

## APERITIF

<b>Classic Bellini</b> -Prosecco & white Peach	7,9
<b>Champagner</b> - L.Pienne - Brut	11,9
<b>Rodauner Bier</b> - „Strizzi“ Viennese Lager	6,9
<b>Cremant Rosé de Loire</b> - Gratien & Meyer	8,9
<b>Lillet Wild Berry</b>	8,9
Lillet rosé - Wild Berry Tonic - Prosecco - berries	
<b>Yuzu Sprizz</b> (Yucello is a liquer made from the yuzu fruit)	8,9
Yucello, Prosecco, Soda, Mint, Lime	

### NON-ALCOHOLIC APERITIF

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

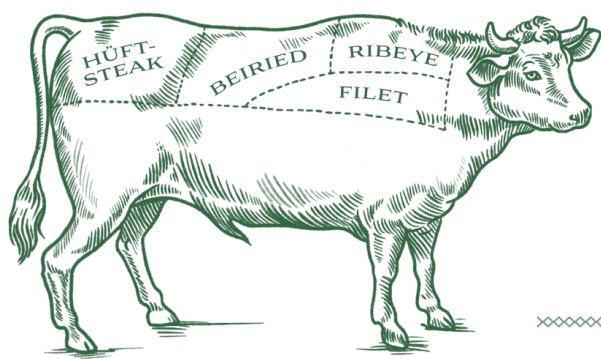
## STARTERS

### SOUP

<b>Clear Beef Soup &amp; julienne vegetables</b>	7,5
meat strudel or cress butter dumplings	
<i>Soup garnishes are of course prepared by hand at Stasta</i>	
<b>Cream Soup of white asparagus</b>	8,0
Asparagus - hollandaise espuma	

### STARTERS

<b>Beef Tartare from Beef fillet</b>	kl. 21,0 / gr. 33,0
Onion x3 (roasted - pearl - jam) Joseph bread & Butter	
<b>Stasta's mini greaves dumplings</b>	14,5
warm pear cabbage.... a real Stasta classic	
<b>Chili Shrimp from the Pan</b>	19,5
Braised Tomatoes - herb Butter - Chili Mayo	
<b>Home-cured salmon trout</b>	19,5
Buttermilk and lemon sauce - beetroot reduction - horseed apple - fresh horseradish	
<b>Stasta's starters Variation</b>	19,5
Mini Beef Tartare - Greaves Dumplings - Curd Salmontrout	



### SUBTLITIES FOR STEAK

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

### HOMEMADE SAUCE

<b>Pepper port wine espuma</b>	3,0
<b>Homemade herb butter</b>	3,0
<b>Trufflemayo</b>	3,0
<b>Chilimayo</b>	3,0

## ALCOHOL-FREE DRINKS

### ORGANIC JUICES FROM THE FARM

*Je 1/8 from Kaindorf - Biological Farm Loidl*

<b>BIO Apple juice - naturally cloudy</b>	2,9
<b>BIO Pear</b>	3,2
<b>BIO Apple-Raspberry</b>	3,2
<b>BIO Apple-Currant</b>	3,2
<b>White Greap juice</b> - WG Bauer	3,3
<b>Uhudler Grape juice</b> - WG Kowald	3,3

### HOMEMADE LEMONADE

<b>Tonic</b>
Lemongrass - Cinchona - Ginger - Soda
<b>Mojito Soda</b>
Elderflower syrup - mint - Lime
1/4 4,5 - 1/2 6,5

## 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

<b>Roasted Buttermilk fried Chicken from the thigh</b> ...super juicy!	19,9
ipulled in buttermilk with herbs - Potato and birdyleaf salad	
<b>Stasta's Viennese Onion roast</b> Lower Austrian young beef select	27,5
Two kinds of Onions - baked potato noodles - if desired, Viennese pickles	
<b>Cooked veal Boiled Beef</b>	29,0
Root vegetables - chive sauce - apple horseradish - Rösti	
<b>On request: classic veal boild beef side dish "creamed spinach"</b>	7,0
<b>Braised neison ragot "hunter style"</b> Wild game from the Vienna Woods	33,0
Bacon - mushrooms - cranberries - fluffy bread dumplings	
<b>Pan-fried veal liver</b>	29,0
shallots - marjoram jus - apricot ragout - mashed potatoes & crispy fried onions	

## FISH & VEGETARIAN

<b>Gourmet Fish Platter "Skipper"</b> Fish from Radlberg ( Fam. Aibler)	33,0
Seabass- King Prawns- Salmon Trout Fillet- Asparagus risotto"Green& White"	
<b>Pan-fried fillet of Sea bass "Butterfly-Cut"</b>	33,0
Brown butter with capers and lemon - mashed potatoes & crispy fried onions	
<b>Fried polenta slices</b>	18,0
Ratatouille vegetables - rosemary oil - tomato sauce	

## STEAKS

### FROM AUSTRIAN BEEF „Simmentaler Fleckvieh“

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

### LARGE PIECES whole & carved at the table

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

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