

## THE HIGH ART OF VIENNESE CUISINE

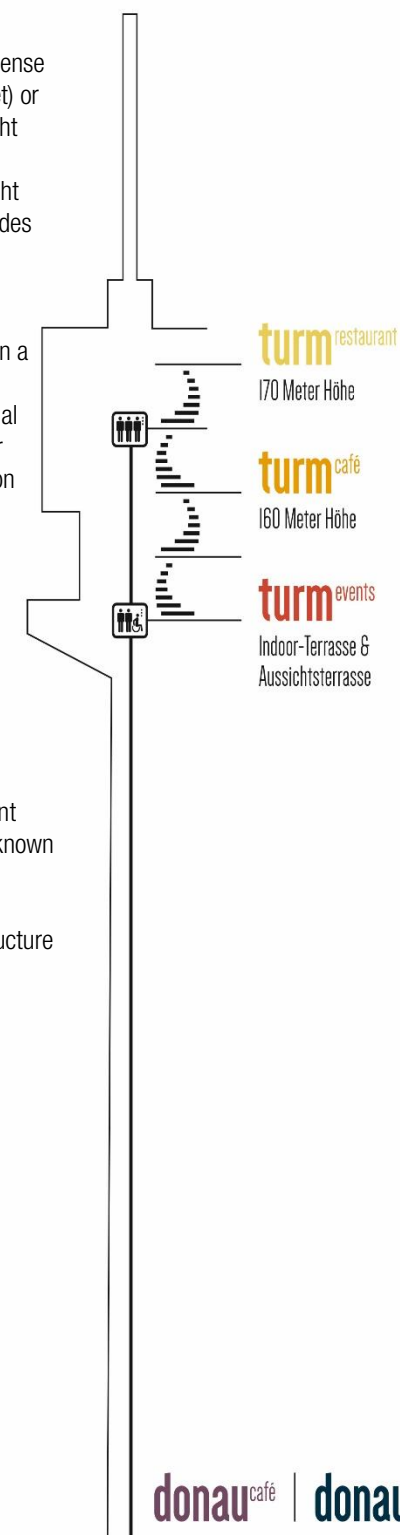
Viennese cuisine is world-renowned for its pure delights – in every sense of the word. Whether traditional Schnitzel, Tafelspitz (boiled beef fillet) or Apple Strudel, many local delicacies are not as Viennese as one might think. Looking back into history, immigrants from parts of the old Habsburg empire – 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“<sup>4)</sup>

1/8 l Red grape juice “non-alcoholic“

1 glass of Tower Sparkling Wine <sup>0)</sup>

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

## APERITIF

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

# SEASONAL RECOMMENDATIONS

## STARTERS €

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

## SORBET

<b>Dark Hugo</b>	<b>4.90</b>
Elderberry sorbet, Sloeberrygin, apple ragout, macadamia nut <sup>F)O)</sup>	
+ infused with sparkling wine <sup>O)</sup>	<b>2.00</b>

## MAIN COURSES

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

## DESSERT

<b>„Heisse Liebe“ from plums</b>	<b>9.90</b>
Waldviertel poppy seeds, chocolate, tonka bean, Gölles Johann Plum Rum <sup>A)C)G)H)O)</sup>	

# SEASONAL RECOMMENDATIONS

## APERITIF RECOMMENDATIONS

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<b>Mirabellen rose blossom sparkling wine</b>	0,1l	<b>5.90</b>
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## WINE RECOMMENDATIONS

<b>Amorosa Rosé</b>	1/8l	<b>4.90</b>
Winery Rauchbauer, Eisenstadt, Burgenland	0,75l	<b>26.90</b>

<b>Gemischter Satz</b>	1/8l	<b>5.20</b>
Winery Öhlzelt, Zöbing, Wagram, NÖ	0,75l	<b>29.90</b>

## STARTERS & SALADS

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

## SOUPS

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

## VIENNESE CLASSICS

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

## DESSERTS

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

## CHEESE

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**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 <sup>A(G)(H)(M)(O)</sup>

## 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

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

## BEER

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



## WINE

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### White Wines

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

## WINE

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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

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

## WINE

### Red Wines

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

## WINE

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<b>Cuvée Classic Amicus</b> (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	<b>4.20</b> <b>23.90</b>
<b>Komposition BIO</b> (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	<b>5.60</b> <b>32.00</b>
<b>Heideboden Bio (Zweigelt, Blaufränkisch)</b> Winery H&A Nittnaus, Gols, Neusiedler See, Burgenland Dark ruby, red, sour cherry, nougat, delicate roast on the finish	Btl. 0,75l	<b>34.90</b>
<b>Mephisto (Syrah, Merlot, Cabernet Sauvignon)</b> Winery Goldenits, Tadten, Neusiedlersee, BGLD Dark berries, cassis, spicy cherry, full-bodied, strong finish with soft tannins	Btl. 0,75l	<b>68.90</b>

## SPARKLING WINE AND CHAMPAGNE

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

## SPIRITS

### Bitters & Herbs & Liqueurs

<b>Averna</b>	2cl	<b>3.90</b>
<b>Mozart</b>	2cl	<b>3.90</b>
<b>Underberg</b>	2cl	<b>3.90</b>

### Rum

<b>Havana 7ys</b>	4cl	<b>6.50</b>
<b>Diplomatico 8ys</b>	4cl	<b>6.50</b>

## SPIRITS

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### Gin & Vodka

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

### Whiskey

<b>Monkey Shoulder</b>	4cl	<b>6.50</b>
<b>Jameson</b>	4cl	<b>6.50</b>
<b>Glenfiddich IPA</b>	4cl	<b>7.90</b>

### Cognac

<b>Remy Martin</b>	4cl	<b>6.90</b>
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### Digestif recommendations

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

## ORGANIC TEA SPECIALITIES JULIUS MEINL €

<b>Earl Grey Blue</b>	<b>3.90</b>
<b>Moroccan mint</b>	<b>3.90</b>
<b>Chamomile</b>	<b>3.90</b>
<b>Fruits</b>	<b>3.90</b>
<b>Green Pure</b>	<b>3.90</b>
<b>Mountain herbs</b>	<b>3.90</b>

## COFFEE DELIGHTS JULIUS MEINL

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

**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  
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