

Classic Bellini	7.9
Prosecco & White Peach	
Champagne - Lancelot Pienne	11.9
Blanc de Blanc - Brut	
Rodauner beer - "Strizzi" Viennese lager	6.9
Cremant Rosé de Loire - Gratien & Meyer	8,9
Raspberry-Hibiscus Spritz	9.9
Raspberry-Hibiscus Reduction - Prosecco - Soda	
Select Spritz "Veneziano"	7.9
The original classic "Spritz"	
Prosecco - Select Aperitivo - Green Olive	
Yuzu Sprizz	7.9
Yucello - Prosecco - Soda - Mint - Lime	
Non-alcoholic aperitif	
Sine Vino - wild berries - verjuice - hibiscus	8.5
Sine Vino - Isabella Grape - Verjuice	8.5
Lemon Basil Spritz - Tonic & Ice	9.5

BIO Juice

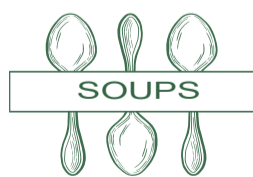
je 1/8 from Kaindorf - biological Farm Loidl	
BIO apple juice - naturally cloudy	2,9
BIO Pear	3,2
BIO Apple-Raspberry	3,2
BIO Apple-currant	3,2
White grape juice	3,3
Uhudler grape juice	3,3

Homemade Limonade

Tonic - lemongrass - cinchona - ginger - soda
Mojito soda - elderflower syrup - mint - lime
1/4 4,1 - 1/2 6,1



Beef tartare from beef fillet small.	21,0 / gr. 33,0
Onions x 3 (roasted, pearl, jam) - Joseph bread & Butter	
Stasta's mini greaves dumplings	14,5
warm pear cabbage ... a real Stasta classic	
Chili Shrimp from the Pan	19,5
Braised Tomatoes - Herb Butter - Chili Mayo	
Asian Tuna Tartare	19.5
Homemade Ponzu Ginger Sauce - Avocado	
Oven-Roasted Tomatoes - Sesame Seeds - Spring Onions & Coriander	
Stasta's starters variation	19.9
Mini beef tartare - greaves dumpling - cured salmon trout	



Clear beef soup & julienne vegetables	7,5
Tyrolean bacon dumplings or herb fritters	
<i>Soup garnishes are, of course, prepared by hand at Stasta</i>	
Cream of white asparagus soup	8,0
Asparagus - hollandaise espuma	

Gourmet Fish Platter "Skipper" - sea bass - King Prawns - Salmon Trout Fillet	33.0
Asparagus risotto "Green & White"	
Baked brook trout fillet - fish from Radlberg (Aibler family)	31,0
Cooked with Butter & Herbs in Bacon Wrap - Root Vegetables - Chive Purée	
Sous Vide cooked corn-fed chicken breast	29.0
Glazed honey-mustard carrot - creamy wild garlic risotto - chicken jus	
Wild Garlic risotto & deep fried free range egg	19,5
Creamy risotto - deep fried soft boiled egg - sheepcheese - oventomatoes	

Stasta's Spring Classic

Pink-roasted tournedos "Dijonese style" made from Austrian Veal
Green peppercorn sauce - Dijon mustard & onion
Mashed potatoes - Crispy onions

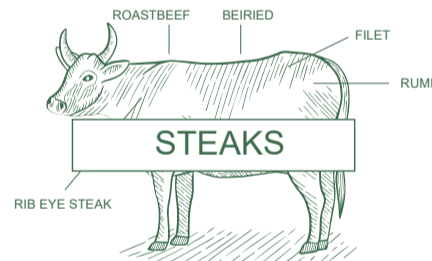
36.0

Wine Recommendation

Triebaumer Winery - Blaufränkisch-Cabernet 2019 - 1/8 7.90

Classics of Viennese cuisine

Viennese schnitzel made from veal	29,9
Baked with clarified butter in a Pfandl - potato, cabbage and cucumber salad	
Roasted buttermilk fried chicken from the thigh...super juicy!	19.9
pulled in buttermilk with herbs - Potato and birdleaf salad	
Stasta's Viennese onion roast - Lower Austrian young beef select	27.5
Two kinds of onions - baked potato noodles - if desired, Viennese pickles	
Cooked veal boiled beef	29,0
Root vegetables - chive sauce - apple horseradish - Rösti	
On request, classic Tafelspitz side dish "creamed spinach"	7,0



From Austrian beef "Simmentaler Fleckvieh"

Lower Austrian Young Beef Sirloin Steak	200g / 300g	25.0 / 29.9
Veal Fillet Steak	200g / 300g	35.0 / 46.0
Black Angus Beef - Grain Fed (<i>Uruguay</i>)		
Rib eye "prime rib"	300g	39.0

Large pieces - whole & carved at the table

Rib Eye "High Rib" Dry Aged	500g	65.0
"Chateaubriand double fillet"	500g	85.0

Weight information refers to the gross weight

Subtleties for steak

Wild broccoli with almond	7
Grilled red bell peppers - fresh herbs	7
Fresh green beans - bacon	6
Homemade herb butter or Pepper port wine espuma	3
Truffle mayo or chili mayo	3
Grilled shrimps 2pcs. per serving	12
"Stasta seasoning" fries or rosemary butter fries	6
Stasta's truffle fries	8,5

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.