

APERITIF

Classic Bellini -Prosecco & white Peach	7,9
Champagner - L.Pienne - Brut	11,9
Rodauner Bier - „Strizzi“ Viennese Lager	6,9
Cremant Rosé de Loire - Gratien & Meyer	8,9
Select Spritz "Veneziano" The original classic of "Spritz" Prosecco - Select Aperitivo - green Olive	7,9
Yuzu Sprizz (Yucello is a liquer made from the yuzu fruit) Yucello, Prosecco, Soda, Mint, Lime	7,9

NON-ALCOHOLIC APERITIF

Sine Vino - Wild berrys, Verjuice, Hibiscus	8,5
Sine Vino - Isabella Grape, Verjuice	8,5
Zitronen Basilikum Spritz - Tonic & Ice	9,5

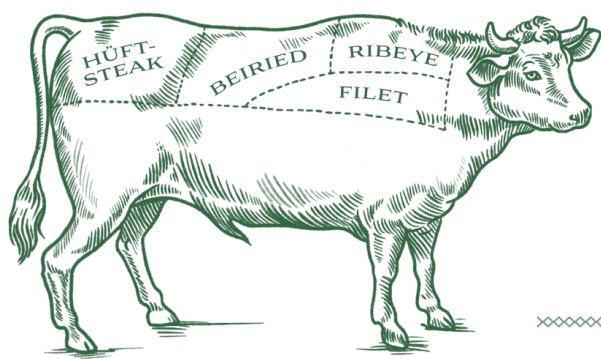
STARTERS

SOUP

Clear Beef Soup & julienne vegetables veal leaver dumplings or fried cheese dumplings <i>Soup garnishes are of course prepared by hand at Stasta</i>	7,5
Cream Soup of white asparagus Asparagus - hollandaise espuma	8,0

SMALL DISH

Beef Tartare from Beef fillet kl. 21,0 / gr. 33,0 Onion x3 (roasted - pearl - jam) Joseph bread & Butter	
Stasta's mini greaves dumplings warm pear cabbage.... a real Stasta classic	14,5
Chili Shrimp from the Pan Braised Tomatoes - herb Butter - Chili Mayo	19,5
Asia Tuna Tartare Homemade Ponzu Ginger Sauce - Avocado - Sesam Seeds Oven Roasted Tomatoes - Spring Onions & Coriander	19,5
Stasta's starters Variation Mini Beef Tartare - Greaves Dumplings - Curd Salmontrout	19,5



SUBTLITIES FOR STEAK

Grilled solo Asparagus "Green & White"	11,0
Grilled Shrimps 2 pcs. per serving	12,0
Wild broccoli with almond	7,0
Fresh green beans - bacon	6,0
Pommes " Stasta seasoning"	6,0
Pommes " Rosemary butter"	6,0
Stasta's Trufflefries	8,5

HOMEMADE SAUCE

Pepper port wine espuma	3,0
Homemade herb butter	3,0
Trufflemayo	3,0
Chilimayo	3,0

ALCOHOL-FREE DRINKS

ORGANIC JUICES FROM THE FARM

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 Greap juice - WG Bauer	3,3
Uhudler Grape juice - WG Kowald	3,3

HOMEMADE LEMONADE

Tonic Lemongrass - Cinchona - Ginger - Soda
Mojito Soda Elderflower syrup - mint - Lime
1/4 4,1 - 1/2 6,1

STASTA'S SIGNATURE

Viennese Schnitzel made from Veal
Baked with clarified butter from the Pan
Potato-Cabbage-Cucumber Salad
29,9

We recommend cranberries to go with it 3,0
Wine Recommendation: Grüner Veltliner Federspiel Winery Hofstätter
from the Magnum "Stasta Edition" 4,9

CLASSICS

Roasted Buttermilk fried Chicken from the thigh ...super juicy! ipulled in buttermilk with herbs - Potato and birdyleaf salad	19,9
Stasta's Viennese Onion roast Lower Austrian young beef select Two kinds of Onions - baked potato noodles - if desired, Viennese pickles	27,5
Cooked veal Boiled Beef Root vegetables - chive sauce - apple horseradish - Rösti	29,0
On request: classic veal boild beef side dish "creamed spinach"	7,0
Braised Maybock Wild game from the Vienna Woods root vegetable sauce - cranberry-pear - fluffy napkin dumplings	34,0
Pink roasted Tournedos "Dijoneser Style" Green peppercorn sauce - Dijon mustard & Onion - Mashed Potatoes - Crispy Onions	36,0

FISH & VEGETARIAN

Gourmet Fish Platter "Skipper" Fish from Radlberg (Fam. Aibler) Seabass- King Prawns- Salmon Trout Fillet- Asparagus risotto "Green & White"	33,0
Baked brook trout fillet Fish from Radlberg (Fam. Aibler) Cooked with butter & Herbs in Bacon Wrap - Root vegetables - Chive Pürée	31,0
Wild Garlic risotto & deep fried range egg Creamy risotto - deep fried soft boild egg - sheepcheese - oventomatoes	19,5

STEAKS

FROM AUSTRIAN BEEF „Simmentaler Fleckvieh“

Sirloin Steak 200 g/300 g	25,0 / 29,9
from „Lower Austria Young Beef“	
Rib Eye "Black Angus - Grain Fed" (Uruguay) 300 g	39,0
Veal Fillet Steak 200 g/300 g	35,0 / 46,0
from Young veal	

LARGE PIECES whole & carved at the table

Rib Eye 500g	65,0
"High Rib"	
Chateaubriand 500g	85,0
double fillet "Heart of Filets"	

in the evening, WE SERVE IN ADVANCE 4,5
Organic bread from Noppe & Joseph