  
sweetbreads and tongue . . . . . 6.80

### MEISSL & SCHADN

## „Wiener Schnitzel“

(breaded fried veal)

FRESH FROM OUR SHOW KITCHEN

The real Wiener Schnitzel  
is always made of veal.

Fried in clarified butter,  
lard or vegetable oil.

17.80

With your choice of side:

Potato salad / mayonnaise salad / cu-  
cumber salad / parsley potatoes . . . . . 4.50

Wild lingonberries . . . . . 2.50

Viennese garnish of parsley,  
shallots, lemon fillets, capers,  
egg and anchovies . . . . . 2.50

Do you want to make your  
own schnitzel? In our show kitchen we'll  
show you how to prepare the perfectly  
crisp schnitzel. Twice a week. Tuesday  
and Friday 5:00 to 6:00 pm.

Sign up by 3:00 pm – places are limited!  
includes Schnitzel . . . . . 38.00

## MAINS

Viennese beef roast with onions . . . . . 22.30  
with mustard pickles and fried potatoes

Chicken paprikash . . . . . 18.90  
with butter dumplings and grilled pepper

Esterházy lentils with cream (veg.) . . . . . 14.30  
with julienned root vegetables  
and crouton-horseradish side

Our glazed liver . . . . . 16.30  
with potatoes

Porcini mushroom ravioli (veg.) . . . . . 16.00  
with baby spinach and thyme butter

Creamy risotto (veg.) . . . . . 16.00  
with roasted mushrooms

Hungarian-style fish . . . . . 21.80  
Catfish, pikeperch & salmon trout,  
with paprikash and caraway potatoes

Halibut . . . . . 23.80  
with crayfish sauce, dill potatoes  
and chateau-style vegetables

## SALADS

Mixed salad . . . . . 4.50  
Tomato, lettuce, cucumbers in sour cream and  
potato salad with or without pumpkin seed oil

Cover . . . . . 3.00  
per person  
(served at lunch time on request)

### Wiener Schnitzel à la Meissl & Schadn

INTERESTED IN TRYING  
YOUR SCHNITZEL THE WAY  
IT WAS SERVED TO STEFAN  
ZWEIG, SIGMUND FREUD  
AND ARTHUR SCHNITZLER AT  
HOTEL MEISSL & SCHADN?

Fried in lard. Served with  
Viennese garnish, wild lingonberries  
and potato salad.

à 23.50