

A selection from our menu...

The “Jause,” Austria’s answer to the antipasto

Homemade sourdough bread, served with classic spreads or as an open-faced sandwich with sliced roast pork, beef carpaccio or local cheeses

Charcuterie boards with a selection of local cured meats and aged alpine cheeses

The famous Zahel “Jause Tower,” tiered with cold appetizers, designed for meat-eaters and vegetarians alike

...plus accompaniments like homemade mustards, spreads and assorted pickles

Heurigen classics

Hot “Leberkas,” a Viennese delicacy and relative of the hot dog, served in the baking dish – available mild, with cheese or spicy

“Schnitzel-Gaudi” is the classic, re-imagined in a dip-friendly format and ready to share with the table

Fleischlaberl (picture a giant, fried meatball!) und Schnitzel (of course!)

Ever-changing daily and seasonal specialties

And when you’ve still got room for dessert...

Our famous “Buchteln,” or yeasted, plum-filled dumplings, served with vanilla custard and jam for dipping

Freshly baked apple strudel (when in Vienna, right?)

Seasonal cakes and other sweet treats prepared according to old family recipes

