



## 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

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### **NEGRONI**

Vermouth Rosso, Gin, Campari 0

13,5

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### **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

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### **A TRADITIONAL AUSTRIAN SPECIALTY HETSCHERL WINE**

fruit wine crafted from wild rose hips, known for its fruity, slightly tart character 0

9

### **AUGUSTINER BRÄU 0,5 A**

5

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### **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 asparagus, 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 asparagus 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

9,8

### **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