



Welcome to “Zu ebener Erde und Erster Stock”.

Our success is based on a simple yet unwavering philosophy: quality, tradition and atmosphere are inextricably linked. We work with select producers from Vienna and the surrounding area to focus on seasonal delicacies and the finest local ingredients, such as roast beef from young cattle that graze on pastures in Lower Austria and fine produce from local markets.

We prepare Viennese classics such as schnitzel and boiled beef in the traditional way, paying close attention to every detail. In our Biedermeier house on Spittelberg, dating from 1750, history and the present converge to create an intimate, almost private ambience. This transforms regional cuisine into an experience and an evening into a memory.

Christian Csermak

Our regional suppliers

Vegetables

Company Frisch & Rasch from Vienna

Meat

Butchery Wiesbauer Gourmet GmbH from Vienna

Bread

Fa. Schmidl Bakery from Dürnstein, Wachau

Fish

Cerny & Feinkost GmbH from Vienna

Dairy products

Only products with AMA quality seals

Pumpkin seed oil products

Pumpkin farmer Gutmann from Paldau

Eggs

Eierhof Werkovitz, Drassmarkt, free-range



Prices are quoted in euros.



Aperitif to start

Also possible with
dry sparkling wine
or vodka

HOMEMADE DIRNDLBERRY-SPRITZ 0

9

HOMEMADE ELDERFLOWER-SPRITZ 0

9

NEGRONI

Vermouth Rosso, Gin, Campari 0

13,5

APEROL SPRITZ WITH WHITE WINE

Aperolliqueur, Soda 0

8

APEROL SPRITZ WITH PROSECCO

Aperolliqueur, Soda 0

8,9

HUGO

Elderflowersirup, Prosecco, Soda, Mint 0

8,3

POMEGRANATE SPARKLING WINE

0

9

AUGUSTINER BRÄU 0,5 A

6

PLACE SETTING

Pumpkin seed mince / homemade vegetarian
curd cheese spread with pastry A, G, M

3,2



*Our recommendation for
the
best experience*

3 - COURSE - MENU

Starter
Main course
Dessert

55

with wine accompaniment +15
(1 glas per course)



4 - COURSE - MENU

Soup
Starter
Main course
Dessert

60

with wine accompaniment +20
(1 glas per course)



Salads

SEASONAL SALAD "STYRIAN"

pumpkin seed oil & pumpkin seed croutons A,G,H,J

8,5

MIXED SIDE SALAD

with pumpkin seed oil H,J

5,9

Soup

SEASONAL DELICACY CREAM SOUP

G,I

6,5

TRADITIONAL OLD VIENNESE SOUP POT

with baked marrow bread A,I

8,9

HEARTY TAFELSPITZ BOUILLON

with Viennese garnish of your choice A,C,G,I

5,7

Starters

FETA CHEESE WASABI TERRINE

with avocado, paprika & fine pear chutney G,H

13,9



BEEFSTEAK TATAR

made of tender fillet of beef, with rocket cream
& buttered toast A,G

16,1

MATJES HERRING MOUSSE ON BELL PEPPER CARPACCIO

caviar, beet and leaf salad

14,2



Main courses

RABBIT FILLET WITH BLACK SESAME

porcini potato roulade, creamy chanterelles, and St. Laurent jus A, C, G, K

30

ORIGINAL WIENER SCHNITZEL

of veal with with two kinds of potatoes A,C,G

25

TAFELSPITZ

Boiled beef with creamed spinach, rösti, chive sauce and apple-horseradish G,I

26

SPINAT-SHEEP'S CHEESE PANCAKES

with paprikacream, chive sauce and leaf salad A,C,G

19,5

CATFISH FILLET

with chanterelles risotto, creamy pak choi, and lime butter A, D, G

30

Dessert

FRUITY SORBET

with dry sparkling wine or vodka A

12,5

VIENNESE KAISERSCHMARRN

with applesauce & plum roaster A,C,G

13,5

LIQUID CHOCOLATE CAKE

with roasted berries & whipped cream A,C,G,H

10,8

AUSTRIAN PANCAKES

with homemade curd cream or Apricot jam with a hint of rum A,C,G

7,9

PUMPKIN SEED AND VANILLA PARFAIT

with berry roaster & whipped cream A,C,G

13,5

our
guests'
favourite