

It is our pleasure to welcome you. Our highest priority is to present our guests with a top-quality menu adapted to seasonal specialities, both classic and modern, creative and earnest.

Pairing the best products with accomplished craftsmanship, we aspire to provide a unique and special experience to our guests in the Danube Tower Restaurant, at the top of the highest building in Austria.

On behalf of the Danube Tower Team, we wish you a beautiful and highly enjoyable time.

L. Sladek
Restaurant manager

A. Widgruber
Executive Chef

D. Schmidlechner
Chef

table cover € 8.50 per person

Including: table setting – Water still & sparkling –
bread from bakery "Öfferl" – olive oil extra vergine – seasonal spread ^{AG}

The cover charge is an integral part of our restaurant concept and is automatically set for all guests.

Our service team will be happy to recommend a suitable wine to accompany your chosen dishes.

OUR PRODUCERS

Öfferl bakery | Blün Vienna | Meat manufactory Höllerschmid |
Grünzeug & Mehr | Windisch specialties | Vegetable manufactory Bauer |
Asparagus from "Magoschitz" | Millifico specialties from Italy | Eis-Greissler

APERITIF RECOMMANDATION

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Strawberry-Hugo	0,2l	13.90
Strawberry-mint syrup, sparkling wine, soda water, lemon juice, mint ⁰		
Rhubarb Spritz	0,2l	12.90
Rhubarb-vanilla syrup, sparkling wine, mint, elderflower, lemon juice, soda water ⁰		
„Austrian Paloma“	0,2l	12.90
Rum, orange liqueur, lemon, grapefruit, soda water ⁰		
Turm Negroni	0,2l	14.90
Gin, rosé vermouth, mandarin-basil syrup, orange ⁰		
Rhubarb Fizz	0,2l	13.90
Vodka, Cointreau, rhubarb-vanilla syrup, lemon espuma, lemon ⁰		

DRINK RECOMMANDATION

Crémant de Loire ⁰	0,1l	9.90
Domaine de la Petit Roche		
	Fl. 0,75l	59.00
Rosé Heritage	0,1l	10.90
Sektellerei Kattus ⁰		
Beer of the month Leopoldauer Bräu ^{A0}	0,3l	6.90
Chardonnay (sweet)	1/8l	8.90
Winery Hess, Vol. 13% ⁰		
Gin & Tonic	4cl 0,2l	14.90
Reisetbauer blue gin, Tonic ⁰		

NON-ALCOHOLIC APERITIF RECOMMANDATION

Rosé sparkling wine (non-alcoholic)	0,1l	9.50
Winery Triebaumer ⁰		
Nojito (non-alcoholic)	0,2l	11.90
Mandarin-basil syrup, non-alcoholic gin, lemon juice, soda water, mint ⁰		
Strawberry Ipanema (non-alcoholic)	0,2l	11.90
Strawberry-lime-mint syrup, bitter lemon, brown sugar, soda water, lime ⁰		
L'aperitivo (non-alcoholic)	0,2l	10.90
non-alcoholic Prosecco, Mionetto aperitivo, soda water ⁰		
Is it Gin? (non-alcoholic)	4cl 0,2l	13.90
non-alcoholic Gin, Tonic ⁰		

STARTERS

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Sea trout	26
Marchfeld green & white asparagus – marinated – miso hollandaise – green tomatoes – brioche croutons – nori – char caviar ^{ACDFGLMO}	
Beef Tartar	25
hand-sliced Wild herb marinade – sourdough bread –	80 gr.
wild garlic butter – Jalapeño Mayonnaise ^{ACGLMO}	160 gr. 32
Mushroomgyoza	22
Asparagus ponzu broth – spring onions – mushrooms – mountain lentils ^{FLMO}	
Shrimpscocktail	25
wild-caught shrimp – chorizo – lettuce heart – watercress – peas ^{BCGLMO}	
Appetizer Platter	30
Beef Tartar Sea trout Mushroomgyoza	

SOUPS

Consommé	8
herb pancake strips – root vegetables – chive ^{ACGL}	
Creamy asparagus soup	10
potatoes – crème Frâiche – lemon ^{GLMO}	

MAIN COURSE

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Creamy Risotto	24
Marchfeld Asparagus – Stracciatella di bufala – Hazelnuts – lettuce-fennel Salad ^{GLHO}	
<u>Add-on:</u> Sautéed sepia & wild-caught shrimp garlic-basil & tomato ^{BGLOR}	12
Supreme of Styrian Chicken	28
Braised leg – bell pepper sauce – curd-cheese small dumplings – sour cream – lovage ^{ACGLMO}	
Fjord trout fillet	39
Spring Cassoulet – asparagus – peas – Cannellini beans – Sauce Supreme ^{ADFGLMO}	
Pig	32
Pork belly confit for 48 hours warm cabbage salad – greaves dumplings – dark beer juice – wild garlic – bacon foam ^{ACFGLMO}	

VIENNESE CLASSICS

“Tafelspitz”	36
boiled beef from alp bull roasted potatoes – apple horseradish – chive sauce – creamy spinach ^{ACGLMO}	
Viennese schnitzel	36
from Austrian veal parsley potatoes – green salad with pumpkin seed oil – cranberries – lemon ^{ACGLMO}	

DESSERT

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Opalys Chocolate mousse – mascarpone – rhubarb – raspberry – vanilla ^{ACFGO}	15
„Rock me Amadeus“	
Dumplings – pistachio – nougat – almond – liqueur ^{ACFGHO}	1 pc. 8 2 pc. 15
Cheesecake Creme Brûlée stewed blueberries – Butter Cookie Ice-cream – lime – Meringue ^{ACFGO}	15
Sorbet du Jour with sparkling wine (non-alcoholic sparkling wine also available) ^O	7 11

DIGESTIF RECOMMANDATION

Espresso ^G	3.10
Espresso Martini Vodka, espresso, sugar syrup, Kahlúa ^{GO}	10.90
Old Fashioned Whisky, Zucker, Bitters, Orange ^O	14.90
Raspberry Apricot Pear Traminer brandy “Zeindler” noble brandies	2cl 6.90

Despite the utmost care in preparation and the training of all employees,
we ask for your understanding that we cannot offer a 100% guarantee for allergens during operation.

NON-ALCOHOLIC BEVERAGES

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Homemade lemonade ask about the latest creation	0,5l	7.90
Coca-Cola Coca-Cola Zero Almdudler	Btl. 0,33l	5.20
Rauch ice-tea peach lemon	Btl. 0,33l	5.20
Apple juice „Jonagold“ naturally cloudy Winery Stift Klosterneuburg	0,25l	5.20
Red grape juice “St. Laurent“ ⁰ Winery Stift Klosterneuburg	0,25l	5.30
Pago fruit juice red currant apricot orange strawberry	Btl. 0,20l	4.80
Schweppes Tonic water wild berry tonic bitter lemon	Btl. 0,20l	5.20
Red Bull Energy Drink	0,25l	5.90
Youth refreshment lemon raspberry elderflower Soda water with syrup	0,25l 0,5l	3.20 4.90
Vöslauer sparkling water still sparkling	Btl. 0,33l Btl. 0,75l	3.40 6.50
Soda water	0,25l 0,5l	2.70 4.50

BEER

		€
Danube Tower Beer ^{AO} on tap	0,3l	5.90
Schremser organic rye beer (wheatbeer) ^{AO} on tap	0,3l	5.90
Schremser Doppelmalz (full-bodied beer)	Btl. 0,5l	6.90
Heineken ^{AO}	Btl 0,33l	6.10
Stiegl radler mixed with lemon lemonade naturally cloudy ^{AO}	Btl 0,33l	6.10
Stiegl 0,0% ^A „non-alcoholic“	Btl 0,33l	6.10

OPENED WHITE WINES

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Grüner Veltliner Edition Danube Tower ^O Winery Stift Klosterneuburg, Klosterneuburg-Weinviertel-NÖ, Vol. 12,5% fresh and lively apple and grapefruit fragrance. white peppery finish	1/8l Fl. 0,75l	6.50 30.00
Wiener Gemischter Satz DAC Winery Mayer am Pfarrplatz, Wien, Vol. 12,5% ^O Fruity nuances of pear, citrus, and apple. Refreshingly crisp and wonderfully juicy on the palate. An easy-drinking and refreshing style.	1/8l Fl.0,75l	7.50 39.00
Gelber Muskateller ^O Winery Windisch, Großengersdorf-Weinviertel-NÖ, Vol. 11,5% bright greenish yellow, intense aroma, fresh lively acid, fruity and dry	1/8l Fl. 0,75l	7.50 39.00
Riesling Loiserberg ^O Winery Jurtschitsch, Langenlois-Kamptal-NÖ, Vol. 12,5% A dense and mineral Riesling with high maturity: aromas of stone fruit, forest honey, and white blossoms. Tighter on the palate with grapefruit and herbal notes. Finesse and pleasant, deep fruitiness.	1/8l Fl. 0,75l	8.90 45.00

OPENED RED WINES

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Zweigelt Edition Danube Tower ⁰	1/8l	6.90
Winery Stift Klosterneuburg, Klosterneuburg-Thermenregion-NÖ, Vol. 13%	Fl. 0,75l	34.00
intense sour cherries and cherry flavour on the palate, juicy and powerful, with an elegant tannin structure.		
Cabernet Sauvignon ⁰	1/8l	7.90
Winery Klosterkeller-Siegendorf, Siegendorf-Leithaberg-Bgld., Vol. 14%	Fl. 0,75l	39.00
Deep ruby garnet, violet reflections, blueberries, dark chocolate with hints of olives		
Cuvée Hauns ⁰		
(Zweigelt, Merlot, Cabernet Sauvignon)	1/8l	9.20
Winery Schwarz, Andau-Neusiedlersee-Bgld, Vol. 13%	Fl. 0,75l	45.00
Pannonian climate, full-bodied, supple to dry-furry finish		

OPENED PREMIUM WINES

Auslese Cuvée ⁰	1/16l	5.90
Winery Hans Tschida Angerhof, Illmitz-Neusiedlersee-Bgld, Vol. 9%	Fl. 0,75l	52.00
nice reductive, incense, shy fruit, delicatated apple, nectarines, some fruit glaze, a touch of honey, tastes smooth		

**Dear guests,
for our range of bottled wines, please ask
for our exclusive wine list.**

SPIRITS

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NOBLE BRANDIES^o

Raspberry Apricot Pear Traminer brandy "Zeindler" noble brandies, Austria	2cl	6.90
Grappa Dic'otto Lune (Marzadro, Italy)	2cl	5.90

GIN & VODKA^o

Blue Gin (Reisetbauer, Austria)	4cl	8.50
Hendrick's (Scotland)	4cl	8.50
Grey Goose (France)	4cl	9.50
Stolichnaya Espresso	4cl	6.90

RUM^o

Coruba Cigar 12y. (Jamaica)	4cl	9.50
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WHISKEY °

BenRiach (Single Malt, Scotch Whisky)	4cl	9.50
Maker's Mark (Bourbon Whiskey)	4cl	8.90
Jameson (Blended Irish Whisky)	4cl	7.50

COGNAC °

Asbach Uralt 8J. (Germany)	4cl	7.90
Remy Martin VSOP (France)	4cl	8.50

BITTERS & LIQUEUR °

Cynar	4cl	4.90
Fernet Branca	4cl	4.90
Amaretto Disaronno	4cl	4.90
Averna Amaro	4cl	4.90
Baileys	4cl	5.90
Wiener Mocca coffee liqueur	4cl	5.90
Crema al Pistachio	4cl	5.90

ORGANIC TEA SPECIALITIES

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BY JULIUS MEINL

Cup of Tea

assam | earl grey | green tea | Moroccan mint |
mountain herbs | rooibos apple strudel | camomile | fruits

4.90

COFFEE DELIGHTS

BY JULIUS MEINL

SMALL Mokka | Brauner ^G
Espresso | Espresso & cream

3.10

LARGE Mokka | Brauner ^G
double Espresso | double Espresso & cream

5.80

VERLÄNGERTER ^G
Americano with cream

4.40

VIENNESE MELANGE ^G
light coffee & frothed milk

5.50

CAPPUCCINO ^G
Espresso & barista milk foam

5.50

CAFÉ LATTE ^G
Espresso, Milk & frothed milk in a glass

5.80

EINSPÄNNER ^G
double Espresso & whipped cream in a glass

6.90

IRISH COFFEE ^{G0}
coffee with Irish Whisky & whipped cream

9.50

**All coffees will gladly be served decaffeinated
or with soy drink (+ € 0.50) as well!**