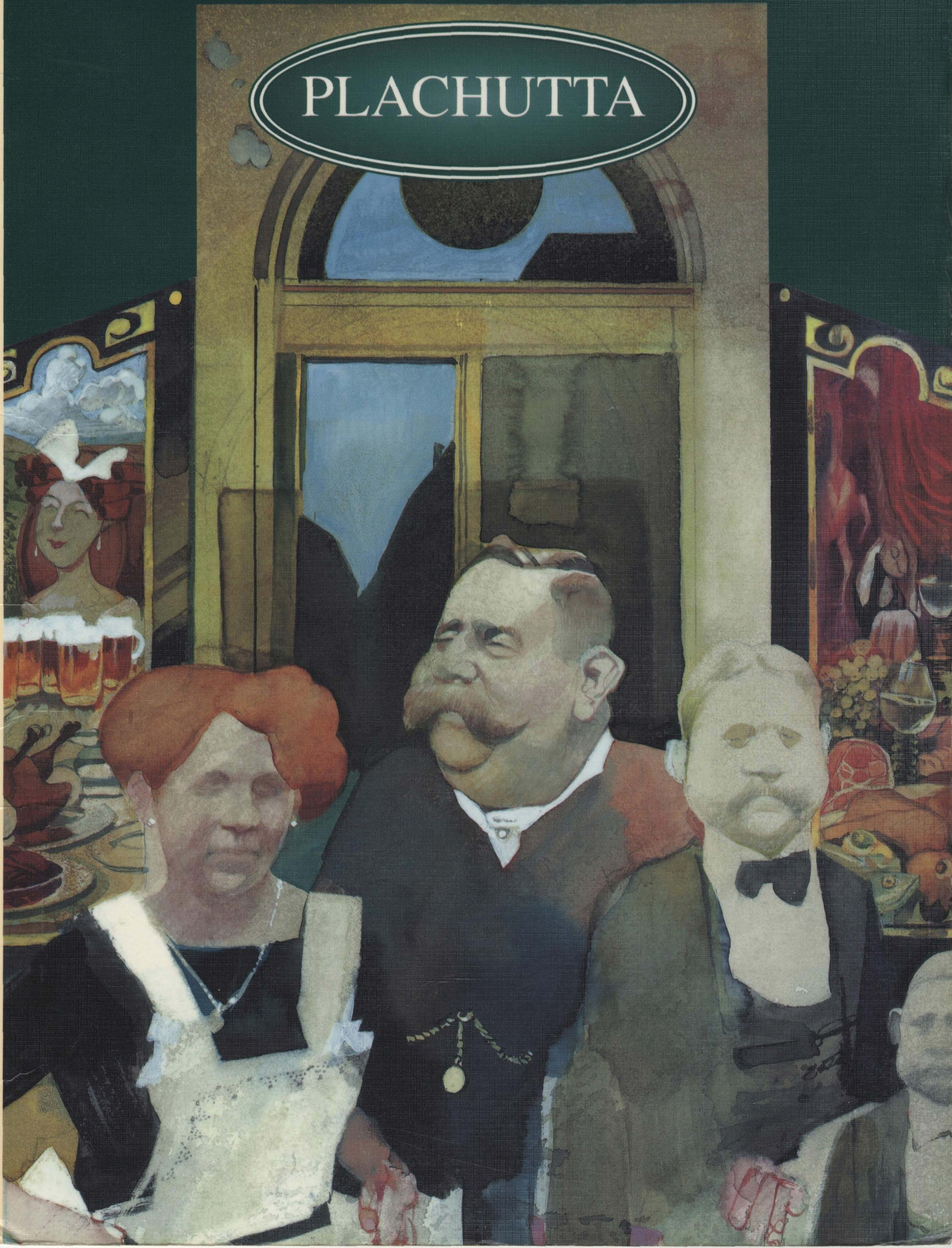


PLACHUTTA



SPARKLING INTO THE SPRING

WHITE PEACH pulp with PROSECCO	0,1l	5,20
STRAWBERRY-LIME PULP with SPARKLING WINE	0,1l	6,90
ROSECCO Zweigelt Rosé Frizzante	0,1l	4,20
SPARKLING WINE with FRESH ELDER JUICE	0,1l	6,90

CLASSIC

FRUIT VODKA home-made	4 cl	5,00
MANZANILLA Sherry La Guita „Spain's best sherry"	5 cl	3,30

HEALTHY

VITAMIN DRINK (orange, carrot, lime juice)	0,1l	3,90
CARROT JUICE	0,1l	3,30
ORANGE JUICE	0,1l	3,30

NATURAL

SOUR-CHERRY JUICE	0,2l	3,80
PEACH JUICE	0,2l	3,80
PEAR JUICE	0,2l	3,80

SELECTION PLACHUTTA

GRÜNER VELTLINER		2006
Vineyard Schloss Gobelsburg	1/8	3,50
Kamptal	0,75l	21,00



CUVÉE ROT		2005
Vineyard Iby	1/8	4,70
Horitschon, Mittelburgenland	0,75l	28,00



You find our whole wine selection, glas or bottle, on our wine list!

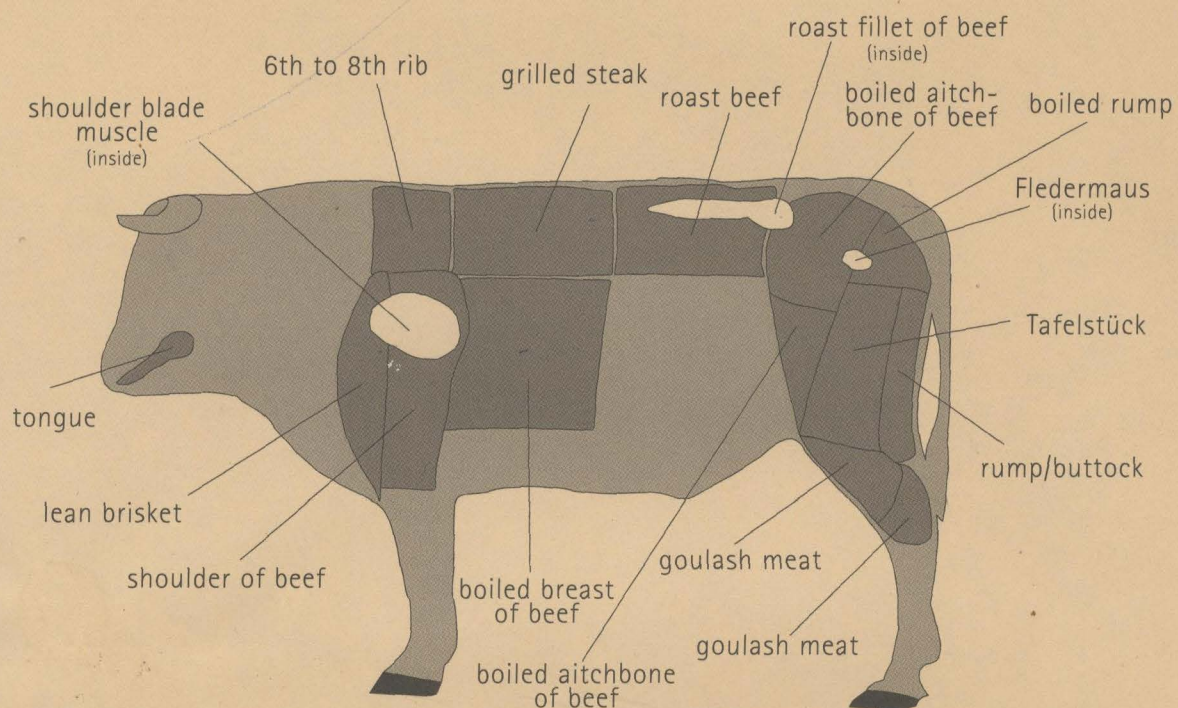
## PLACHUTTA'S FAMOUS BOILED BEEF

<b>TAFELSPITZ</b> - boiled aitchbone, one of Vienna's most famous dishes	21,00
<b>GUSTOSTÜCKERL</b> - combination of three different types of beef	21,50
<b>KRUSPELSPITZ</b> - juicy part of the ribs	18,30
<b>SCHULTERSCHERZEL</b> - succulent and tender	18,30
<b>MAGERES MEISEL</b> - lean part of the shoulder	16,50
<b>HÜFERSCHWANZEL</b> - lean and juicy	18,30
<b>TAFELSTÜCK</b> - fat free	16,50
<b>HÜFERSCHERZEL</b> - lean and juicy	18,30
<b>BEINFLEISCH</b> - tender juicy beef on the bone	17,50
<b>KAVALIERSPITZ</b> - succulent part of the shoulder	17,50
<b>WEISSES SCHERZEL</b> - lean and fatless	18,00
<b>LUEGER TOPF</b> - ox meat with tongue and calf's head	16,50
<b>PÖKELZUNGE</b> - pickled ox tongue	15,30

All types of beef are served in clear beef soup with root vegetables, leek, bone marrow, apple with horseradish, chive sauce, roasted potatoes and toasted black bread

### Choose your side-dish:

- Freshly made typical Viennese soup filling	2,30
- Daily fresh made vegetables „Viennese style“	4,10
- white bread - horseradish sauce	4,10



If you take a boiled beef dish for two we add EUR 8,00  
(double portion of soup, roasted potatoes and bone marrow)

SPECIALITIES IN MAY

<b>STARTERS</b>	MARINATED ASPARAGUS with herb-mousse & vinaigrette	12,90
	CARPACCIO OF BEEF with Dijon mustard cream, garden rocket & chipped parmesan	12,90
	PLACHUTTA'S COMBINATION OF STARTERS	13,10
	Asparagus, herb-mousse, beef jelly & beefsteak tatar	
	BEEF JELLY with lettuce and pumpkin-seed oil	small/large 7,80/9,80
	BEEFSTEAK TATAR "hot" or "mild" with toast	70g/200g/120g 9,70/19,10/12,90
HOMEMADE GOOSE-LIVER with sweet wine jelly, pine nuts & toast - served in a small pot	12,90	

<b>SOUP</b>	TASTY BEEF SOUP with daily fresh made soup filling	4,70
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<b>ASPARAGUS</b>	ASPARAGUS with brown butter, herbs & chipped parmesan	19,80
	FRIED ASPARAGUS with Gribiche sauce	19,80
	SLICES OF OX FILLET & ASPARAGUS gratinated with Hollandaise sauce	22,80
	ASPARAGUS WITH ROASTED PLAICE FILLET, Lemon-Thyme sauce	21,80

We serve **parsley potatoes** with the asparagus dishes.

The wine with the asparagus: Weißburgunder „Steirische Klassik“ 2006, Vineyard Tement 1 glas 4,90

<b>VIENNESE</b>	FILLET TIPS OF BEEF in mushroom cream sauce with herbs & buttered noodles	19,50
	CUTLET OF BEEF with crisp fried onions, pickled gherkin and roasted potatoes	18,90
	BEEF ROULADE in burgundy cream sauce with vegetables & fine noodles	16,90
	ROASTED CALFS LIVER in shallot gravy with buttered rice	15,80

<b>FRIED</b>	"WIENER SCHNITZEL" deep-fried veal escalope with parsley potatoes	17,80
	FRIED CALFS LIVER FILLET with potato-field salad	17,90
	BREAD-CRUMBED DEEP-FRIED CALF'S HEAD with tartar sauce	15,10

<b>STEAKS</b>	FILLET STEAK with tarragon butter sauce	22,90
	FILLET STEAK fried with olive-sheep cheese crust	23,80
	PEPPER STEAK with cognac cream sauce	23,80
	KING PRAWNS with your tasty steak	7,30

We serve **fried potato mousse** and **vegetables** with your steak.

<b>FISH</b>	PIKE-PERCH roasted in garlic butter with parsley potatoes & vegetables	18,90
	COMBINATION OF PIKE PERCH, KING PRAWNS & PLAICE FILLET with vegetables & parsley potatoes	22,90
	KING PRAWNS with asparagus cream noodles	23,80

SALAD FROM THE BUFFET	5,40
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# *For the best in Viennese cooking*

## *Imperial Tradition*

The culinary experiences and customs of all crown lands of the former imperial and royal monarchy resulted in a very special way to cut beef meat.

As a result of this reliable tradition, in Vienna there are more cuts of beef meat than in the rest of the whole world.

The Plachutta family made caring and reviving this beef meat culture her job.

## *The best of the Austrian meadow oxen*

The meat served to your table comes exclusively from top-quality oxen and calves reared on the lush meadows of farms in Lower Austria and Styria.

To us, quality means selection of the best breeds, natural livestock owning in traditional surroundings, balanced feeding, delicate marbling and exact controlled aging.

Agrarmarkt Austria's complete control system allows a through trace-back up to the farm.  
A guarantee with "Number and Seal".

*Plachutta's Wiener Restaurants*



1010 Wien, Wollzeile 38



1130 Wien, Auhofstraße 1



1190 Wien, Heiligenstädter Straße 179



Wirtshaus & Biergarten

1160 Wien, Ottakringer Straße 226