

TOP OF TURM CULINARY

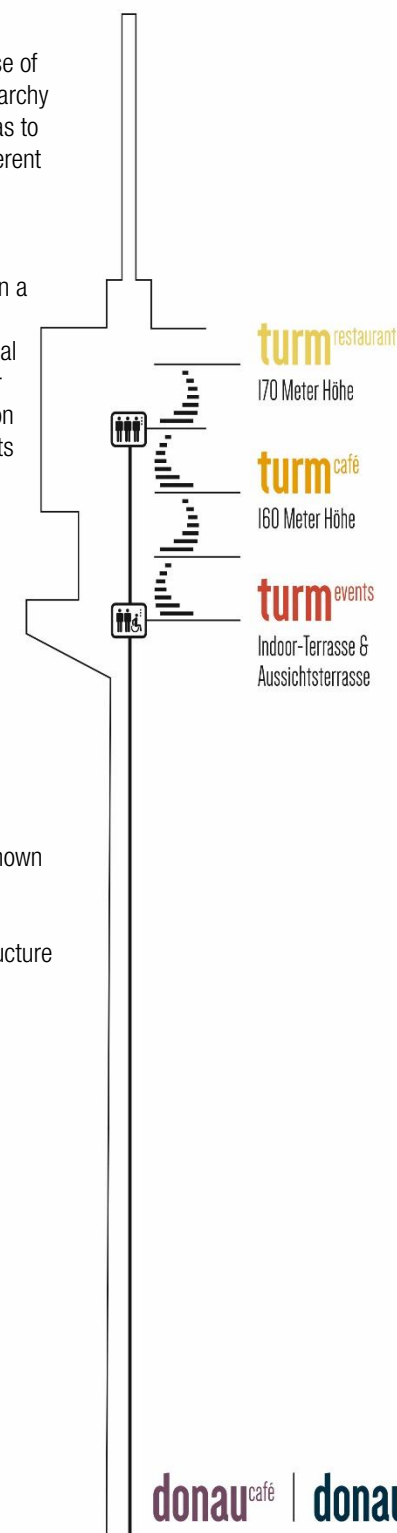
Our tower culinary stands for boundless pleasure - in the truest sense of the word. Immigrants from regions of the old Austro-Hungarian Monarchy such as Hungary, Moravia or Bohemia brought their recipes and ideas to the heart of the Danube region, creating an irresistible variety of different culinary influences over many decades.

Let yourself be inspired by our creative dishes and embark with us on a journey that will take your taste buds from yesteryear's Habsburg monarchy to today's modern age – whether typical dishes or seasonal specialties. With finesse and passion, the team of the Danube Tower cuisine places great importance on reinterpreting century-old tradition with contemporary culinary delights and regionality and uses products from around the Danube Tower. This is what we define as the art of indulgence.

VIENNA'S DANUBE TOWER

Next to St. Stephen's Cathedral, Schönbrunn Palace and the Giant Ferris Wheel, the Danube Tower ranks among Vienna's most well-known and most spectacular landmarks.

The 252-metre high tower was opened concurrently with the International Garden Show in 1964. It is Austria's tallest building structure and a tangible reminiscence of the optimism and pioneering spirit of the 1960s.



APERITIF RECOMMANDATION

		€
Rosé brut Sektkellerei A-Nobis ⁰	0,1l	8.90
Punch-Secco (Tower sparkling wine, punch syrup) ⁰	0,1l	8.50
Gelber Muskateller Winery Windisch ⁰	1/8l	5.90
Aperol Spritz Sparkling wine wine ⁰	1/4l	7.90
Tower Sparkling Wine orange elderflower ⁰	0,1l	7.20
Turm-Kir (Tower sparkling wine, Crème de Cassis) ⁰	0,1l	7.20
Burschik's Dry Rose ⁰ Viennes Vermouth	5cl	7.90
Campari soda water orange ⁰	1/8l	7.90
Reininghaus Jahrgangspils beer ^{A0}	0,2l	3.60
Cosmopolitan Tower Edition ⁰ Vodka, Orange, Cranberry	0,1l	10.90
New York Sour ⁰ Bourbon Whiskey, red wine, lemon, sugar syrup	0,1l	10.90
Burschik's Rose+Tonic ⁰	5cl 0,2l	10.90

NON-ALCOHOLIC APERITIF RECOMMANDATION

Apfelsecco Jonagold (non-alcoholic) Winery Stift Klosterneuburg	0,1l	6.90
Punch-apple-secco (non-alcoholic) Apple sparkling wine, punch syrup	0,1l	7.90
L'aperitivo (non-alcoholic) non-alcoholic Prosecco, non-alcoholic Aperol soda water	1/4l	7.90
Is it Gin? (non-alcoholic) Gin Lyre's Tonic ^{A0}	4cl 0,2l	10.90

DIGESTIF RECOMMANDATION

Espresso Martini „nitro“ ^{AG}	0,1l	11.90
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It is our pleasure to welcome you. Our highest priority is to present a top-quality menu adapted to seasonal specialities, both classic and modern, creative and earnest, to our guests.

Pairing the best products with accomplished craftsmanship, we aspire to provide a unique and special experience to our guests in the Danube Tower Restaurant, at the top of the highest building in Austria.

In the name of the Danube Tower Team, we wish you a beautiful and highly enjoyable time.

C. Egger
Operation Manager

D. Hofbauer
Head of Service

A. Widgruber
Executive Chef

P. Janisch
head of the kitchen

M. Otto
Sous Chef

Cover per person € 5.50

Bread from bakery "Öfferl" – raw milk butter – braised pumpkin spread ^{AFG}

THE DANUBE TOWER MENU

3 course menu 55 / 4 course menu 63 / 5 course menu 72

incl. cover

Please choose your individual menu.

Wine accompaniment 18 / 23 / 28

selected Austrian wine

Non-alcoholic beverage accompaniment 16 / 20 / 24

corresponding, high-quality non-alcoholic beverages

STARTERS

	€
„cross-country“ seasonal vegetarian salad raw, marinated, pickled ^{AGHLMO}	13.90
Salmon trout marinated – sour cream – red beet – dill – honey mustard seed – Viennese ginger ^{DFGLMO}	18.50
Carpaccio from bull filet herb salad – soy yolk – leek heart – cheese “Comté Prestige” ^{HGLMO}	19.90
Parsnip Sovrano di bufala cheese – wild herbs – pumpkin seed oil – hip – balsamic vinegar ^{ACGHLMO}	16.90

SOUPS

Beef broth herb pancake stripes – root vegetables – chive ^{ACGL}	6.50
Creamy celery soup apple-nut strudel – confit celery – browned butter – nutmeg ^{ACGHLO}	8.50

ENTREMETS / MAIN COURSE

Baked egg vegetable salad – cheese fondue cream – red onion – sourdough croûtons ^{ACGL0}	15.50 23.50
Risotto “truffle” hazelnut – wild broccoli – celery jus ^{FGHLO}	15.50 23.50
Styrian supreme chicken Jerusalem artichoke – “Kaiser Alexander” pear – Beluga-lentils – mushrooms – parsley root sauce ^{ACGFML0}	28.50
Fjord salmon crustacean bisque – fregola – red royal prawn – braised carrot – fennel – Kalamansi fruit ^{ABCD FGLMO}	32.50
Beef Cheek filet tongue – smashed potatoes – roots – truffle – fried onions ^{ACFGHLM0}	32.50
Tafelspitz – boiled beef from alp bull roasted potatoes – bone marrow – apple horseradish – chive sauce ^{ACGLMO}	28.90
Fresh black truffle (per gram) according to availability	6.00

DESSERT & CHEESE

“Punschkraperl” chocolate – rum – pink glaze – nougat ^{CFGHO}	12.00
“Bratpfel” caramel – apple-cinnamon ice-cream – crisp – almond ^{ACGFHO}	12.00
Goat cheese spiced crumble – purple shiso – Trevisiano salad – plum jam vinaigrette – butter brioche ^{ACGFHO}	12.00

NON-ALCOHOLIC BEVERAGES

		€
Coca-Cola Coca-Cola Zero Almdudler	Btl. 0,33l	4.60
Honest organic ice tea peach-rosemary	Btl 0,33l	4.90
Honest organic lemonade raspberry-lemon decaffeinated	Btl 0,33l	4.90
Apple juice „Jonagold“ naturally cloudy	0,25l	4.40
Red grape juice “St. Laurent“ ⁰	0,25l	4.90
Pago Fruchtsaft red currant apricot orange	Btl. 0,20l	4.40
Schweppes Tonic water bitter lemon	Btl. 0,20l	4.40
Red Bull Energy Drink	0,25l	5.90
Youth refreshment lemon raspberry elderflower	0,25l	3.20
Soda water with syrup	0,5l	4.90
Römerquelle sparkling water still sparkling	Btl. 0,33l	3.30
	Btl. 0,75l	6.40
Soda water	0,25l	2.70
	0,5l	4.50
High spring water	0,25l	0.50
	0,5l	1.00

BEER

		€
Reininghaus Pils ^{A0}	0,2l	3.60
on tap	0,30l	5.20
Heineken ^{A0}	Btl 0,33l	5.20
Edelweiß wheatbeer ^{A0}	Btl 0,33l	5.20
Zipfer beer mixed with lime lemonade ^{A0}	Btl 0,33l	5.20
Gösser Naturgold ^A „non-alcoholic“	Btl 0,33l	5.20

OPENED WHITE WINES

		€
Grüner Veltliner Edition Danube Tower – 2021 ⁰	1/8l	5.00
Winery Stift Klosterneuburg, Klosterneuburg-Weinviertel-NÖ, Vol. 12,5%	Fl.	28.00
fresh and lively apple and grapefruit fragrance. white peppery finish		
Wiener Gemischter Satz DAC – 2021 ⁰	1/8l	6.20
Winery Nössing, Stammersdorf-Wien, Vol. 12,5%	Fl.	36.00
fruity, juicy, fresh on the palate, lively acidity play with a strong finish		
Gelber Muskateller – 2021 ⁰	1/8l	6.20
Winery Windisch, Großengersdorf-Weinviertel-NÖ, Vol. 11,5%	Fl.	34.00
bright greenish yellow, intense aroma, fresh lively acid, fruity and dry		

OPENED RED WINES

		€
Zweigelt Edition Danube Tower – 2020 ⁰	1/8l	5.50
Winery Stift Klosterneuburg, Tattendorf-Thermenregion-NÖ, Vol. 13% intense sour cherries and cherry flavour on the palate, juicy and powerful, with an elegant tannin structure.	Fl.	32.00
Blaifränkisch – 2019 ⁰	1/8l	6.20
Winery Wallner, Deutsch-Schützen-Eisenberg-Bgld, Vol. 12,5% pannonian climate, fine herbs, full-bodied, supple and bitter in aftertaste	Fl.	36.00
Cuvée “alles außer gewöhnlich” – 2018 ⁰	1/8l	7.50
(Zweigelt, Merlot, Cabernet Sauvignon) Winery Schwarz, Andau-Neusiedlersee-Bgld, Vol. 13% Pannonian climate, full-bodied, supple to dry-furry finish	Fl.	43.00

OPENED PREMIUM WINES

Auslese Cuvée – 2021 ⁰	1/16l	4.80
Winery Hans Tschida Angerhof, Illmitz-Neusiedlersee-Bgld, Vol. 9% nice reductive, incense, shy fruit, delicatated apple, nectarines, some fruit glaze, a touch of honey, tastes smooth	Fl.	49.00

**Dear guests,
for our range of bottled wines, please ask
about our exclusive wine list.**

SPIRITS

		€
NOBLE BRANDIES^o		
Apricot (Gölles, Austria)	2cl	5.90
Williams pear (Gölles, Austria)	2cl	5.90
Plum (matured in wooden barrel, Gölles, Austria)	2cl	5.90
Raspberry (Gölles, Austria)	2cl	7.90
Austrian grappa „Tresterbrand,, (Mayer. a. P., Austria)	2cl	5.90
Grappa Berta Invecchiata monprá	2cl	5.90
GIN & VODKA^o		
Blue Gin (Reisetbauer, Austria)	4cl	8.50
Hendrick's (Schottland)	4cl	8.50
Grey Goose (France)	4cl	8.90
RUM^o		
Diplomático Mantuano 8ys (Venezuela)	4cl	8.50

WHISKEY^o

Marker's (Mark Bourbon Whiskey)	4cl	8.50
Jameson (Blended Irish Whiskey)	4cl	6.90

COGNAC^o

Asbach Uralt 8J. (Germany)	4cl	7.90
Remy Martin VSOP (France)	4cl	8.50

BITTERS & LIKÖRE^o

Cynar	4cl	4.90
Fernet Branca	4cl	4.90
Underberg	2cl	3.90
Amaretto	4cl	4.90
Averna Amaro	4cl	4.90
Baileys	4cl	5.90

ORGANIC TEA SPECIALITIES

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BY JULIUS MEINL

Cup of Tea

assam | earl grey | green tea | moroccan mint |
mountain herbs | rooibos vanilla | camomile | fruits

4.90

COFFEE DELIGHTS

BY JULIUS MEINL

SMALL Mokka | Brauner ^G

Espresso | Espresso & cream

3.30

LARGE Mokka | Brauner ^G

double Espresso | double Espresso & cream

4.60

VERLÄNGERTER ^G

Americano with cream

4.30

VIENNESE MELANGE ^G

light coffee & frothed milk

4.90

CAPPUCCINO ^G

Espresso & barista milk foam

4.90

CAFÉ LATTE ^G

Espresso, Milk & frothed milk in a glass

4.90

EINSPÄNNER ^G

double Espresso & whipped cream in a glass

5.30

IRISH COFFEE ^{G0}

coffee with Irish Whiskey & whipped cream

8.50

**All coffees will gladly be served decaffeinated
or with soy drink (+ € 0.50) as well!**