

APERITIF

APEROL SPRITZ 4,90

with Prosecco

0,3 l

HUGO 4,20

with white wine, mint, lime, elder

0,3 l

PROSECCO 4,50

D.O.C. Spumante Zonin

0,1 l

STARTERS

Steak Tartare 70g. 9,80

From organic beef 120g. 12,90

Butter, toast

BÜFFELMOZZARELLA 9,60

on rucola, beetroot, grilled
cherry tomatoes, basil and
pesto

CARPACCIO 9,80

from Almok beef

Olive oil, lemon and
flakes of Grana

NORWEGIAN 8,90

SALMON

Smoked

Honey and mustard sauce

Butter, toast

HEARTY BEEF SOUP optionally with 3,90

Pancake strips

Noodles

Semolina dumpling

Liver dumpling

SOUPS

CREAMSOUP 4,60

as available

VIENNESE

WIENER SCHNITZEL	12,90
from free-range pork with potato and lamb's lettuce salad	
CREAMY VEAL GOULASH	14,80
with dumplings	
VIENNESE FRIED BEEF AND ONIONS	17,50
onion sauce and fried potatoes	
BUTTERY VEAL CUTLET	15,50
with potato purée and roast onions	
SALMONFILLET	15,50
with lemon-caper-butter and parclied potatoes	

From the 850° GRILL

FILLET STEAK 24,00

Lean and mild
"Classic fillet"

250 g

RIB EYE 21,00

Finely marbled, very juicy
Typical grease drops

250 g

POINT STEAK 18,90

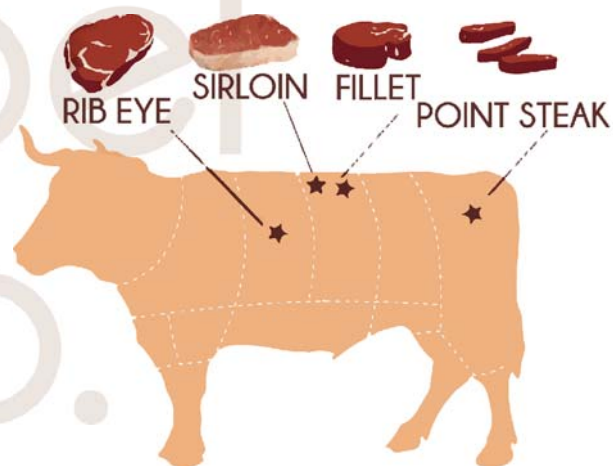
Juicy, mild

250 g

SIRLOIN STEAK 21,80

Juicy meat with layer of fat

250 g



SIDE DISHES ...

Grilled vegetables	4,00
Green beans with bacon	3,50
Baked potato with garlic sauce	2,50
Rosemary fried potatoes	2,00
Leaf salad with chilli & lime	3,50
Gnocchi with truffle oil	3,50
Potato Wedges	2,50

SAUCES

Creamy pepper sauce	1,70
Chillisauce	1,70
Garlic Sauce	1,70
Herb butter	1,70
Chilli chutney	3,00
Tomato chutney	3,00
Mr. Rado's gourmand-dip	2,70
with coriander, peanuts, sweet chili and ginger	

LITTLE DELICACIES

STYRIAN FRIED CHICKEN SALAD	6,60
with potato and lamb's lettuce and pumpkin seed oil	
HOME-MADE RAVIOLI	8,50
with porcini mushrooms filling in sage butter	
CARINTHIAN CHESE NOODLES	8,90
in brown butter with leaf Salad	
HOME-MADE GNOCCHI	6,50
with leaf spinach and sheep's cheese	
ALL LITTLE DELICATIES	
<i>can also be ordered as a main dish for a supplement of 3.50</i>	

SNACKS

Prosciutto	
Wild boar ham	
Home-made sausage	
	Small Plate 9,80
	Large Plate 14,90
<i>With: Olives, capers, onion rings, horseradish, home-made bread</i>	

CHEESE

GOAT, COW AND SHEEP	
A selection of the best cheese producers	
	Small Plate 9,70
	Large Plate 12,90
<i>With: Butter, black bread, nuts</i>	

DESSERTS

HOT CHOCOLATE CAKE	6,70
with a liquid heart	
1 PANCAKE	4,10
with home-made apricot jam	
KAISERSCHMARN	8,90
with platter roaster	
VIENNESE APFELSTRUDEL	4,40
with whipped cream	

Let us spoil you with the best Viennese cuisine and excellent steak dishes. Our STEAKS are grilled at a temperature of 850°. The extreme heat seals the succulent steaks in a fine crust with an extraordinary roast aroma in seconds.

Viennese hospitality and tradition with every aspect of contemporary cuisine are celebrated at the highest level in our establishment. With my 30 years of experience, I guarantee the quality and care with which our dishes are prepared.



Gabel
& Co.