

DESSERTS

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

Slice of cream cake	7.50
Crème du jour – strawberry sorbet	6.80
with fresh whipped cream	
„Powidltascherl“ – plum dumplings	
with breadcrumbs	9.50
„Wiener Wäschermädel“ – apricots in crisp	
batter with vanilla sauce and cherries	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 now 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

4.50

COMPOTE

Plum compote	3.50
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„Salzburger Nockerl“

(cloudlike soufflé)

for 3 people	24.50
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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
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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 ... 34.50

Tement Weingut, Südsteiermark 1/8l 6.20

Grüner Veltliner Steinfeder 2016 28.00

Lehensteiner Weingut, Wachau 1/8l 5.00

Chardonnay 2016 "Kräften" 33.00

Glatzer Weingut, Carnuntum 1/8l 5.90

Neuburger 2016 "Hommage" 33.00

Mantlerhof Weingut, Kremstal 1/8l 5.90

Riesling „Wiener“ 2016 33.00

Wieninger Weingut, Wien 1/8l 5.90

ROSÉ WINE

Rosé Zweigelt Federspiel 2017 29.00

Domäne Wachau Weingut 1/8l 5.20

RED WINE

Zweigelt Rossi 2017 27.00

H. Haider Weingut, Burgenland 1/8l 4.90

Blaufränkisch 2015 33.00

R. Schuster Weingut, Burgenland 1/8l 5.90

Cuveé Dunkelbunt 2016 30.00

Schützenhof Weingut, Burgenland 1/8l 5.50

Cuveé Hauptsache 2015 33.00

Triebaumer Weingut, Burgenland 1/8l 5.90

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

Melange 4.40

Espresso 3.20

Double Espresso 4.90

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.

MONDAY

Boiled prime beef soup with
meat strudel

Pasta pockets stuffed with greaves
sauerkraut and caraway gravy

OR

Small spinach dumplings with green salad

TUESDAY

Hungarian fish soup

Veal kidney roast with buttered rice and thyme gravy

OR

Baked champignons with sauce tartare and
tomato sauce

WEDNESDAY

Creamy garlic soup with whipped cream and croutons

Pikeperch with thyme butter on creamy pumpkin risotto

OR

Pasta pockets stuffed with porcini mushrooms,
spring onions and cherry tomatoes

THURSDAY

Clear beef soup with Austrian biscuits

Offal ragout with bread dumpling

OR

Caramelised Austrian pasta with cabbage and lettuce

SWEET FRIDAY

Creamy carrot soup with whipped cream

Kaiserschmarrn (pancakes Austrian style)

with chocolate and plum compote

OR

Panfried potatoes with beef and egg sunny side up
served with salad

ONLY	
1 Course	9.90
2 Courses	12.50
3 Courses	14.90

SUNDAY & HOLIDAYS

Sunday roast

"Wiener Hofballsuppe" or "Olío soup"
Traditional Austrian beef broth like it was served
at the emperor's court at around 1900.

6.50

Braised beef calf served with glazed root vegetables
and bread dumpling fried in butter

22.50

"Milchrahmstrudel" (Austrian strudel)
with vanilla sauce and apricot compote

8.50

Entire menu 35.00

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 – 0,11 8.00

– or champagne 0,11 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		VEGETARIAN
„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		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. Once a week.
On Tuesday from 5.00 to 6.00 pm.

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

MAINS

Viennese style beef with gravy
and onion 22.30
to choose

slowly braised OR pan fried
with fried potatoes and mustard pickles

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

Roasted liver 16.30
with buttered potatoes

Beetroot ravioli (veg.) 16.00
with cherry tomatoes, baby spinach and sage
butter

Tomato risotto (veg.) 16.00
with goat's cheese

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 HO-
TEL MEISSL & SCHADN?

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

à 23.50