

Appetizer

HOMEMADE BREAD
Fresh from the oven!
(A,F)

- Minced lard + 2,80
- Mountain bacon (L,M) + 5,60
- Salted butter (G) + 1,00

Starter

- BEETLE BEANS SALAD V** 6,90
Traditional salad from Styria served with lettuce and pumpkin seed oil
➔ Topping: organic sheep cheese (G,M,O) + 4,00
- “GRAMMELKNÖDEL”** (A,C,G,O) 7,90 / 12,90
Dumplings filled with greaves served with sauerkraut and crispy greaves
- BEEF TATAR** (A,C,D,F,G,M,O) 13,50 / 16,50
served with pepper cream, quail egg and toast
- BRIEFMARKENSCHNITZEL OF VEAL** (A,C,D,G,M) 15,90
Viennese fingerfood. Small slices of Wiener Schnitzel served with Viennese ketchup made of anchovies.

Perfect 2 SHARE!

Soups

- BEEF CONSOMMÉ** (A,C,G,L,O) 5,80
with sliced pancakes, liver dumpling or homemade noodles
- CREAM OF ASPARAGUS SOUP** (A,C,G,L,O) 6,50
with ham biskuit



HUTH'S VIENNESE SOUP (A,C,G,L,O)
Traditional Viennese soup for four people.
With noodles, beef and vegetables.
Served in a tureen!

pP 7,50



huth GASTWIRTSCHAFT

„I carry in my heart the tradition of old Vienna.“

Viennese Boiled Beef

THE EMPEROR'S FAVORITE DISH

The name „Tafelspitz“ has been originated in the heyday of the Austro-Hungarian Empire, the epoch of Emperor Franz Joseph and the time of the Strauss waltz. At that time, people were very fond of “dining”. It was the high point of existence. The “Spitz” (Frikandeau part) was right at the top of the foods popularity scale.

Based on that great tradition we focused on the “Spitz” again. The gently cooked piece of beef is extremely digestible, matches with varied sauces and has a wonderful taste.

Incidentally, the boiled beef was also a delight of the Emperor, who liked to enjoy it with a glass of Spaten beer every day at 11 am.

BOILED BEEF (L)

This is the traditional taste of Vienna. A dish full of history.

19,50

BOILED BEEF WITHOUT MEET (A,C,G)

Two fried eggs on cream spinach (VEGETARIAN)

12,50

served with vegetable, hash browns, apple mousse with horseradish, chive sauce and a lot of chive on top.
(A,C,G,L,O)

Side Dishes

- CREAM SPINACH** (A,G) 4,00
- CREAMY ASPARAGUS** (A,G,L) 4,00
- HORSERADISH-BREAD ROLL CREAM** (A,G,L) 4,00
- 2 PCS. MARROW BONES** (A,F) 5,50
with toasted bread
Additional marrow bone + 2,50

Also perfect as a starter!



PLEASE ASK FOR OUR DAILY SPECIALS

Main Courses

- HOMEMADE RICOTTA RAVIOLI V** (A,C,G,L) 13,90
served with asparagus and braised tomatoes
- ROASTED VEAL LIVER** (F,G,L,O) 16,90
with risi bisi (rice with green peas)
- BRAISED BEEF CHEEKS** (G,L,O) 17,90
on mashed potatoes with baby carrots
- ROASTED FILLET OF SALMON TROUT** (D,G,L) 19,90
on creamy asparagus risotto



Deep Fried

INCLUDING A SIDE DISH OF YOUR CHOICE:
potato-lettuce salad (A,C,G), cucumber salad based on cream (G,O) or risi bisi (rice with green peas) (G)

- “WIENER BACKHENDL”** (A,C,G) 16,50
Deep fried chicken marinated in yoghurt with lemon
- “WIENER SCHNITZEL”** (A,C) 19,90
Veal escalope Viennese style with lemon

GORDON BLEU DE LUXE

Stuffed with ham and Emmental cheese. Truffle and fried egg on top (A,C,G,O)

21,90

Homemade cranberries (O) 1,30

ENJOY IT LIKE A REAL VIENNESE

Viennese ketchup made of anchovies (A,C,D,G,M) 1,30

Sweet Dishes

As a true Viennese, a strict distinction is made between a sweet dish and a dessert.

DESSERT / SWEET MAIN COURSE

- “KAISERSCHMARREN”** (A,C,G,O) 8,90 / 12,90
Pulled pancake served with rum plum
- TARTLETS FILLED WITH POWIDL** (A,C,G) 6,90 / 9,90
served with buttered crumbs and powdered sugar
- HOMEMADE NOUGAT DUMPLINGS** (A,C,G) 6,90 / 9,90
with rhubarb-strawberry ragout

Desserts

- APPLE STRUDEL** 5,50
with whipped cream (A,C,G,H)
- HUTH CREMESCHNITTE** 6,50
➔ XXL cream cake (A,C,G)
- HOT LOVE** 6,90
Vanilla ice cream with hot raspberries (C,G)

THE Vienna Love Story #viennalovestory

