

Speise

menu

It will be served cold!



Soups

Gazpacho € 3,50

*Andalusian vegetable soup
with tomatoes, cucumbers, peppers and onions*

Carrot - ginger - soup € 3,50

with croutons

Curry and coconut soup € 3,50

served with or without chicken

Pasta/Spaghetti

Carbonara € 7,00

Pancetta bacon, egg and parmesan cheese

Aglione € 7,00

Garlic, olive oil and parmesan cheese



This salad with its special tasting vinaigrette, croutons and Parmesan cheese was not named after Gaius Julius Caesar (100-44 B.C.), but for the Italian-American Cesare Cardini. He improvised the Caesar salad after a very busy period in his restaurant in Tijuana Mexico when there was no lettuce left; he put together a few leftovers and created a new dish and an American classic.

Create your own, personal receipt -
we provide the ingredients!

Appetizers/Salads

Cake € 5,00

Thin pizza dough with bacon and onions

Portuguese "Nuri" € 4,00

sardines on buttered bread

Caesar salad € 6,00

*lettuce with parmesan cheese,
croutons and dressing*

Melon - sheep cheese salad € 6,00

*Water melon with sheep cheese, fresh mint
and roasted pine nuts*

Bulgur salad € 6,00

*Millet with tomatoes, onions, cucumber and mint.
Known from Istanbul to Beirut - enjoy this
salad with grilled dishes or as starter; you
will love it!*

Homemade Tzatziki € 4,00

with toasted olive bread

Beef Tatar 90 g € 8,50

*Top quality beef, onions, capers, pickles,
Dijon mustard, paprika, Tabasco, ketchup,
salt & pepper, olive oil, Worcester sauce and
egg yolk - a classic.. what a thrill!*



To create the tastiest burger in Austria, you need to adhere to these following rules:

1. It needs to have an impressive size
2. It needs to be made from top quality minced beef
3. It should be cooked on a charcoal grill
4. Limp salad is strictly forbidden
5. The cucumber, onion and tomato need to be fresh

Coleslaw and crispy fries are the perfect side dish for a burger, and in our Speisesaal you will find everything served together on one plate and under the name Quarter pounder, and it is a true delight!

* "I will never eat a kebab again, if it is not as good as yours!" - said a fine lady, who ate our kebab for the first time - and she smiled.

Burger/Kebap

Quarter Pounder € 12,00 *the tastiest burger in Austria
250 g top quality beef

Cheeseburger € 12,00
Quarterpounder with Cheddar-Cheese

Ultimate Bacon Burger € 12,00
Cheeseburger with crispy bacon

Steak Burger € 14,00
with slices of beef steak

Vegi Burger € 12,00 *for vegetarians!*
optional with tofu or vegetable patty

All burgers are served with:

- french fries
- cole slaw

*** Doner Kebap € 12,00**

*Not to be mistaken with its fast food
cousin - our high quality lamb Kebap
served with garlic-yoghurt dip,
Djuvec-rice and warm bread*



Just a short explanation:
hot, hotter, spicy chili!
the mexican: tomato, corn & Co
herb sour cream: fresh herbs,
sour cream and garlic!

What is a steak without a corn on the cob!!
It costs the same as an Espresso

*Real steak lovers should try it alone...
... otherwise maybe for two!*

Charcoal grill steaks

Rib-Eye Steak 300 g € 19,00

Bone In 700 g € 34,00

Original US-Beef tenderloin 200 g € 24,00

*All Steaks are served with homemade
herb butter and two side dishes -
choose what you like:*

- roasted potatoes
- homemade potato wedges
- french fries
- grilled vegetables
- cole slaw

Do not forget our dips:

- spicy chili sauce
- the mexican sauce
- herb sour cream

Must Have!!

Grilled corn on the cob € 2,10



Fresh lemons, Styrian chicken,
a bit of garlic and thyme and
tasty couscous... you really have to try!

Wiener Schnitzel

The traditional Sunday dish since the time of
the Emperor, but it tastes just as good on
any other day of the week! Served on a
classic gold trimmed porcelain plate -
It can't taste much better than this!

International

Lemon-chicken € 12,00

*marinated with garlic, fresh thyme
and lemons, cooked in the oven;
served on couscous*

Dheli duk € 15,00

*with a bread-pistachio stuffing,
a bit of rose water
and - of course - curry...
Served on Thursday, Friday and Saturday!*

Fish curry € 12,00

*A Thai fish curry recipe from Nigella Lawson
served with prawns, fish, vegetables and rice*

Wiener Schnitzel € 17,50

*The traditional classic with anchovy
fillets, capers and cranberries,
served with boiled potatoes and
a sprinkling of parsley*

Trout € 16,00

*on the whole with summer herbs
fresh from our garden;
served with olive bread*

Our homage to Bud Spencer:

Bacon Baked Beans € 7,00

try it with fried egg € 1,00



*There is no Balkan without
Schaşchlik and no Schaşchlik
without Hvar...*

Vegan!!!

Grill dishes

Curry sausage € 8,00

with french fries

Cevapcici € 9,00

with roasted potatoes, onion rings and Ajvar

Schaschlik € 13,00

*Lamb skewer with Ajvar and Djuvec-rice
served with grilled vegetables*

King Prawns € 15,00

*with slices of lemon
and homemade garlic bread*

Mixed seasonal vegetables € 7,00

with two dainty dips

Tofu € 7,00

*marinated with sesame oil, soy sauce
and a bit of garlic;
served with couscous*

...yummy...



Exotic coconut and creamy chocolate
passionately accompanied with fresh
pineapple chunks. If sin you can innocently
savour, the pineapple swallows the calories
as you delight in the taste.

Desserts

Lime-Sorbet Russkij € 4,00

Tiramisu € 5,00

Apple slices wrapped in dough € 4,50
with homemade cinnamon ice cream

Chocolate cake with whipped cream € 4,50

Pineapple served with fried Bounties € 4,50

Original Turkish coffee € 3,00

*The oldest way to prepare coffee,
served with cardamom*

At our Speisesaal this sweet, aromatic coffee is served in an original "Cezve", a copper pot. Finely ground coffee, water, sugar and Cardamom are heated until no coffee powder sticks to the spoon and a foam appears. The brew is boiled three times- so it takes a little time, but you get the best taste from the coffee bean.



Pyran is a salty yoghurt drink from the
Caucasus and Anatolia. In Turkey guests
receive it whenever they arrive somewhere
- in our Speisesaal whenever they pay for it.

Drinks

Espresso € 2,10

Espresso large € 3,90

Cappuccino € 2,90



Ayran

Yoghurt drink 0.25 l € 2,80

Fritz-Kola

from the hanseatic city Hamburg

0.33 l € 2,80

Makava "Delighted Ice Tea" 0.33 l € 2,80

Herb lemonade, raspberry drink, Afri White,
Sprite, Fritz-Orange 0.33 l € 2,80

Tonic Water, Bitter Lemon, Ginger Ale
0.20 l € 2,80

Pago (apricot or mango) 0.2 l € 2,80

Mineral water 0.25 l € 2,30 0.75 l € 4,30

Red Bull 0.20 l € 3,40

Kardamint Spritz 0.50 l € 2,80

Kardamint with tap water 0.50 l € 2,00

*Syrup of Caradamom and mint mixed with
tap water - tastes best on the rocks,
a special recipe from Herbert Möstl*



This golden Czech beer made from the best Moravian barley and finest Bohemian hops has a unique taste and only 3,8 % alcohol.

* Cava comes from Spain and we serve it instead of prosecco. It is recommended for the following occasions: a girls get together, (if you are sitting next to the girls) to relax, on your first day at work, before work, during work, after work, for engagements, for reconciliations, for divorces, for lunch, for dinner... actually any time.



Starobrno draft beer

0.33 l € 2,70

"Pfiff" 0.2 l € 0,90

„Die Weisse“ (famous wheat beer) 0.5 l € 3,70

Puntigamer Stadionbier/can 0.33 l € 2,70

Heineken 0.33 l € 3,30

* Cava white or rosé 0.1 l € 3,00

Cava 0.7 l € 21,00

Cava with Aperol 0.125 l € 3,50

A glass of wine ... pleasant to drink

White: Chardonnay 1/8 l € 2,60

Muskateller 1/8 l € 3,20

Pinot Grigio 1/8 l € 3,10

Red: Zweigelt/Haiden 1/8 l € 3,00

Rioja Proximo 1/8 l € 3,10

Spritzer red or white

wine with soda 1/4 l € 2,80

Aperol Spritzer 1/4 l € 3,50

Spritzer white

with Cardamom 1/4 l € 3,50



*Bottle of wine -
also very tasty*

white: Chablis € 24,00

Sauvignon Blanc, New Zealand € 25,00

Pinot Grigio Primosic € 22,50

Welschriesling, Schauer € 16,80

Weißburgunder, Dreisiebner € 21,00

Muskateller € 22,50

red: Chateau Cissac, Haut Medoc € 25,00

MadFish, Shiraz Australia € 23,00

Rioja Reserva € 25,00

Cuvee California, Panamera € 19,00

Cuvée Haideboden, Nittnaus € 24,90

Big John, Scheiblhofer € 28,90

Tignanello, Toskana € 84,00

Sperss, Gaja € 179,00

OCCASION

VERY
CHEEP*

Champagner

Mumm Cordon rouge 0.7 l € 49,00

Champagner

Mumm rosé 0.7 l € 59,00





It is one of the most famous Russian vodkas and in the luxury version "Imperial" or "platinum" it is said to be drunk as basic requirement in the Russian parliament. Even at the "New York Fashion Week" as well as at "Victoria's Secret" they enjoy drinking it. We are not sure if they drink it straight, shaken or stirred, but it doesn't really matter - the drink promises the best quality authenticity and almost no smell. *Sa zdorowje!* Or as we say in English: Cheers! What could happen?
Have a look: <http://tinyurl.com/6mno7m>

Jack & Ginger € 4,80

Lena Hoschek's (fashion designer from Austria) favourite drink

(2 cl Jack Daniel's, Ginger Ale)

Bombay Sapphire Gin & Tonic/Bitter Lemon/Apple € 4,80

(2 cl Bombay Sapphire Gin, Tonic)

Aperol Sour € 5,40

(2 cl Aperol, lemon, orange)

**Russkij Standart Vodka & Bitter Lemon/Tonic/
Apfel € 4,80**

(2 cl Vodka, Bitter Lemon)

Campari Orange € 4,80

(2 cl Campari, orange juice)

Cuba Libre € 5,40

(2 cl Havana Club, Cola, lemon juice)

Caipirinha € 5,40

(2 cl Cachaca, lime, cane sugar)

Caipirovska € 5,40

(2 cl Russkij Standart Vodka,
lime, cane sugar)



Russkij Standart Vodka

2 cl € 3,00


Russkij Standart Vodka

without beverages 0,7 l € 49,00



Campari 2 cl € 3,10
Cynar 2 cl € 3,10
Fernet Branca 2 cl € 3,10
Ramazzotti 2 cl € 3,10
Averna 2 cl € 3,10
Martini / Dry & Bianco & Rosso
5 cl € 4,80
Bombay Sapphire Gin 2 cl € 3,10
Freihof Marille 2 cl € 2,90
Freihof Himbeergeist 2 cl € 2,90
Freihof Birne 2 cl € 2,90
Grappa 2 cl € 3,20

*You want Whisky?
Just ask our staff...*



www.speisesaal.at

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