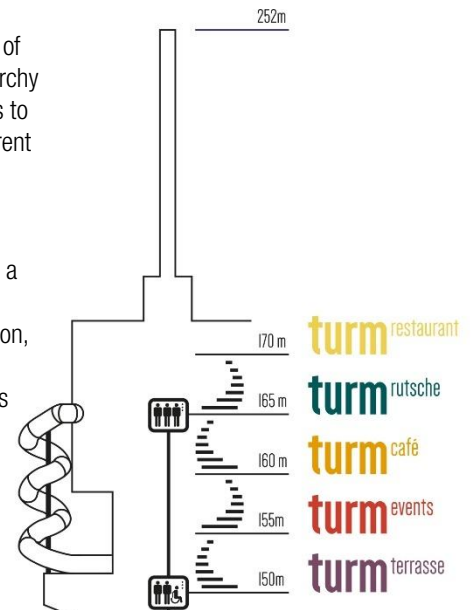


TOP OF TURM CUISINE

Our tower cuisine stands for boundless pleasure - in the truest sense of the word. Immigrants from regions of the old Austro-Hungarian Monarchy such as Hungary, Moravia or Bohemia brought their recipes and ideas to the heart of the Danube region, creating an irresistible variety of different culinary influences over many decades.

Let yourself be inspired by our creative dishes and embark with us on a journey that will take your taste buds 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 and uses products from around the Danube Tower. This is what we define as the art of indulgence.



VIENNA'S DANUBE TOWER

Next to St. Stephen's Cathedral, Schönbrunn Palace and the Giant Ferris Wheel, the Danube Tower ranks among Vienna's most well-known and most spectacular landmarks.

The 252-metre high tower was opened alongside with the International Garden Show in 1964. It is Austria's tallest building and a tangible reminder of the optimism and pioneering spirit of the 1960s.

APERITIF RECOMMANDATION

		€
Strawberry – Hugo	0,2l	10.50
Strawberry puree, Tower sparkling wine, mint, elderflower, lemon juice, soda water ⁰		
Limoncello Fizz	0,2l	10.50
Limoncello liqueur, vodka, lemon juice, sugar syrup, soda water ⁰		
Blackberry – Vermouth Spritz	0,2l	10.50
Mirtillo, blackberry liqueur, Viennese Rosé Vermouth, sparkling wine syrup, lemon juice ⁰		
“Dirndl” Negroni	0,2l	11.90
Plum liqueur, Dry Gin, Martini Rosato, Vermouth ⁰		

DRINK RECOMMANDATION

Champagner Etienne Oudart	0,1l	9.90
Rosé Brut	0,1l	8.90
Winery Szigeti ⁰		
WINETASTING	1/8l	19.90
three selected wines from our sommelier ⁰		
Beer of the month ^{A0}	0,3l	6.20
Gin & Tonic	4cl 0,2l	11.90
Blue gin, Fentimans Connoisseurs Tonic ⁰		
Vermouth Rosé	5cl	7.90
Winery Stift Klosterneuburg ⁰		
with Tonic Water ⁰	0,2l	11.90

NON-ALCOHOLIC APERITIF RECOMMANDATION

Rosé sparkling wine (non-alcoholic)	0,1l	7.90
Winery Triebaumer		
Strawberry – Ipanema (non-alcoholic)	1/4l	9.50
Strawberry puree, bitter lemon, lime, raw sugar		
Limoncellino (non-alcoholic)	1/4l	9.50
Limonzero non-alcoholic prosecco, bitter lemon, elderflower syrup		
L'aperitivo (non-alcoholic)	1/4l	9.50
non-alcoholic Prosecco, Mionetto aperitivo 0,0%, soda water		
Is it Gin? (non-alcoholic)	4cl 0,2l	11.50
Rebels 0,0% Gin, Tonic ^{A0}		

It is our pleasure to welcome you. Our highest priority is to present our guests with a top-quality menu adapted to seasonal specialities, both classic and modern, creative and earnest.

Pairing the best products with accomplished craftsmanship, we aspire to provide a unique and special experience to our guests in the Danube Tower Restaurant, at the top of the highest building in Austria.

On behalf of the Danube Tower Team, we wish you a beautiful and highly enjoyable time.

D. Hofbauer
Deputy operation Manager

N. Konecny
Restaurant manager

A. Widgruber
Executive Chef

D. Aurbach
Head of kitchen

B. Haji
Sous Chef

table cover 6.50 per person

table setting – bread from bakery “Öfferl” –
olive oil extra vergine – “Liptauer” spicy curd cheese ^{AGLMO}

Our service team will be happy to recommend a suitable wine to accompany your chosen dishes.

OUR PRODUCERS

Öfferl bakery | Meat manufactory Höllerschmid | Windisch specialties | Styrian chicken Lugitsch | Fish from Gut Dornau | Asparagus from Magoschitz | Vegetable manufactory Bauer | Millifico specialties from Italy | Rungis Gourmet

STARTERS

€

Salmon trout "Gut Dornau"

peas – radish – pepperoni – asparagus – caviar ^{DFGMO}

24

Beef Tartar

crispy artichokes – anchovy mayonnaise – potato brioche ^{ACDGLMO}

80 gr.

24

160 gr.

30



Burrata "Panzanella"

Viennese tomato – Taggiasca olive – salad hearts – focaccia – basil ^{ACGLMO}

22



Crispy & grilled asparagus from Marchfeld

wild garlic – panko – salt ricotta – oxheart tomato – boiled egg ^{ACFGLO}

21 | 26

SOUPS

Consommé

herb pancake strips – root vegetables – chive ^{ACGL}

8



Creamy asparagus soup

potato – Crème fraîche – Amalfi lemon – wild prawn ^{BGLMO}

12



vegetarian or vegetarian option | vegan option available on request

ENTREMETS | MAIN COURSE

	€
Asparagus from Marchfeld sauce hollandaise – spring herbs potatoes – ham ^{GLO}	22 26
Asparagus risotto mascarpone – lime oil – pine nuts – castelfranco salad – passion fruit ^{GHLO} <u>Add-on:</u> 2 pc. spicy wild prawn rice crisps – crustacean glaze – shiso cress ^{BGLMO}	24 10
Salmon fillet “Label Rouge” boullabaisevelouté – Gnocchi a’la Parisienne – fennel – tomatoes – zucchini ^{ABCDGLO}	39
Styrian chicken breast & leg beans goulash – oyster mushroom – broccoli – spicy curd cheese dumplings almond butter crumbs ^{ACFGLO}	33
Black Aberdeen fillet steak asparagus from Marchfeld – sauce béarnaise – fries gratin – rocket salad – apple balsamic ^{CGLMO}	50

VIENNESE CLASSICS

“Tafelspitz” boiled beef from alp bull roasted potatoes – apple horseradish – chive sauce – creamy spinach ^{ACGLMO}	35
Viennese schnitzel from Austrian veal parsley potatoes – green salad with pumpkin seed oil – cranberries – lemon ^{ACGLMO}	36

vegetarian or vegetarian option | vegan option available on request

DESSERT

	€
Valrhona Ivoire Blanc chocolate – raspberry – popcorn ice-cream – miso salted caramel ^{ACFO}	16
flamed meringue strawberry – elderflower – rhubarb – sour cream ^{CFG0}	15
„Crème Brûlée“ marinated strawberries – vanilla ice-cream ^{CG0}	13

DIGESTIF RECOMMANDATION

Espresso ^G		3.40
„Summer Colada“	0,2l	10.90
Pineapple juice, raspberry syrup, Havanna 7y. rum, lemon juice, coconut Espuma ^{G0} <i>Non-alcoholic possible</i>		
Pearl Traminer brandy	2cl	6.90
„Zeindler“ noble brandies		

Ask about our "Hämmerle" noble brandies. Our service team will be happy to advise you.

Despite the utmost care in preparation and the training of all employees,
we ask for your understanding that we cannot offer a 100% guarantee for allergens during operation.

NON-ALCOHOLIC BEVERAGES

		€
Homemade lemonade	0,25l	4.90
ask about our current variety	0,5l	7.90
Coca-Cola Coca-Cola Zero Almdudler	Btl. 0,33l	4.80
Rauch ice-tea peach lemon	Btl 0,33l	4.80
Apple juice „Jonagold“ naturally cloudy Winery Stift Klosterneuburg	0,25l	4.80
Red grape juice “St. Laurent“ ⁰ Winery Stift Klosterneuburg	0,25l	4.90
Pago fruit juice red currant apricot orange strawberry	Btl. 0,20l	4.40
Schweppes Tonic water wild berry tonic bitter lemon	Btl. 0,20l	4.80
Red Bull Energy Drink	0,25l	5.90
Youth refreshment lemon raspberry elderflower Soda water with syrup	0,25l 0,5l	3.20 4.90
Römerquelle sparkling water still sparkling	Btl. 0,33l Btl. 0,75l	3.40 6.50
Soda water	0,25l 0,5l	2.70 4.50
High spring water	0,25l 0,5l	0.50 1.00

BEER

		€
Danube Tower Beer ^{AO}	0,3l	5.40
on tap		
Schladminger Schnee Weiße (wheatbeer) ^{AO}	0,3l	5.90
on tap		
Heineken ^{AO}	Btl 0,33l	5.60
Zipfer beer mixed with lime lemonade ^{AO}	Btl 0,33l	5.60
Gösser Naturgold ^A „non-alcoholic“	Btl 0,33l	5.60

OPENED WHITE WINES

		€
Grüner Veltliner Edition Danube Tower ^O	1/8l	5.00
Winery Stift Klosterneuburg, Klosterneuburg-Weinviertel-NÖ, Vol. 12,5%	Fl.	28.00
fresh and lively apple and grapefruit fragrance. white peppery finish		
Wiener Gemischter Satz DAC ^O	1/8l	6.20
Winery Nössing, Vienna, Vol. 12,5%	Fl.	36.00
Straw yellow in the glass; citrus scent, apple and pear fruit on the nose. Playful and elegant on the palate. a hint of herbal spice, refreshingly crisp acidity on the finish.		
Gelber Muskateller ^O	1/8l	6.20
Winery Windisch, Großengzersdorf-Weinviertel-NÖ, Vol. 11,5%	Fl.	36.00
bright greenish yellow, intense aroma, fresh lively acid, fruity and dry		
Riesling Exclusive ^{halfdry} ^O	1/8l	6.90
Winery Wannemacher, Hagenbrunn-Weinviertel-NÖ, Vol. 12,5%	Fl.	39.00
Bright yellow; elegant fragrance with beautiful peach notes, ripe fullness and velvety texture on the palate and velvety texture, a hint of lemon balm, subtle exotic notes, some pineapple and honeydew melon.		

OPENED RED WINES

		€
Zweigelt Edition Danube Tower ⁰	1/8l	5.50
Winery Stift Klosterneuburg, Klosterneuburg-Thermenregion-NÖ, Vol. 13%	Fl.	32.00
intense sour cherries and cherry flavour on the palate, juicy and powerful, with an elegant tannin structure.		
Cabernet Sauvignon ⁰	1/8l	6.40
Winery Auer, Tattendorf-Thermenregion-Bgld., Vol. 13%	Fl.	38.00
typical variant of the international variety with notes of cranberries, cassis and some chocolate		
Cuvée Hauns ⁰	1/8l	7.50
(Zweigelt, Merlot, Cabernet Sauvignon)	Fl.	43.00
Winery Schwarz, Andau-Neusiedlersee-Bgld, Vol. 13%		
Pannonian climate, full-bodied, supple to dry-furry finish		

OPENED PREMIUM WINES

Auslese Cuvée ⁰	1/16l	4.80
Winery Hans Tschida Angerhof, Illmitz-Neusiedlersee-Bgld, Vol. 9%	Fl.	49.00
nice reductive, incense, shy fruit, delicat apple, nectarines, some fruit glaze, a touch of honey, tastes smooth		

**Dear guests,
for our range of bottled wines, please ask
for our exclusive wine list.**

SPIRITS

€

NOBLE BRANDIES^o

Apricot (Hämmerle, Austria)	2cl	6.90
Raspberry (Hämmerle, Austria)	2cl	6.90
“Kriecherl” plum (Hämmerle, Austria)	2cl	6.90
Grappa Dic’otto Lune (Marzadro, Italy)	2cl	5.90

GIN & VODKA^o

Blue Gin (Reisetbauer, Austria)	4cl	8.50
Hendrick’s (Scotland)	4cl	8.50
Grey Goose (France)	4cl	9.50
Stolichnaya Espresso	4cl	6.90

RUM^o

Coruba Cigar 12y. (Jamaica)	4cl	9.50
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WHISKEY ⁰

BenRiach (Single Malt, Scotch Whisky)	4cl	9.50
Maker's Mark (Bourbon Whiskey)	4cl	8.90
Jameson (Blended Irish Whisky)	4cl	7.50

COGNAC ⁰

Asbach Uralt 8J. (Germany)	4cl	7.90
Remy Martin VSOP (France)	4cl	8.50

BITTERS & LIQUEUR ⁰

Cynar	4cl	4.90
Fernet Branca	4cl	4.90
Amaretto Disaronno	4cl	4.90
Averna Amaro	4cl	4.90
Baileys	4cl	5.90
Wiener Mocca coffee liqueur	4cl	5.90
Crema al Pistachio	4cl	5.90

ORGANIC TEA SPECIALITIES

€

BY JULIUS MEINL

Cup of Tea

4.90

assam | earl grey | green tea | Moroccan mint |
mountain herbs | rooibos apple strudel | camomile | fruits

COFFEE DELIGHTS

BY JULIUS MEINL

SMALL Mokka | Brauner ^G

3.40

Espresso | Espresso & cream

LARGE Mokka | Brauner ^G

4.70

double Espresso | double Espresso & cream

VERLÄNGERTER ^G

4.40

Americano with cream

VIENNESE MELANGE ^G

5.10

light coffee & frothed milk

CAPPUCCINO ^G

5.10

Espresso & barista milk foam

CAFÉ LATTE ^G

5.10

Espresso, Milk & frothed milk in a glass

EINSPÄNNER ^G

5.50

double Espresso & whipped cream in a glass

IRISH COFFEE ^{G0}

8.50

coffee with Irish Whisky & whipped cream

**All coffees will gladly be served decaffeinated
or with soy drink (+ € 0.50) as well!**