



ZUM
PRATERZAUBER

RESTAURANT

MENU



STARTERS

Fried blood sausage in slices ^{A,C,L} Potato and lamb's lettuce salad	€ 9,50
Beef tartar ^{A,C,D,G,M} Classic: butter shallot capers	€ 16,00
Surf & Turf: cress chili mayonnaise shrimps	€ 19,00
Grilled goat cheese ^G Green salad seasonal fruits pomegranate seeds	€ 12,00
Caesar Salad ^{A,C,D,G,M,O} With grilled glass prawns	€ 10,50
With grilled chicken stripes	€ 18,50
	€ 13,50

SOUPS

Viennese potato soup ^{G,L,O} Bacon mushrooms	€ 6,50
Iced cucumber soup ^G Grilled prawn dill	€ 5,50
	€ 8,50
Beef bouillon with root vegetables ^{A,C,L,G} Sliced pancakes, liver dumpling or salted semolina dumpling	€ 5,00



TRADITIONAL VIENNESE KITCHEN

Braised ox cheeks ^{G,L,O} Port wine shallots mashed potatoes	€ 18,00
Small cut from the pork backbone ^{A,C,M} Potato and lamb's lettuce salad	€ 16,00
Veal lung ragout ^{A,D,C,G,L,O} Roasted bread dumplings	€ 14,50
Tail of rump ^{G,L,M} Boiled beef fried grated potatoes horseradish apple sauce spinach chive sauce	€ 17,00
"Original Wiener Schnitzel" - crumbed escalope of veal ^{A,C,M} Potato and lamb's lettuce salad lemon cranberries	€ 19,00
Escalope of corn-fed chicken ^{A,C,M} Potato and lamb's lettuce salad lemon	€ 13,50
Viennese Goulash ^{A,C,O} Fried egg small sausages pickles	€ 16,00
Variety of veal ^{A,C,L,O} Stewed glazed knuckles roasted saddle roasted sweetbreads colorful garden vegetables homemade tagliatelle	€ 23,00

FRESHWATER FISH

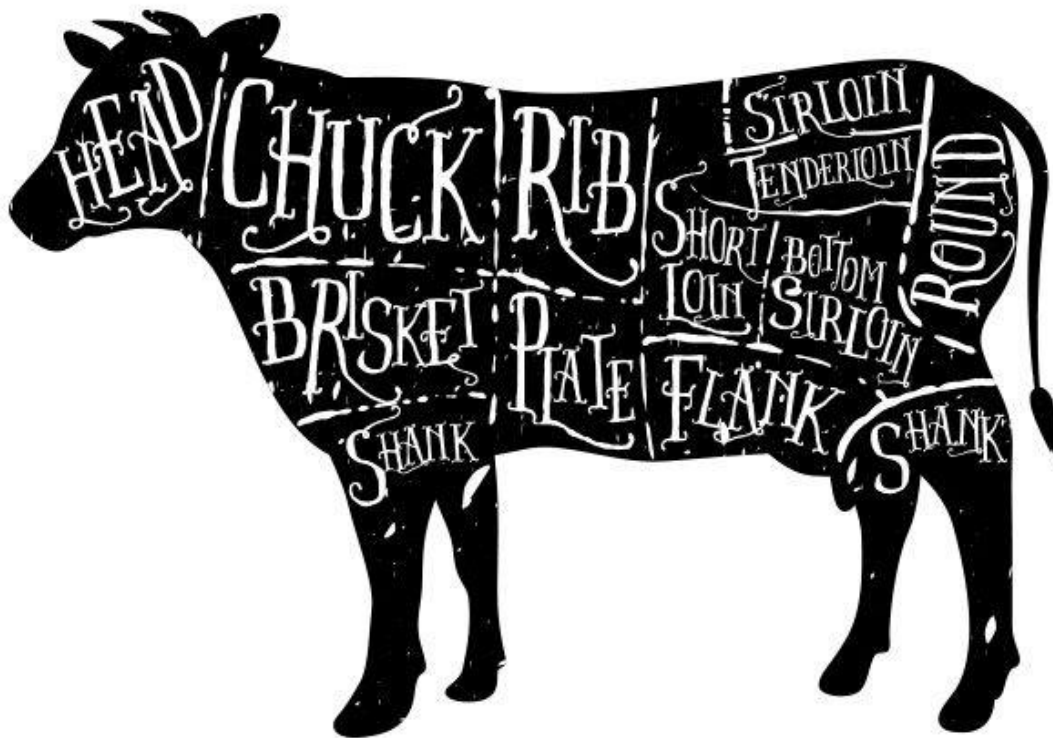
Trout "Müllerin" ^{A,G} Potatoes with parsley	€ 19,50
Roasted filet of Zander ^{A,G} Swiss chard rosemary potatoes	€ 19,50
Carp from the Lower Austria's Waldviertel region ^{A,G} Serbian-style garlic mashed potatoes with parsley	€ 17,50
Fried Carp ^{A,C} Potato and lamb's lettuce salad	€ 17,50



GRILL & STEAKS

The meat humidor is unique in Vienna und delivers the highest standards of meat quality.

All our steaks are also available with a herb-crust.
It is our pleasure to help you, choosing your steak!



Dry aged beef stands for the best steaks in the world. The dry aging is the oldest process of the meat maturation.

With this method, the meat is hanging over a certain period of time at a controlled temperature and humidity.



GRILL

<p>„Praterzauber“- Duet ^{G,L,O} Argentinian angus beef filet Balsamic goose liver Mashed potatoes caramelized pepper-pineapple</p>	<p>€ 26,00</p>
<p>Surf & Turf ^{A,B,G,L,M,O} 150 g filet steak half langouste Market vegetables Parisienne-potatoes parsley-garlic oil</p>	<p>€ 35,00</p>
<p>Surf & Turf – Something special for two ^{A,B,G,L,M,O} 150 g filet 200 g corn fed-chicken 300 g ribeye steak 1 langouste 2 scallops Market vegetables Parisienne-potatoes parsley-garlic oil</p>	<p>€ 69,00</p>
<p>„Praterzauber“ barbecue plate for two Variety of chicken, beef and veal mixed salad French fries</p>	<p>€ 65,00</p>
<p>Prater Burger ^{A,C,G,M,L} 180 g beef patty onion chutney coleslaw tomato Steakhouse fries</p>	<p>€ 14,00</p>
<p>Sauteed pink saddle of lamb ^{A,G,L,O} Grilled vegetables creamy polenta rosemary juice</p>	<p>€ 26,00</p>

STEAKS

Please choose the side dishes and sauces from our menu

Filet Steak from Austria

180 g - € 22,00
250 g - € 29,00
350 g - € 39,00

Ribeye Steak from Austria

delicate aged, especially juicy, no bone

300 g - € 26,00
400 g - € 32,00

PLEASE CHOOSE THE MEAT FROM OUR HUMIDOR

Dry aged beef from Austria

Porterhouse steak - 800-1200 g	100 g - € 10,00
T-Bone steak - 600-1000 g	100 g - € 10,00
Rump steak - 200-600 g	100 g - € 10,00
Ribeye steak with bone- 600-1000 g	100 g - € 10,00
Tomahawk steak - 1000-1800 g	100 g - € 10,00
Entrecôte – from 180 g	100 g - € 10,00

Beef from South Amerika, Australia and Uruguay

Porterhouse steak - 800-1200 g	100 g - € 14,00
T-Bone steak - 600-1000 g	100 g - € 14,00
Rump steak - 200-600 g	100 g - € 14,00
Ribeye steak with bone - 600-1000 g	100 g - € 14,00
Tomahawk steak - 1000-1800 g	100 g - € 14,00
Filet steak - from 180 g	100 g - € 16,00



HOMEMADE DIPS & SAUCES

Whipped garlic butter with herbs ^G	€ 2,50
Sauce bernaïse ^{C,G,M,O}	€ 2,50
Beef gravy ^{L,O}	€ 3,50
Pepper sauce ^{G,L,O}	€ 3,50
Barbecue sauce ^{M,L}	€ 2,50
Sour cream dip ^{C,G}	€ 2,50
Habanero shot ^O Extra hot	€ 3,50

SIDES

Avocado filled with tomato-salsa	€ 5,50
Pimientos de Padron with sea salt	€ 5,50
Grilled Vegetables	€ 4,50
Stir fried vegetables – mildly seasoned & seared ^G	€ 4,50
Asia - Wok vegetables ^{N,A}	€ 4,50
Green beans with bacon ^G	€ 3,50
Baked potato with crème fraîche and chives ^G	€ 5,00
Steakhouse fries	€ 3,50
Sweet potato fries	€ 4,00



VEGETARIAN DISHES

Mushroom goulash ^{A,C,G,O} roasted bread dumplings	€ 12,00
Caramelized square noodles with white cabbage ^{A,O} Green salad	€ 9,00
Grilled goat cheese ^{A,C,G,O} green salad seasonal fruits pomegranate seeds	€ 14,00
Homemade Ravioli ^{A,C,G} spinach ricotta parmesan rocket salad	€ 9,00
Saffron risotto ^{A,C,G} grilled vegetables	€ 11,00

SALADS

Styrian fried chicken salad ^{A,C} potato and lamb's lettuce salad kernel oil	€ 12,50
Mixed salads ^{C,O} fresh salads boiled egg	€ 7,50
Caesar Salad ^{A,C,D,G,M,O} with grilled glass prawns	€ 10,50 € 18,50
	€ 13,50
Beef salad ^{A,O,M} Styrian broad beans onions bread	€ 9,00

SMALL SALADS

Creamy cucumber salad ^{G,O}	€ 4,50
Tomato salad with spring onions ^O	€ 4,50
Potatoes – lamb's lettuce salad, chives ^{L,M,O}	€ 4,50
Green salad ^O	€ 4,50
Mixed salad ^O	€ 4,50
Coleslaw with bacon ^O	€ 4,00



DESSERT

Espresso Praterzauber ^{C,G,H,O} choose your coffee creme brulee praline fruit ragout	€ 9,50
Chocolate variety ^{A,C,G,H,O} mango and pink pepper	€ 9,50
Variety of curd cheese dumplings ^{A,C,G,H,O} stewed plums	€ 9,50
2 pieces of "Palatschinken" ^{A,C,G} Austrian kind of pancakes apricot jam from the region "Wachau" ^O nougat ^H vanilla ice cream and chocolate ^{C,G}	€ 5,00 € 6,00 € 6,00
„Kaiserschamarren“ ^{A,C,G,O} mush of apricots	€ 9,00
Let our pâtissier put a spell on you ask your waiter for our recommendation	€ 8,50



DRINKS

VINE	0,125 l
Grüner Veltliner Löss 2020, Schloss Gobelsburg, Kamptal	€ 4,00
Wiener Gemischter Satz DAC 2020, Christ, Wien	€ 4,40
Gelber Muskateller DAC 2020, Skoff Original, Südsteiermark	€ 4,70
Wiener Rosé Antoinette 2020, Fuhrgassl-Huber, Wien	€ 4,10
Zweigelt Bisamberg 2017, Christ, Wien	€ 4,30
Blaufränkisch 2017, Höpler, Leithaberg	€ 4,30
Oxhoft [BF/ZW/CS] 2015, Birgit Braunstein, Leithaberg	€ 6,20

SPARKLING WINE

HOUSE CHAMPAGNE

Chanoine Frères 1730 - Réserve privée - Brut	0,1 l - € 8,10 0,75 l - € 68,00
Chanoine Frères 1730 - Réserve privée - Brut Rosé	0,1 l - € 8,10 0,75 l - € 68,00
Laurent-Perrier – Brut	0,1 l - € 15,50
Zonin Cuvée 1821 - Prosecco Spumante - Doc Brut	0,1 l - € 3,70
Graf Hardegg - Große Reserve – Brut Rosé	0,1 l - € 6,70



White wine with soda 0,25 | 10,5 l - € 2,70 | € 5,40

Red wine with soda 0,25 | 10,5 l - € 2,70 | € 5,40

Aperol Spritz with prosecco € 6,90

Aperol Spritz with wine € 5,90

Hugo with prosecco € 6,90

BEER

0,2 | 10,3 | 10,5 l

Gösser Helles (lager) € 1,90 | € 2,90 | € 4,60

Kaiser Doppelmalz (brown ale) € 1,90 | € 2,90 | € 4,80

Schwechater Zwickl (unfiltered) € 2,00 | € 3,00 | € 5,00

Reininghaus Pils € 1,90 | € 2,90 | € 4,80

Weihenstephan hefetrüb (yeast-clouded) 0,5 l Fl. - € 4,90

Gösser Naturradler Zirone (mixed with lime lemonade) 0,5 l Fl. - € 4,50

Gösser Natur (non-alcoholic beer) 0,5 l Fl. - € 4,30



NON-ALCOHOLIC DRINKS

Soda	0,25 l 0,5 l - € 1,00 € 1,80
Soda with lemon	0,25 l 0,5 l - € 1,30 € 2,10
Mineral water still / sparkling	0,33 l 0,75 l - € 2,80 € 5,20
S.Pellegrino	0,75 l - € 6,40
Apple juice (naturally cloudy)	0,25 l 0,5 l - € 2,80 € 5,20
with water	0,25 l 0,5 l - € 1,70 € 3,20
with soda	0,25 l 0,5 l - € 2,50 € 5,00
Orange juice	0,25 l 0,5 l - € 2,80 € 5,20
with water	0,25 l 0,5 l - € 1,70 € 3,20
with soda	0,25 l 0,5 l - € 2,50 € 5,00
Juices: Currant, mango, apricot	0,2 l - € 3,40
with water	0,3 l 0,5 l - € 3,60 € 3,90
with soda	0,3 l 0,5 l - € 3,90 € 4,40
Coca Cola / Coca Cola Zero	0,33 l - € 3,20
Almdudler (herbal lemonade)	0,33 l - € 3,20
Frucade (orange lemonade)	0,33 l - € 3,20
Ice Tea Makava	0,33 l - € 4,50
Fentimans: tonic water, ginger ale, ginger beer, rosé limonade	0,2 l - € 5,20
“Zauber” Ice Tea - homemade (green tea, cane sugar, lime, mint)	0,5 l - € 4,50
“Zauber” Lemonade - homemade (Grapefruit, thyme, lemon, sugar sirup)	0,5 l - € 4,50
Mojito Soda (mint, cane sugar)	0,5 l - € 4,50



COFFEE

Small "Brauner" (café crème)	€ 2,30
Big "Brauner" (café crème)	€ 3,60
Espresso	€ 2,30
Double Espresso	€ 3,60
Espresso infused with hot water	€ 3,00
Cappuccino	€ 3,20
"Melange" - Espresso infused with hot water and frothed milk	€ 3,20
Café Latte	€ 3,60
Hot chocolate	€ 2,90
Hot chocolate with whipped cream	€ 3,20

Tea

Fruits chamomile green black mint rose hips	€ 2,00
Tea with milk	€ 2,20
Hot lemon	€ 2,20





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Tradition & MODERNE GASTLICHKEIT



Allergy 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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