

Rodauner beer – "Strizzi" Viennese lager	6.40
Classic Bellini – Prosecco & white peach	7.90
Cremant Rosé de Loire – Gratien & Meyer	8,90
Lillet Wild Berry	8.90
Lillet Rosé – Wild Berry Tonic – Prosecco	
Yuzu Sprizz	7.90
Yucello – Prosecco – Soda – Mint – Lime	
Champagne - Lancelot Pienne	11.90
Blanc de Blanc - Brut	

Stasta's Gin Tonic

BIO Juice

Homemade Limonade



STARTERS

Beef tartare from beef fillet small. 18.90 / gr. 29.90

Stasta's mini greaves dumplings	13.90
warm pear cabbage ... a real Stasta classic	

Chili Shrimp from the Pan	18.90
Braised Tomatoes – Herb Butter – Chili Mayo	

Asian Tartare from the salmon trout	17.90
Homemade ponzu ginger sauce – avocado	
Braised tomatoes – spring onions & coriander	

Bresaola carpaccio	15.90
grilled peach & green asparagus – stracciatella	

Stasta's starters variation	18.90
mini beef tartare – greaves dumpling – marinated herring	

Clear beef soup & julienne vegetables 6.90
Tyrolean dumplings **or** baked cheese dumplings
Soup ingredients are of course prepared by hand at Stasta!

Cream of white asparagus soup	8.50
Asparagus hollandaise foam	

MAIN COURSE

Fine Fish Platter "Skipper"		32.90
------------------------------------	---	--------------

Pink-roasted venison "Wild from Lower Austria"	31.90
--	-------

Toni's Crustacean Pasta Starter 24.90 / Main Course 36.90
Tagliolini – homemade lobster sauce – grilled shrimp

White solo asparagus - Marchfeld region (Magoschitz family from Mannsdorf) 25.90

Norwegian smoked salmon or Austrian ham	+ 6.90
---	--------

Grilled shrimps 2pcs.	+ 12,00
-----------------------	---------

Grilled sea bass fillet (120g)	+ 12.00
--------------------------------	---------

Wild garlic pesto & Parmesan + 5.00

Grilled Green Asparagus (vegan)		23.90
---------------------------------	---	-------

Stasta's asparagus classic

Wine recommendation:

Viennese schnitzel made from veal	29,90
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 select **26.90**
Two kinds of onions - baked potato noodles - if desired, Viennese pickles

Cooked veal boiled beef	26.90
Root vegetables - chive sauce - apple horseradish - Rösti	

If desired, a classic Viennese side dish "creamed spinach"	6.90
--	------

Lower Austrian Young Beef Sirloin Steak	200g / 300g	24.00 / 29.00
Veal Fillet Steak	200g / 300g	34.00 / 45.00

Black Angus Beef - Grain Fed (<i>Uruguay</i>)		
Rib eye "prime rib"	300g	38.00

Large pieces - whole & carved at the table

Stasta's truffle fries	7.90
------------------------	------

In the evening, WE SERVE IN ADVANCE

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.