

CAFÉ MUSEUM

ENGLISH MENU

Lunch Menu

Soup and main course: 16.9

Main course: 15,-

Monday to Friday 11.30 am to 3 pm



Enjoy your meal!

Soups

Herbal Spring Soup A|G|H|L 10.5
wild garlic oil · sour cream · croûtons

Beef Consommé A|C|G|L 8.9
thin savory pancake slices or
semolina dumplings

Goulash Soup A|O small 10.5 large 14,-
potatoes · beef · onion · paprika · bread roll

Viennese Soup Pot A|C|L 14.5
beef consommé · beef · semolina dumpling ·
root vegetables · noodles

Snacks & Appetizers

Beef Tartare A|C|G|M|O 160 gr 23,-
avocado cream · butter · toast

Burrata A|C|G|H|L|O *vegetarian* 19.5
warm tomato ragout · wild garlic pesto ·
organic sourdough bread from Öfferl

Landtmann Sausages A|F|M|O 15.9
goulash gravy · pickle · 2 kinds of mustard ·
horseradish · bread roll

Classic Viennese Toast A|F|G 13.5
ham · cheese · ketchup
+ **steak fries** |A 5.9

Ham on Sourdough Bread 13.5
A|C|F|G|L|M|O
egg · horseradish · organic sourdough bread
from Öfferl

**Ham & Cheese on
Sourdough Bread** A|C|F|G|L|M|O 13.5
egg · horseradish · organic sourdough bread
from Öfferl

Main Courses

„The Legend“ A|C|G|O 38.5
Our Viennese Schnitzel made
from the finest cut of veal · breaded ·
fried golden brown · parsley potatoes · leaf salad ·
cranberry jam · lemon wedge

Viennese Schnitzel A|C 29,-
finest cut of veal · fried golden brown ·
lemon wedge

Minced Veal Loaf A|C|F|G|L|O 27,-
mashed potatoes · jus · crispy onions

Roasted Salmon Trout Fillet C|D|G|H|L|O 29.5
creamy wild garlic risotto · fresh herbs

Beef Goulash A|O 25.9
bread dumplings · gherkin

**Roasted Viennese
"Schinkenfleckerl"** A|C|G|O 19.5
fresh parsley · creamy cucumber salad

Truffled Egg Dumplings A|C|G|O|L 21.5
shaved truffle · baked organic egg ·
crispy fried onions · lettuce

**Creamed Spinach with
Roasted Potatoes** F|O *vegan* 16.5
+ **fried egg** F|O|C 3,-

Herbal Spring Risotto *vegetarian* C|G|H|L|O 20,-
with wild garlic
+ **grilled chicken breast** 7,-
+ **grilled goat cheese** |G 6,-
+ **grilled prawns** |B 9,-

Sides

Parsley Potatoes |G 5.9

Steak Fries |A 5.9

Side Salad |O 5.9

Potato Salad L|M|O 5.9

Potato Salad with Lamb's Lettuce L|M|O 5.9

Creamy Cucumber Salad A|G|O 5.9

Salads

Crispy Chicken Salad A|C|G|L|M|O 23.5
potatoe and lamb's lettuce salad · beans ·
pumpkin seed oil

Caesar Salad A|C|G|M *vegetarian* 17.5
romaine lettuce ·
garlic and Parmesan dressing · croûtons
+ **grilled chicken breast** 7,-
+ **grilled prawns** |B 9,-

Museum Spring Salad C|O *vegetarian* 17.5
mixed leaf salad · wild herbs · radishes ·
hard-boiled organic egg · Viennese dressing
+ **grilled goat cheese** |G 6,-

Warm Viennese Desserts

Mozart Dumplings A|C|F|G|H 1 pc. 9,-
fluffy curd cheese dough 2 pcs. 15.7
pistachio nougat filling ·
nut butter crumbs · powdered sugar

Chocolate Almond Soufflé C|F|G|H 10.7
warm chocolate sauce · whipped cream

"Kaiserschmarrn" A|C|G 15.7
with or without raisins · plum compote ·
apple puree

Warm Apple Strudel A|G 10.7
with warm custard

Warm Curd Cheese Strudel A|C|G 10.7
with warm custard

Take a
closer look
at our
dishes

