

THE HIGH ART OF VIENNESE CUISINE

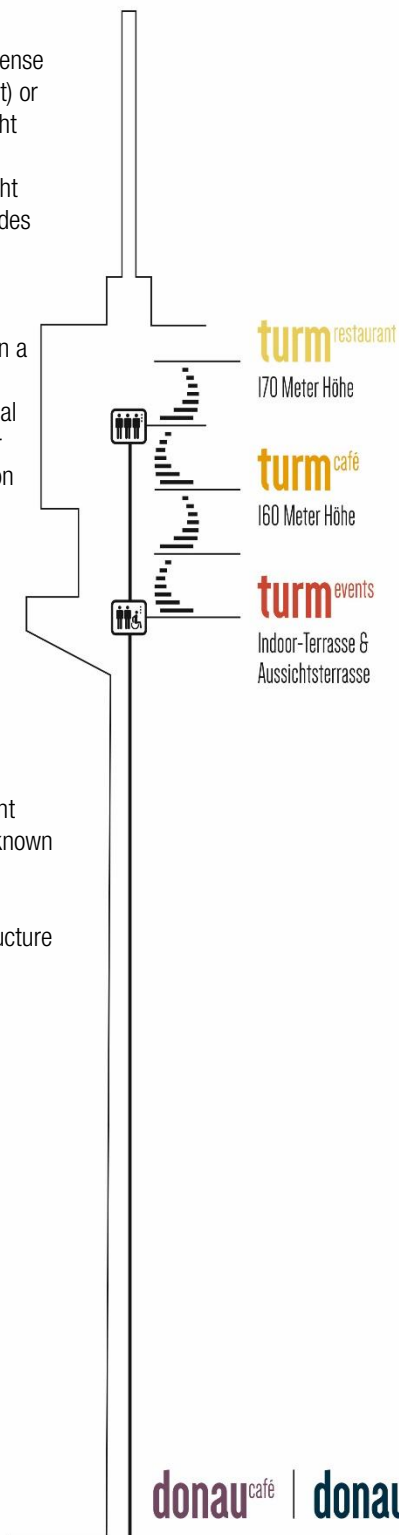
Viennese cuisine is world-renowned for its pure delights – in every sense of the word. Whether traditional Schnitzel, Tafelspitz (boiled beef fillet) or Apple Strudel, many local delicacies are not as Viennese as one might think. Looking back into history, immigrants from parts of the old Habsburg empire – such as Hungary, Bohemia and Moravia – brought their recipes and ideas to the heart of the Danube region. Over decades many different irresistible culinary influences came into being.

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. This is what we define as the art of indulgence.

VIENNA'S DANUBE TOWER

Next to the St. Stephen's Cathedral, Schönbrunn Palace and the Giant Ferris Wheel, the Danube Tower counts 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 concrete reminiscence of the optimism and pioneering spirit of the 1960s.



Welcome to the highest restaurant in Vienna.

**We look forward to presenting classic Viennese cuisine and seasonal specialties
in a new guise.**

Enjoy your meal and have a pleasant time at 170 meters.

THE DANUBE TOWER MENU

includes an aperitif and a three course Menu of your choice.

Please choose your aperitif and your three courses from our á la Carte Menu:

Aperitif

1 glass of „Mirabellen rose blossom sparkling wine“⁴⁾

1/8 l Red grape juice “non-alcoholic“

1 glass of Tower Sparkling Wine ⁰⁾

**Menuprice per person € 45,-
excluding entrance fee**

APERITIF

		€
Tower Sparkling Wine	0.1l	5.90
Piper Heidesieck Champagne	0.1l	19.20
Aperol Spritz		4.90
Aperol Sparkling wine		6.90
Cubata (Havana Club 7 J, Cola, Lime)		8.50
Blue Gin Tonic (Reisetbauer Gin, Schweppes Tonic)		10.80
Martini rosso / bianco		4.20
Negroni (Martini rosso/Campari/Gin)		7.50
Campari Soda / Orange		4.70

SEASONAL RECOMMENDATIONS

STARTERS €

Crunchy black pudding “butcher Windisch”	11.50
beluga lentil salad, bacon plum, horseradish sauce, Gölles apple balsam ^{A)C)F)G)L)M)O)}	
Herbal Roastbeef	15.20
served with pickled pumpkin, field salad, root chips and mustard remoulade ^{A)C)G)L)M)O)}	
Backed herbal Since Ling	12.50
Comte Prestige, lemon, meadow herbs cream ^{A)C)G)L)M)O)}	

SORBET

Dark Hugo	4.90
Elderberry sorbet, Sloeberrygin, apple ragout, macadamia nut ^{F)O)}	
+ infused with sparkling wine ^{O)}	2.00

MAIN COURSES

Entrecote from Austrian beef	26.90
mediumstale - rosemary, hokkaido, vegetable-potatoes, Café de Paris Hollandaise ^{D)G)L)M)O)}	
+ Surcharge for Danube Tower Menu	5.00
Raviolo	
ricotta, pumpkin, onion brew, small	8.90
smoked catfish, lovage, pumpkin seed oil ^{A)C)G)L)M)O)} large	17.90

DESSERT

„Heisse Liebe“ from plums	9.90
Waldviertel poppy seeds, chocolate, tonka bean, Gölles Johann Plum Rum ^{A)C)G)H)O)}	

SEASONAL RECOMMENDATIONS

APERITIF RECOMMENDATIONS

€

Mirabellen rose blossom sparkling wine	0,1l	5.90
---	------	-------------

WINE RECOMMENDATIONS

Tetuna Rosé	1/8l	4.90
Winery Goldenits, Burgenland	0,75l	26.90

Gemischter Satz	1/8l	4.90
Winery Christ, Vienna	0,75l	26.90

STARTERS & SALADS

		€
Marinated Lettuce	small	4.80
cherry tomatoes, radish, cucumbers, red turnips, crispy pumpkin seed ^{A)(C)(G)(L)(M)(O)}	large	7.80
Austrian Carpaccio of beef fillet		16.90
herbal salad, potato straw, Belper cheese ^{H)(G)(L)(M)(O)}		
+ Surcharge for Danube Tower Menu		5.00
Goat cream cheese		13.50
caramelized figs, Trevisano root vegetables, elderberry vinegar ^{A)(C)(G)(H)(L)(M)(O)}		
Marinated fish		16.50
char caviar, cream cucumber, dill ^{D)(F)(G)(L)(M)(O)}		

SOUPS

Beef broth		4.80
pancake stripes , vegetables, chive ^{A)(C)(G)(L)(O)}		
Creamy pumpkin soup		6.90
potato-leek roulade, marjoram, pumpkin seed pesto (vegetarian) ^{A)(C)(G)(L)(O)}		
Cover		3.20
Bread from bakery Öfferl, butter, spread		

VIENNESE CLASSICS

	€
Viennese Schnitzel “from veal” potato lettuce salad, styrian pumpkin seed oil ^{A)C)G)I)M)O)}	23.50
Boneless field fried chicken “Styrian free range chicken” creamy cucumber-potato salad, lemon ^{A)C)G)I)M)O)}	16.90
Tafelspitz – “boiled beef from alp cow” root vegetables, bone marrow, roasted potatoes, apple horseradish, chive sauce ^{A)C)G)I)M)O)}	23.50
Minced veal butter meat balls truffled mashed potatoes, fried onions, gravy ^{A)C)G)I)M)O)}	15.90
Fillet of salmon “Gut Dornau” chanterelle goulash, roasted curd cheese cube, bell pepper gremolata ^{A)C)D)F)G)I)M)O)}	24.50
Creamy juniper risotto juniper crème Fraîche, rocket salad, pear, honey, capers ^{G)I)O)}	14.90

DESSERTS

Mozart Ball Mousse cherry ragout, pistachio creme ^{A)C)F)G)H)O)}	8.50
Cut-up curd pancakes plumstew, plum sorbet ^{A)C)G)O)}	8.50
Variation of Viennese strudels apple, curd cheese, plum, vanilla sauce ^{A)G)H)M)O)}	7.90
Three types of sorbet Mirabelle, pear-cranberry, citrus fruit-lychee ^{O)}	7.20

CHEESE

€

**Weizer- Styrian camembert cheese, Kracher-noble mold,
Kaiserwinkler-salt herbs, organic mountain cheese (10 months matured)** 10.90
plum chutney, pickled vinegar berries, butter, roasted pumpkin seeds, nutbread ^{A)(G)(H)(M)(O)}

SIDE DISHES

Salad of your choice 3.00
Potato salad, cream cucumber salad, tomato salad, leaf salad

Mixed side dish salad 4.00

Pommes Frites 3.00

Salted or parsley potatoes 3.00

Seasonal vegetables 4.00

Heinz Ketchup or Mayonnaise served in glass 1.50

Darbo wild cranberries served in glass 1.50

NON-ALCOHOLIC BEVERAGES

		€
Coca Cola, Coca Cola Zero	Btl. 0,33l	3.80
Almdudler, Fanta, Sprite	Btl. 0,33l	3.80
Lipton Eistee Peach or Lemon	Btl. 0,33l	3.80
Spezi (Cola with orange lemonade)	Btl. 0,33l	3.80
Römerquelle mineral water sparkling or still	Btl. 0,3l Btl. 0,75l	3.10 5.90
Schweppes Tonic Water, Bitter Lemon	Btl. 0,20l	3.80
Rauch fruit juice currant or apricot	Btl. 0,20l	3.80
Apple juice "Jonagold" naturally unfiltered	0,25l	3.80
Red grape juice "St. Laurent"	1/8l	2.30
Soda	0,25l 0,5l	2.40 4.20
High spring water	0,25l 0,5l	0.50 1.00
Soda Zitron, Soda elderflower (youth refreshment)	0,25l 0,5l	2.80 4.60
Red Bull Energy Drink normal or Sugarfree	0,25l	4.90

BEER

Reininghaus Pils ^{A)}	0,20l 0,30l	3.10 4.30
Heineken ^{A)}	Btl. 0,33l	4.20
Kaiser Doppelmalz darkbeer ^{A)}	Btl. 0,5l	5.40
Edelweiß wheatbeer ^{A)}	Btl. 0,5l	5.40
Zipfer beer mixed with lime lemonade ^{A)}	Btl. 0,5l	4.10
Gösser Naturgold „non-alcoholic“ ^{A)}	Btl. 0,5l	4.10

WINE

€

White Wines

Grüner Veltliner "Donauturm Edition"	1/8l	4.20
Winery Stift Klosterneuburg, Weinviertel, Lower Austria fresh and lively apple and grapefruit fragrance. white peppery finish	Btl. 0,75l	23.90
Grüner Veltliner	1/8l	5.90
Winery Bründlmayer, Langenlois, Kamptal, Lower Austria special ease with a gentle fragrance of petals, delicate flavour of apple, citrus fruits, peach and white pepper	Btl. 0,75l	34.00
Grüner Veltliner Ried Zeisen	1/8l	4.80
Winery Pfaffl, Stetten, Weinviertel, Lower Austria typical Veltliner with fine citrus fragrance, charming white peppery finish	Btl. 0,75l	27.60
Riesling Königsberg selection bio	1/8l	5.90
Winery Gruber, Rösschitz, Weinviertel, Lower Austria spicy, fruity taste and stimulating fruit acid, youthful character, extremely personable	Btl. 0,75l	34.00
Riesling Hölle	1/8l	5.60
Winery Wannemacher, Hagenbrunn, Weinviertel, Lower Austria a hint of yellow peach and apricot, delicate minerality. juicy and fine on the palate,	Btl. 0,75l	32.00
Weissburgunder	1/8l	5.30
Winery Cobenzl, Grinzing, Vienna ripe citrus, grapefruit and apple, a little quince followed by a nutty spiciness, stimulating acidity	Btl. 0,75l	30.50
Weißburgunder „Vollmondwein“	1/8l	5.90
Winery Christ, Stammersdorf, Vienna Transparent exotic fruit, voluminous and packed, multi-faceted on the palate, solid and refreshing	Btl. 0,75l	34.00
Weißburgunder	1/8l	4.60
Winery Roland Kroiss, Sievering, Vienna fruity - yellow peach, apricot compote, wild pear, mildly structured acidity	Btl. 0,75l	26.20
Cuvée „T“	1/8l	7.90
Winery Windisch, Großbengersdorf, Weinviertel, Lower Austria harmoniously aligned cuveé, excellent companion to the finest dishes, mild acidity	Btl. 0,75l	44.50
Sauvignon Blanc Steirische Klassik		
Winery Tement, Berghausen, Southern Styria Ripe pear with aromatic elderberry and cassis	Btl. 0,75l	35.30
Rotgipfler vom Berg Traiskirchen		
Winery Alphart, Traiskirchen, Thermenregion, Lower Austria Tropical fruit game, mango, pineapple, mineral taste, full-bodied	Btl. 0,75l	24.10

WINE

€

Allergen information according to Codex recommendation: A) Grains containing gluten, B) Crustaceans, C) Egg, D) Fish, E) Peanuts, F) Soy, G) Milk or lactose, H) Edible nuts, L) Celery, M) Mustard, N) Sesame, O) Sulphites, P) Lupines, R) Molluscs
All prices including VAT and taxes | Stand 09/2020

Wiener Gemischer Satz Winery Rotes Haus, Grinzing, Vienna Fruity bouquet, melons, medium-bodied, elegantly balanced	1/8l Btl. 0,75l	5.50 31.50
Beereauslese Winery Esterházy, Eisenstadt, central Burgenland Fine nose, blossom honey, creamy and balanced acidity	1/16l Btl. 0,375l	4.60 26.20
Zweigelt Rosé Kroiss, Illmitz, Neusiedler See, Burgenland intense berry flavour, light and elegant, mellow finish	1/8l Btl. 0,75l	4.60 26.20

WINE

Red Wines

Zweigelt "Donauturm Edition" Winery Stift Klosterneuburg, Weinviertel, Lower Austria intense sour cherries and cherry flavour on the palate, juicy and powerful, with an elegant tannin structure.	1/8l Btl. 0,75l	4.20 23.90
Zweigelt Rubin Carnuntum Winery Artner, Höflein, Carnuntum, Lower Austria crimson, blackberry, intense sour cherry aroma, delicately spicy, strong finish	Btl. 0,75l	27.90
Zweigelt Winery Göbel, Stammersdorf, Vienna fruity bouquet, young with a characteristic sour cherry flavour	Btl. 0,75l	28.80
Blafränkisch Winery Tinhof, Trausdorf, Neusiedler See, Burgenland Pannonian, fine herbs, smooth with a slight residual finish	1/8l Btl. 0,75l	5.60 32.00
St. Laurent Johanneshof Reinisch, Tattendorf, Thermenregion, Lower Austria Typical St. Laurent, wild berries with a complex structure, mild acidity	1/8l Btl. 0,75l	4.20 23.90
Cabernet Sauvignon, Merlot Schlumberger Privatkellerei, Grinzing, Vienna berries, cherries, orange zest, fine spices, full-bodied and strong	1/8l Btl. 0,75l	7.30 42.00
Tetuna Reserve (Blafränkisch, Zweigelt, Cabernet Sauvignon) Winery Goldenits, Tadtten, Neusiedler See, Burgenland Black cherry, spicy, strong structure with cassis embossing	Btl. 0,75l	38.50

WINE

		€
Cuvée Classic Amicus (Cabernet Sauvignon, Merlot) Winery Hartl, Thermenregion, Burgenland Dark ruby, red with blueish hues, scent of ripe dark berries, notes of cherry in the finish	1/8l Btl. 0,75l	4.20 23.90
Komposition BIO (Rotburger, St. Laurent, Blaufränkisch) Winery Zahel, Mauer, Vienna Intense cherry fruit and light berries, soft round tannins with a round, fruity finish	1/8l Btl. 0,75l	5.60 32.00
Heideboden Bio (Zweigelt, Blaufränkisch) Winery H&A Nittnaus, Gols, Neusiedler See, Burgenland Dark ruby, red, sour cherry, nougat, delicate roast on the finish	Btl. 0,75l	34.90
Mephisto (Syrah, Merlot, Cabernet Sauvignon) Winery Goldenits, Tadten, Neusiedlersee, BGLD Dark berries, cassis, spicy cherry, full-bodied, strong finish with soft tannins	Btl. 0,75l	68.90

SPARKLING WINE AND CHAMPAGNE

Tower Sparkling Wine	Btl. 0,75l	39.00
Szigeti Brut	Btl. 0,75l	42.00
Schlumberger Sparkling	Btl. 0,75l	42.00
Piper Heidsieck Brut	Btl. 0,75l	115.00

SPIRITS

Bitters & Herbs & Liqueurs

Averna	2cl	3.90
Mozart	2cl	3.90
Underberg	2cl	3.90

Rum

Havana 7ys	4cl	6.50
Diplomatico 8ys	4cl	6.50

SPIRITS

€

Gin & Vodka

Bombay Sapphire Gin	4cl	6.50
Hendricks Gin	4cl	7.50
Blue Gin	4cl	7.00
Stolychnaya	4cl	6.50
Schweppes Dry Tonic		3.90
Schweppes Bitter Lemon		3.90

Whiskey

Monkey Shoulder	4cl	6.50
Jameson	4cl	6.50
Glenfiddich IPA	4cl	7.90

Cognac

Remy Martin	4cl	6.90
--------------------	-----	-------------

Digestif recommendations

Plum Brennerei Pfau	2cl	5.90
Most pear Brennerei Pfau	2cl	5.90
Apricot Brennerei Pfau	2cl	5.90
Apple Brennerei Pfau	2cl	5.90
Austrian grappa „Mayer am Pfarrplatz“	2cl	5.90

ORGANIC TEA SPECIALITIES JULIUS MEINL €

Earl Grey Blue	3.90
Moroccan mint	3.90
Chamomile	3.90
Fruits	3.90
Green Pure	3.90
Mountain herbs	3.90

COFFEE DELIGHTS JULIUS MEINL

Small Mocca / Brauner Espresso	3.00
Large Mocca / Brauner Espresso	4.30
Verlängerter Light coffee with or without milk ^{G)}	3.90
Melange extended coffee with foamed milk ^{G)}	3.90
Cappuccino ^{F)} large Mocca with foamed milk ^{G)}	4.10
Café Latte Mocca with foamed milk ^{G)}	4.30
Salon Einspänner large Mocca with whipped cream ^{G)} served in glass	4.50
Irish Coffee Large Mocca with Irish Whisky and whipped cream ^{G)}	6.80

All coffees will gladly be served decaffeinated as well!

Allergen information according to Codex recommendation: A) Grains containing gluten, B) Crustaceans, C) Egg, D) Fish, E) Peanuts, F) Soy, G) Milk or lactose, H) Edible nuts, L) Celery, M) Mustard, N) Sesame, O) Sulphites, P) Lupines, R) Molluscs
All prices including VAT and taxes | Stand 09/2020