



ZUM
PRATERZAUBER

MENU

Recommendations of our chef

STARTERS

Grilled Octopus ^{D,O,R} arugula tomatoes olives	€ 14,00
Salmon tartar ^{A,C,D,G,M} potato pancake	€ 12,50
Variety of shrimps on skewer ^{A,B,C,M} Grilled fried tempura	€ 15,00
Fritto Misto ^{A,C,D,M,O} Calamari prawns silversides garlic cocktail sauce lime	€ 16,00

SOUPS

Bouiabaisse à la Praterzauber ^{A,B,D,H,L,M,O} Garlic bread	€ 25,00
Pumpkin soup ^{B,G,L} Crayfish meat	€ 6,00

MAIN COURSE

Fisch & Chips ^{A,C,G,M} Red mullet and cod in batter potato straws	€ 16,00
Tuna Steak with sesame crust ^{A,C,D,G,M,N} Smashed carrot Pak Choi	€ 25,00
Sea bass filet ^{G,L,M} Rosemary potatoes Mediterranean vegetables	€ 24,00
Mussels ^{A,L,R} White wine garlic bread	€ 17,00
Grilled rockpool prawns ^{G,B,L,M} Safran Risotto	€ 24,50

STARTERS & SALADS

Caesar Salad ^{A,C,D,G,M,O}	€ 10,50
With grilled glass prawns	€ 18,50
With grilled chicken stripes	€ 13,50
Styrian fried chicken salad ^{A,C}	€ 12,50
potato and lamb's lettuce salad cucumber tomato kernel oil	
Aspic of beef ^{A,O,M}	€ 9,00
Runner beans red onions bread	
Grilled goat cheese ^{G,O}	€ 12,00
Green salad seasonal fruits walnuts caramelized pear	
Fried Tofu (vegan) ^{A,O}	€ 11,50
Couscous carrot pineapple	

SOUPS

Beef bouillon with root vegetables ^{A,C,L,G}	€ 5,00
Sliced pancakes, liver dumpling or salted semolina dumpling	
Viennese potato soup ^{G,L,O}	€ 6,50
Bacon mushrooms	
Yellow bell peper-coconut soup (vegan) ^{A,L,M}	€ 6,50
Falafel	

TRADITIONAL VIENNESE KITCHEN

Braised ox cheeks ^{G,L,O} Port wine shallots vegetables mashed potatoes	€ 18,00
Veal lung ragout ^{A,D,C,G,L,O} Roasted bread dumplings	€ 14,50
“ Viennese Tafelspitz” ^{G,L,M} Boiled beef fried grated potatoes horseradish apple sauce spinach chive sauce	€ 18,50
“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	€ 15,50
Viennese Goulash ^{A,C,O} Fried egg small sausages pickles	€ 16,00
Traditional roast beef with onions ^{A,G,L,M} Potatoes green beans with bacon gherkins	€ 18,50

FISH

Fried salmon filet „Esterhazy“ ^{A,D,G,L,M,O} horseradish sauce potatoes with parsley	€ 19,50
Fried Zander filet ^{A,D,G,L,M,O} Spinach pumpkin Risotto	€ 19,50

VOM GRILL & STEAKS

“Praterzauber“- Duet ^{G,L,O} Argentinian angus beef filet Balsamic goose liver Mashed potatoes caramelized pepper-pineapple	€ 26,00
Surf & Turf ^{A,B,G,L,M,O} 150 g filet steak half langouste Market vegetables Parisienne-potatoes parsley-garlic oil	€ 35,00
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	€ 69,00
Prater Burger ^{A,C,G,M,L} 180 g beef patty onion chutney coleslaw tomato Steakhouse fries	€ 14,00

STEAKS

Please choose the sauces and sides from our menu.

Beef filet steak

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

Ribeye steak

delicate aged, especially juicy, no bone

300 g -	€ 26,00
400 g -	€ 32,00

PLEASE CHOOSE THE MEAT FROM OUR HUMIDOR

Dry Aged Beef

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

We are glad to offer beef from all over the world.

Please ask your waiter for more information and availability.

HOMEMADE DIPS & SAUCES

Whipped garlic butter with herbs ^G	€ 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

SIDES

Avocado filled with tomato-salsa	€ 5,50
Grilled Vegetables	€ 4,50
Green beans with bacon ^G	€ 3,50
Baked potato with crème fraiche and chives ^G	€ 5,00
Steakhouse fries	€ 3,50
Sweet potato fries	€ 4,00

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	€ 4,50

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
Pumpkin Ravioli (vegan) ^A Sun dried tomatoes arugula	€ 9,00
Fried dumplings with egg Lettuce Salad	€ 9,00
Grilled aubergine (vegan) ^O Lentil ragout red cabbage salad	€ 12,00

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	€ 5,00
nougat ^H	€ 6,00
vanilla ice cream and chocolate ^{C,G}	€ 6,00
„Kaiserschmarren“ ^{A,C,G,O} stewed plums	€ 9,00

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, Fuhrmassl-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
White wine with soda	0,25 l 0,5 l - € 2,70 € 5,40
Red wine with soda	0,25 l 0,5 l - € 2,70 € 5,40
Aperol Spritz with prosecco	€ 6,90
Aperol Spritz with wine	€ 5,90
Hugo with prosecco	€ 6,90

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
Zonin Cuvée 1821 - Prosecco Spumante - Doc Brut	0,1 l - € 3,70
Graf Hardegg - Große Reserve – Brut Rosé	0,1 l - € 6,70

BEER

	0,2 l 0,3 l 0,5 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

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 Selection RONNEFELDT

0,4l € 4,50

Fruit tea:	Sweet Berries
Herbal tea:	Rooibos Cream Orange Fruity Camomile Refreshing Mint "Bergkräuter"
Green tea:	"Morgentau" Green Dragon
Black tea:	Assam Bari Irish Breakfast Darjeeling Summer Gold Earl Grey

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
Elder juice with soda	0,5 l € 2,20
Elder juice with water	0,5 l € 1,30

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