### 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 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
- **Pear Juice** 0.2l 3.80

### Selection Plachutta

- **Gruner Veltliner**
  - Vineyard Schloss Gobelsburg
  - Kamptal 1/8 3.50
  - 0.75l 21.00
- **Cuvée Rot**
  - Vineyard Iby
  - Horitschon, Mittelburgenland 1/8 4.70
  - 0.75l 28.00

You find our whole wine selection, glas or bottle, on our wine list!
PLACHUTTA'S FAMOUS BOILED BEEF

**TAFELSPITZ** - boiled aitchbone, one of Vienna's most famous dishes  
21,00

**GUSTOSTÜCKERL** - combination of three different types of beef  
21,50

**KRUSPESPIZ** - juicy part of the ribs  
18,30

**SCHULTERSCHERZEL** - succulent and tender  
18,30

**MAGERES MEISEL** - lean part of the shoulder  
16,50

**HÜFERSCHWANZEL** - lean and juicy  
18,30

**TAFELSTÜCK** - fat free  
16,50

**HÜFERSCHERZEL** - lean and juicy  
18,30

**BEINFLEISCH** - tender juicy beef on the bone  
17,50

**KAVALIERSPIZ** - succulent part of the shoulder  
17,50

**WEISSES SCHERZEL** - lean and fatless  
18,00

**LUEGER TOPF** - ox meat with tongue and calf's head  
16,50

**PÖKELZUNGE** - 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

<table>
<thead>
<tr>
<th>STAPERS</th>
<th>MARINATED ASPARAGUS with herb-mousse &amp; vinaigrette</th>
<th>CARPACCIO OF BEEF with Dijon mustard cream, garden rocket &amp; chopped parmesan</th>
<th>PLACHUTTA’S COMBINATION OF STARTERS</th>
<th>Asparagus, herb-mousse, beef jelly &amp; beefsteak tatar</th>
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<tbody>
<tr>
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<td>12,90</td>
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<tr>
<td>SOUP</td>
<td>TASTY BEEF SOUP with daily fresh made soup filling</td>
<td>4,70</td>
<td>19,80</td>
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<tr>
<td>ASPARAGUS</td>
<td>ASPARAGUS with brown butter, herbs &amp; chopped parmesan</td>
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<td>FRIED ASPARAGUS with Gribiche sauce</td>
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<td>SLICES OF OX FILLET &amp; ASPARAGUS gratinated with Hollandaise sauce</td>
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<td>ASPARAGUS WITH ROASTED PLAICE FILLET, Lemon-Thyme sauce</td>
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<td>We serve parsley potatoes with the asparagus dishes.</td>
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<td>The wine with the asparagus: Weißburgunder „Steirische Klassik“ 2006, Vineyard Tement</td>
<td>1 glas</td>
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<tr>
<td>VIENNESE</td>
<td>FILLET TIPS OF BEEF in mushroom cream sauce with herbs &amp; buttered noodles</td>
<td>19,50</td>
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<td>CUTLET OF BEEF with crisp fried onions, pickled gherkin and roasted potatoes</td>
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<td>BEEF ROULADE in burgundy cream sauce with vegetables &amp; fine noodles</td>
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<td>ROASTED CALFS LIVER in shallot gravy with buttered rice</td>
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<td>FRIED</td>
<td>“WIENER SCHNITZEL” deep-fried veal escalope with parsley potatoes</td>
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<td>FRIED CALFS LIVER FILLET with potato-field salad</td>
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<td>BREAD-CRUMBED DEEP-FRIED CALF’S HEAD with tartar sauce</td>
<td>15,10</td>
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<td>STEAKS</td>
<td>FILLET STEAK with tarragon butter sauce</td>
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<td>FILLET STEAK fried with olive-sheep cheese crust</td>
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<td>PEPPER STEAK with cognac cream sauce</td>
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<td></td>
<td>KING PRAWNS with your tasty steak</td>
<td>7,30</td>
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<td>We serve fried potato mousse and vegetables with your steak.</td>
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<td>FISH</td>
<td>PIKE-PERCH roasted in garlic butter with parsley potatoes &amp; vegetables</td>
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<td>COMBINATION OF PIKE PERCH, KING PRAWNS &amp; PLAICE FILLET with vegetables &amp; parsley potatoes</td>
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<tr>
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<td>KING PRAWNS with asparagus cream noodles</td>
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<td>SALAD FROM THE BUFFET</td>
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Cover charge (pastry and butter) Eur 2,80.
All prices including 10,5 % service charge and 10 % VAT.
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

PLACHUTTA
Wollzeile
1010 Wien, Wollzeile 38

PLACHUTTA
Hietzing
1130 Wien, Auhofstraße 1

PLACHUTTA
Nussdorf
1190 Wien, Heiligenstädter Straße 179

Grünspan
Wirtshaus & Biergarten
1160 Wien, Ottakringer Straße 226

Mario Plachutta Ges.m.b.H.
A-1010 Wien • Wollzeile 38
www.plachutta.at