

Rodauner beer – "Strizzi" Viennese lager6.40 Classic Bellini – Prosecco & white peach7.90 Cremant Rosé de Loire – Gratien & Meyer8,90 Lillet Wild Berry8.90 Lillet Rosé – Wild Berry Tonic – Prosecco Yuzu Sprizz7.90 Yucello – Prosecco – Soda – Mint – Lime Champagne - Lancelot Pienne11.90 Blanc de Blanc - Brut	Fried fillet of sea bass32.90 Caper lemon nut butter – tomatoes – salted potatoes with chervil Fine fish platter "Skipper"31.90 Sea bass - king prawn - char - Wild garlic risotto - stewed parakeet Morel Roast Beef32.90 Roast beef from "Cultbeef" - creamy spring morels - linguine Homemade ravioli... genuinely handmade18.90 Wild garlic curd filling – brown butter – leaf spinach & wild garlic – grated Parmesan Grilled wild broccoli16.90 Braised tomatoes – panko-battered avocado – chimichurri Find more seasonal dishes on our lamb menu
Stasta's Gin Tonic House gin – homemade tonic – ice cream Juniper berries - lemon 12.10	Stasta's classic Baked Wild Garlic Roast Beef "Lower Austrian Young Beef" Potato and Cod Salad 24.90 Wine recommendation: Alphart am Mühlbach Winery – Rotgipfler Mandelhöh 2022 1/8 7.00
BIO Juice je 1/8 from Kaindorf – biological Farm Loidl apple juice – naturally cloudy2,60 Pear2,90 Apple-Raspberry2,90 Apple-currant2,90 White grape juice2,80 Uhudler grape juice3,10 Homemade Limonade Tonic - lemongrass - cinchona - ginger – soda Passion Fruit Virgin Fizz –Tonic – Lime – Cane Sugar Mojito soda - elderflower syrup - mint - lime	Classics of Viennese cuisine Viennese schnitzel made from veal29,00 Baked with clarified butter in a Pfandl – potato, cabbage and cucumber salad Roasted buttermilk fried chicken from the thigh...super juicy!19.90 pulled in buttermilk with herbs – Potato and birdleaf salad Stasta's Viennese onion roast - Lower Austrian young beef select26.90 Two kinds of onions - baked potato noodles - if desired, Viennese pickles Cooked veal boiled beef26.90 Root vegetables - chive sauce - apple horseradish - Rösti If desired, a classic Viennese side dish "creamed spinach"6.90
Beef tartare from beef fillet small. 18.90 / gr. 29.90 Pickled radishes – mustard caviar Herb and chervil cream – Joseph bread & butter Stasta's mini greaves dumplings13.90 warm pear cabbage ... a real Stasta classic Chili Shrimp from the Pan18.90 Braised Tomatoes – Herb Butter – Chili Mayo Asian Tartare from the salmon trout19.90 Homemade ponzu ginger sauce – avocado Braised tomatoes – spring onions & coriander Variation of marinated herring13.90 Paprika - curry - mustard Stasta's starters variation18.90 mini beef tartare – greaves dumpling – marinated herring	From Austrian beef "Simmentaler Fleckvieh" Sirloin steak from "Lower Austria young beef"200 g / 300 g 24.00 / 29.00 Rib Eye Dry Aged300 g 38.00 Fillet steak from the veal200 g / 300 g 34.00 / 15.00 Large pieces - whole & carved at the table Rib Eye "High Rib" Dry Aged500g 62.00 "Chateaubriand double fillet"500g 80.00 Subtleties for steak Wild broccoli with almond6.90 Grilled bell peppers6,50 Fresh green beans – bacon5.50 Homemade herb butter or Pepper port wine espuma3.00 Truffle mayo or chili mayo3.00 Grilled shrimps 2pcs. per serving12.00 "Stasta seasoning" fries or rosemary butter fries5.70 Stasta's truffle fries7.90 In the evening WE SERVE IN ADVANCE - ORGANIC bread from Noppe & Joseph 4.50 Lieber Gast! Informationen über Zutaten in unseren Speisen, die Allergien oder Unverträglichkeiten auslösen können, erhalten Sie auf Nachfrage bei unseren ServicemitarbeiterInnen. Alle Preise verstehen sich inkl. aller Steuern und Abgaben.