VERANDA

BRASSERIE & BAR

MODERN ART FOR ALL SENSES

COVER PER PERSON 4,5

organic bread from Öfferl | salted butter | "Liptauer" spread

If you have any questions about allergens, please contact our team.
Prices in Euro incl. all taxes.

CHAMPAGNE TASTING

Discover the world of champagne:

3 + 1 glasses (0.05 l) of selected cuvées,
accompanied by delicate canapés.

An elegant tasting experience for truly memorable moments.

Daily upon request (until 10 p.m.) | **69**

CHAMPAGNE & SPARKLING WINE BY THE GLASS

	0,1 l
LAURENT-PERRIER LA CUVÉE BRUT	**16**
LOIMER SEKT ROSÉ BRUT | organic	**9**
KATTUS PROSECCO SPUMANTE DOC	**9**
MIONETTO 0.0 PROSECCO	**7**

Please find the complete selection in our wine & champagne menu.

CHAMPAGNE OF THE MONTH

	0,1 l
PIERRE GIMONNET OENOPHILE 1er CRU BRUT NATURE 2016	**19**
PIERRE GIMONNET 1er CRU BLANC DE BLANCS BRUT	**17**
PIERRE GIMONNET 1ER CRU ROSÉ DE BLANCS BRUT	**19**

STARTERS

AUSTRIAN ANTIPASTI **26**
smoked catfish from Blün in Vienna | Vulcano cured ham | mini cabanossi |
organic mountain cheese | mustard caviar from AnnaMax | "Liptauer" spread |
mix of pickled vegetables | organic bread from Öfferl
A, D, G, H, L, M, O

CHEESE SELECTION **26**
nuts | mustard caviar from AnnaMax | chutney |
mix of pickled vegetables | organic bread from Öfferl
A, G, H, L, M, O

ALPINE CAVIAR FROM AUSTRIA, 30 g **95**
blinis | sour cream with cured egg yolk & chives
A, C, D, G

CHAMPAGNE & CAVIAR **127**
2 glasses Laurent-Perrier La Cuvée Brut | 30 g alpine caviar from Austria |
blinis | sour cream with cured egg yolk & chives
A, C, D, G, O

BEEF TATAR FROM ORGANIC BEEF, 90 G **25**
herb marinade | pickled organic egg yolk | fried capers |
toasted organic brioche or organic sourdough bread from Öfferl
A, C, G, M, O

FRIED STRIPS OF ORGANIC CHICKEN **19**
potato and lamb's lettuce or French fries | cocktail sauce
A, C, L, M, O

GRILLED BLACK SALSIFY SALAD | vegan 19
grilled black salsify | Gala apple | walnut dressing | radish | parsley
F, H

SANS SOUCI SALAD 20
poached organic egg | rowan berries | salad hearts | croûtons | grana cheese
A, C, M, O

SMOKED EEL 24
herb potato mash | creamy onsen egg yolk | Katsuobushi |
Umami glaze from smoked fish | Austrian yakumi toppings
A, C, D, G, L, O

SOUPS

HOMEMADE BEEF BROTH 9
organic beef | sliced pancakes | root vegetables
A, C, G, L

MUSHROOM CONSOMMÉ | vegan 9
Shimeji | mushroom powder crisp
A, L, O

MAIN COURSES

"WIENER SCHNITZEL" FROM ORGANIC VEAL **37**
homemade potato & lamb's lettuce salad | lingonberries compote | lemon
A, C, L, M, O

RAGOUT OF WILD BOAR FROM ESTERHÁZY **28**
seared parmesan gnocchi | lingonberries & lovage | side salad
A, C, G, L, M, O

BEEF FILLET STEAK, 180 g **49**
French fries | mediterranean grilled vegetables | homemade beef jus
optional: White Panther mountain prawns from Austria | 3,5 per piece
(B), G, L, M, O

SANS SOUCI STEAK SANDWICH **27**
organic beef filet | arugula | tarragon mustard mayonnaise |
mountain cheese | caramelized onion | French fries
A, C, G, M, O

ROASTED & GLAZED ORGANIC CHICKEN LIVER **28**
crispy fried champignons | mustard pickle relish | blueberry | mashed potatoes
A, C, G, L, M, O

HONEY-GLAZED BREAST OF SMOKED ORGANIC DUCK **32**
braised beetroot | Viennese poppy seed miso |
puffed buckwheat | purple shiso duck jus | watercress
G, L, O

SEARED FILLET OF ORGANIC LAKE TROUT 32
from the Radlberg natural pond farming | pearl barley risotto |
root vegetables | brussels sprouts & crisps
A, D, G, L, O

KIMCHI PASTA | vegan 26
homemade tagliatelle | fermented Chinese cabbage | Shiitake |
sesame & caraway | crispy kimchi | side salad
A, F, M, N, O

RYE BREAD CHEESE DUMPLINGS „KASPRESSKNÖDEL" 28
grey cheese & mountain cheese | bean cassoulet | pumpkin seed oil foam | side salad
A, C, G, L, M, O,

SIDE DISHES

FRENCH FRIES 8

POTATO & BROWN BUTTER PURÉE 8
G

GRILLED VEGETABLES 9

HOMEMADE POTATO & LAMB'S LETTUCE SALAD 9
L, M, O

COLOURFUL LEAF SALAD | vegan 9
M, O

DESSERTS

DUO OF ORGANIC ZOTTER CHOCOLATE 16
homemade berry sorbet | tonka bean
A, C, G, O

SALTED CARAMEL & PEANUT TARTLET 15
dark Zotter chocolate | homemade mango–mandarin sorbet
A, C, G, H

BAKED "MICE" 16
apple puree | homemade Zotter nougat ice cream
A, C, G, H

DECONSTRUCTED CARROT CAKE | vegan 15
nut sponge | trio of carrot | soy skyr cream
A, F, H, O

SORBET OR ICE CREAM SCOOP per scoop 3,5
Our team will be happy to inform you about our sorbets & ice cream.

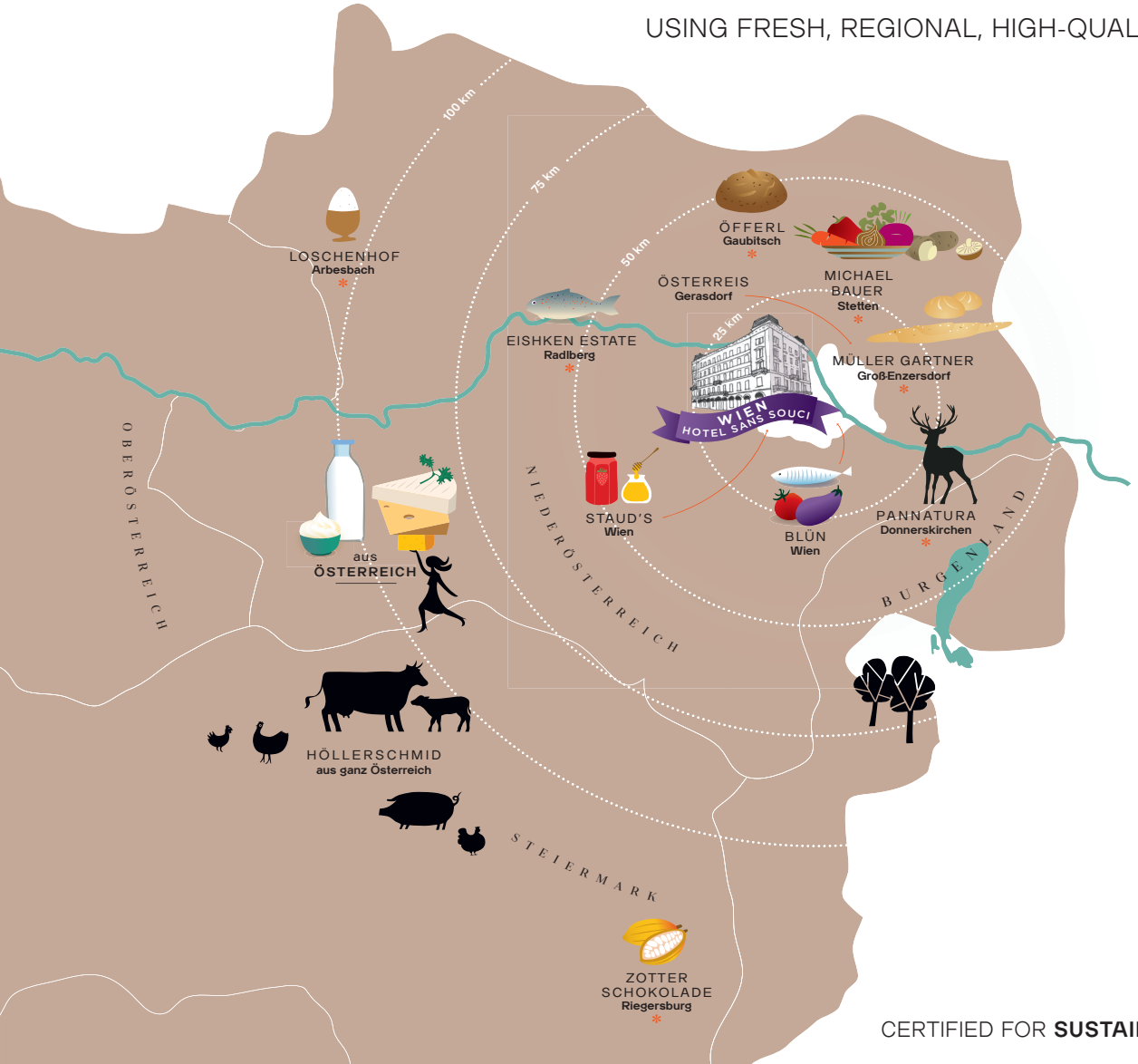
CHEESE SELECTION 26
nuts | mustard caviar from AnnaMax | chutney |
mix of pickled vegetables | organic bread from Öfferl
A, G, H, L, M, O

OUR PARTNERS

WE TREAT OUR GUESTS WITH THE BEST THAT AUSTRIA HAS TO OFFER. THAT'S WHY OUR TOP CHEFS CULTIVATE PARTNERSHIPS WITH PASSIONATE LOCAL PRODUCERS. WITH A TOUCH OF GLOBAL CREATIVITY, WE CREATE WHAT WELL-TRAVELLED GOURMETS LOVE:

VIENNESE CUISINE AT THE HIGHEST LEVEL

USING FRESH, REGIONAL, HIGH-QUALITY INGREDIENTS.



CERTIFIED FOR **SUSTAINABILITY** SINCE 2017

NON-ALCOHOLIC

VÖSLAUER still	0,3 l / 0,7 l	**5,5** / **8**
VÖSLAUER sparkling	0,3 l / 0,7 l	**5,5** / **8**
SAN PELLEGRINO	0,7 l	**11**
EVIAN	0,75 l	**11**
SODA ZITRONE organic | **HOLUNDER** organic	0,5 l	**4**
RED BULL Classic, sugarfee	0,25 l	**8**
ORGANICS Easy Lemon	0,25 l	**6,5**
ORGANICS Black Orange	0,25 l	**6,5**
ORGANICS Fizzy Peach	0,25 l	**6,5**
ORGANICS Ginger Ale	0,25 l	**6,5**
COCA COLA	0,33 l	**6,5**
COCA COLA ZERO	0,33 l	**6,5**
ALMDUDLER	0,33 l	**6,5**
ORGANICS Tonic Water	0,25 l	**6,5**
THOMAS HENRY Tonic Water	0,2 l	**7,5**
THOMAS HENRY Grapefruit	0,2 l	**7,5**
THOMAS HENRY Spicy Ginger	0,2 l	**7,5**
FEVER TREE Indian Tonic Water	0,2 l	**7,5**
FEVER TREE Mediterranean Tonic Water	0,2 l	**7,5**
LE TRIBUTE Tonic Water	0,2 l	**8,5**
WILDSHUT FLÜX BIO-ARONIA organic naturally brewed lemonade | red berries | blue grapes | organic barley malt | wheat flour A		**9,5**
HOMEMADE ICE TEA blood orange & passion fruit	0,33 l	**8**

JUICES

	0,25 l
ORANGE JUICE freshly squeezed	8
DOCKNER apple / apricot / peach / black currant	8
CARAIBOS cranberry / pineapple / passion fruit / tomato	7
RAUCH pink grapefruit / mango	5

BEER

	0,3 l / 0,33 l
STIEGL Pils vom Fass	5,5
STIEGL FREIBIER 0,0 %	6
STIEGL Radler	6
BUDWEISER ORIGINAL LAGER	6
OBERTRUMER ORIGINAL BIO ZWICKL	6

WINE

WHITE

1/8 l

	NÖSSING | Vienna, Austria	
2024	**Vienna | Wiener Gemischter Satz DAC**	**9**
	DOMÄNE WACHAU | Dürnstein, Austria	
2024	**Wachau | Grüner Veltliner DAC Federspiel „Dürnstein"**	**9**
	REGELE | Ehrenhausen, Austria	
2024	**Styria | Sauvignon Blanc DAC**	**9**
	GÉRARD BERTRAND | Villemajou, France	
2023	**Domaine de L'Aigle | Chardonnay Limoux AOP | bio**	**14**

WINE RECOMMENDATION

	LETH | Fels am Wagram, Austria	
2023	**Lower Austria | Simply Wow 200 United**	**12**

ROSÉ

1/8 l

	NÖSSING | Vienna, Austria	
2023	**Vienna | Rosé | organic, ZW, BF**	**9**
	PRIELER | Schützen am Gebirge, Austria	
2024	**Burgenland | Rosé „vom Stein" | BF, ME**	**9**

RED

1/8 l

	SALZL | Illmitz, Austria	
2023	**Burgenland | Zweigelt Selection Neusiedlersee DAC**	**9**
	MÜNZENRIEDER | Apetlon, Austria	
2022	**Burgenland | Cuvée "Mavie" | CF, ME, ZW**	**12**
	JURIS | Gols, Austria	
2020	**Pinot Noir „Golser"**	**10**
	GÉRARD BERTRAND | Villemajou, France	
2022	**Cigalus Rouge Cuvée | IGP Aude Hauterive | organic**	**18**

SWEET

1/16 l

	KRACHER | Illmitz, Austria	
2021	**Burgenland | Beerenauslese Cuveé**	**13**
	NIGL | Senftenberg, Austria	
2019	**Kremstal | Eiswein | GM**	**16**

Please find the complete selection in our wine & champagne menu.

COFFEE

ESPRESSO	**4**
DOUBLE ESPRESSO	**6**
EXTENDED BLACK ESPRESSO OR WITH MILK	**5**
VIENNESE MELANGE	**6**
CAPPUCCINO	**6**
CAFÉ LATTE	**6,5**
CAFÉ GOURMAND coffee of your choice incl. homemade petit fours	**12**
HOT CHOCOLATE	**7**
BAILEYS MELANGE	**14**

All of our coffee specialties are available with organic milk,
lactose-free milk or soy, oat, or almond drink.

TEA

RONNEFELDT
BLACK & GREEN TEAS

DARJEELING SUMMER GOLD
elegant black tea from Darjeeling

ENGLISH BREAKFAST
black ceylon tea

ASSAM BARI
strong black tea from India

EARL GREY
English tea blend with bergamot flavour

MILKY OOLONG
Oolong tea with creamy aroma

GREENLEAF
green tea from Darjeeling

MORGENTAU
Sencha tea with fruity flavor

JASMINE GOLD
green tea with jasmin blossoms

RONNEFELDT
HERBAL & FRUIT TEA

AYURVEDA HERBS & GINGER
warming herbal infusion

REFRESHING MINT
herbal infusion

FRUITY CAMOMILE
camomile tea with orange blossoms

BERGKRÄUTER
infusion with herbs from Austria

WELLNESS
Rooibos tea with refreshing herbs

VERBENE
lemon verbena herbal infusion

SWEET BERRIES
fresh berry fruit tea

SIGNATURE COCKTAILS

FROM 4:30 P.M.

ROY'S LIPSTICK **16**
Ketel One Vodka (berry & rose infusion) | lemon | peach | passionfruit smoke

TROPICANO **14**
Coconut Campari | Antica Formula Vermouth | cherry coconut soda

THE LAST DAIQUIRI **16**
Pampero Aniversario Rum | Calvados Aperitif | Falernum | lime

RED CRUSH **16**
Don Julio Blanco Tequila | berry shrub | Tajín
optional with Vida Mezcal **18**

VERANDA SMASH **16**
Hendricks Oasium Gin | mint | lime | cucumber | Veranda tropical syrup

PALOMA DEL MAR **16**
Don Julio Blanco Tequila | lime | grapefruit soda | olive water

ESPRESSO AMARA MARTINI **14**
espresso | Amaretto Luxardo | Amaro Lucano | smoke

ALFREDS CAFÉ **16**
Cointreau | Remy Martin VSOP Cognac | hazelnut coldbrew cordial

MIDNIGHT MELANGE **16**
Mozart Chocolate Liqueur | Luxardo Amaretto | Frangelico | apple | cream

MATURE COCKTAILS

FROM 4:30 P.M.

TENTH VESPER **16**
X MUSE Vodka | fig leaf oil | Dry Vermouth | lemon twist

TROPICAL NEGRONI **16**
Coconut Campari | Antica Formula Vermouth | Hendricks Oasium Gin

BLACK MANHATTAN **16**
Johnny Walker Black Ruby | Amaro blend | cherry liqueur |
Angostura Bitters | Amarena cherry

ORANGE SPEY **29**
Macallan 12 Sherry Oak | Cocci Americano Vermouth | Cointreau |
Mozart Bitters | orange twist

LOW ABV & 0.0 COCKTAILS

FROM 4:30 P.M.

SANS SOUCI SOLEIL **16**
Nonino L'Aperitivo | mandarin | physalis | lemon | Vanilla | Kattus Prosecco

PREFERRED COLADA **19**
homemade pineapple coconut colada base | Laurent Perrier Brut Champagne
optional with 0.0 sparkling wine **14**

THE CITRUS SITUATION **14**
Cointreau | Dry Vermouth | lemon | peach | soda

TONIC NOIR **16**
Select Aperitivo | hazelnut coldbrew cordial | Thomas Henry Tonic | orange
optional with Mionetto Aperitivo 0.0 **14**

VERANDA SMASH 0.0 **14**
Tanqueray 0.0 Gin | mint | lime | cucumber | Veranda tropical syrup

BAR FOOD & DELICACIES

AUSTRIAN ANTIPASTI **26**
smoked catfish from Blün in Vienna | Vulcano cured ham | mini cabanossi |
organic mountain cheese | mustard caviar from AnnaMax | "Liptauer" spread |
mix of pickled vegetables | organic bread from Öfferl
A, D, G, H, L, M, O

CHEESE SELECTION **26**
nuts | mustard caviar from AnnaMax | chutney | mix of pickled vegetables |
organic bread from Öfferl
A, G, H, L, M, O

ALPINE CAVIAR FROM AUSTRIA, 30 g **95**
blinis | sour cream with cured egg yolk & chives
optional with caviar & 2 glasses Laurent-Perrier La Cuvée Brut **127**
A, C, D, G, (O)

PIECES OF ROASTED TROUT FILLET **19**
125 g served in a can | in a seasoned infusion with pink pepper and thyme | Maldon salt |
chives | toasted organic bread from Öfferl
A, D

PIECES OF LOCAL CHAR FILLET **19**
125 g served in a can | infused with fresh lemon | Maldon salt |
chives | toasted organic bread from Öfferl
A, D

SICILIAN CAPONATA WITH TOASTED BREAD 17
vegetables with tomato sauce “Caponata” | organic bread from Öfferl
L, H, O

GREEN APERITIVO OLIVES 9
green “Nocellara del Belice” olives

ROASTED SICILIAN SALTED ALMONDS 9
H

ORGANIC BREAD FROM ÖFFERL 5
salted butter | “Liptauer” spread
A, D, G, M

XOCOLAT PRALINES 8
raspberry | pistachio nougat | hazelnut | blondie
F, G, H

SHARE YOUR FEEDBACK!

AMONG ALL COMMENTS, WE RAFFLE OFF AN EVENING FULL OF CULINARY HIGHLIGHTS FOR 2 PEOPLE AT VERANDA BRASSERIE & BAR.

WWW.VERANDA.WIEN

verandawien

If you have any questions about allergens, please contact our team.

A Gluten Gluten
B Krebstiere Shellfish
C Ei Eggs
D Fisch Fish
E Erdnuss Peanuts
F Soja Soya
G Milch/Laktose Milk/lactose
H Schalenfrüchte Nuts
L Sellerie Celery
M Senf Mustard
N Sesam Sesame
O Sulfite Sulphur dioxide and sulfites
P Lupinen Lupins
R Weichtiere Molluscs