

flüssiges

LIQUID

APERITIF

Rose´cco 0,3l	6,80
Cava Rosenessenz Orangebitters	
Basilikum Bellini 0,3l	6,80
Basilikum Cava Geheimnis	
Aperol Veneziano 0,3l	7,70
Prosecco Olive Soda Aperol	
Cava Brut Selección 0,1l	6,90
Villa Conchi, Penedès, Spain	
Bratbirnen Champagner 0,1l	7,90
Champagne Pear Alcoholfree Jörg Geiger, Schlat, Deutschland	

Coffee

Espresso	2,50
Double Espresso	4,20
Americano with Milk	3,80
Melange	3,90
Cappuccino	4,20
Caffè Latte	4,90
Hot Chocolate	4,50
Pot of Ronnefeldt Tea	5,50

ALCOHOL FREE DRINKS

Vöslauer 0,33l	3,50	
Still or Sparkling		
Vöslauer 0,75l	5,50	
Still Sparkling		
Coca Cola 0,33l	4,80	
Classic Zero		
Almdudler 0,33l	4,80	
Herblemonade		
San Pellegrino 0,275l	5,50	
Aranciata Limonata		
Organic Rhubarb 0,33l	5,50	
Sprizz		
Fruitjuices Josef Rauch 0,20l	4,50	
Apple Black Currant Orange		
Schweppes 0,25l	4,60	
Tonic Bitterlemon Ginger Ale		
Fruitjuices 0,25l	6,50	
Obsthof Altenriederer Apple-Carrot Apricot Winegarden Peach		
Soda * 0,25l	2,20	
Lemon Raspberry Elderflower		
Soda * 0,5l	3,20	
Lemon Raspberry Elderflower		
BEER FROM THE TAP		
Reininghaus 0,2l	3,90	
Jahrgangspils 0,3l	4,90	
Wiener Lager 0,2l	3,90	
Schwechater 0,3l	4,90	
Gösser 0,2l	3,90	
Märzen 0,3l	4,90	

BEER FROM THE BOTTLE

Kaltenhausen IPA 0,3l	6,50
Kaltenhausen, Salzburg	
Gösser Naturgold 0,3l	4,90
Alcoholfree Gösser, Steiermark	

WHITE WINE

Weisser Zweigelt 2022 0,125l	6,10
Johann Topf, Strass, Kamptal 0,75l 36,00	
Scheurebe Vulkanland 2022 0,125l	5,90
Josef Scharl, St. Anna, Steiermark 0,75l 35,00	
Gavi di Gavi Lugarara 2022 0,125l	7,50
La Giustiniana, Piemonte, Italien 0,75l 40,00	
Wiener Gemischter Satz 2023 0,125l	5,90
Rainer Christ, Jedlersdorf, Wien 0,75l 35,00	

ROSÉ & RED WINE

Rosé Halligalli 2021 0,125l	7,10
Johanna Markowitsch Göttlesbrunn Carnuntum 0,75l 39,00	
Zweigelt Zweifellos 2021 0,125l	5,70
Hannes Reeh Andau, Burgenland 0,75l 32,00	
Blaufränkisch 2020 0,125l	6,50
Weingut Umathum Frauenkirchen Burgenland 0,75l 38,00	
The Big Mountain Cuvée 0,125l	10,50
Scheibelhofer Erich Andau, Burgenland 0,75l 56,00	

SCHNAPS & SPIRITS

MANUFATUR GÖLLES

Apricot 2cl	7,50
Pear 2cl	7,90
Gesselberger Cuvée 2cl	6,80
Blackberry 2cl	15,50
Seasoned Apple 2cl	7,90
Seasoned Plum 2cl	8,20

QUALITÄTSBRENNEREI REISETBAUER

Red Williams Pear 2cl	10,50
Carrot Schnaps 2cl	12,10

DISTILLERIE POLI

Grappa Oro (Big Mama Bottle) 2cl	6,60
Grappa Barrique (Big Mama Bottle) 2cl	7,20
EDELBRENNEREI ROCHELT	
Gravensteiner Apple 2cl	15,50
Mirabelle (Golden Nancy) 2cl	17,90





Menu

UNO restaurant



davor

BEFORE

- 
Beef Tartar € 21,80
 Yolk | Black Garlic Aioli | Shallot Confit | Lovagebutter | Brioche
- 
Label Rouge Salmon Crudo € 19,20
 Jalapeño Sauce | Cilantro Oil | Caviar
- 
Organic Goat Camembert € 16,90
 Fennel – Grapefruit Salad | Banana Chutney | Walnutoil
- 
Coconut – Pea Soup € 7,20
 Basill | Onion | Chervil
- Beef Consommé** € 6,50
 Chives | Pancakestripes | Vegetables

Suppen

Covercharge € 2,90
 Bread | Variation of Butter |
 homemade Spread

hauptsächlich




MAINLY

- Uno's Caesar Salad** € 14,80
 Fresh Roman Salad | Ciabatta Croutons | marinated Tomatoes | Parmigiano | Capers | PancettaChips | Egg
 + **Black Tiger Shrimp 4 pc.** € 9,60
 + **Beef Tournedos (80g)** € 11,90
 + **grilled Chicken (100g)** € 8,20
- STEAK CUT'S**
- Beef Fillet 180g** € 27,50
Dry Aged Rib Eye 350g € 38,20
 How to be grilled: Rare | Medium | Well
- Steak Sandwich** € 23,80
 Beef | Pecorino | caramellized Onion | Horseradish Aioli | Baby Spinach | sour Tomato
- 
Cooked Beef of Young Bull € 27,90
 Herb – Pan Potato | marinated Babyonion | Spring Vegetables | Horseradishsauce
- 
Viennese Schnitzel of Veal € 26,90
 Parsleypotatoes | Lemon
- 
Braised Fillet of Char € 25,60
 Horeseradish-Potatopuree | Root Vegetables | Riesling Foam Sauce
- 
Rigatoni € 17,70
 Baby Spinach | Ricotta | Garlic Confit | Parmigiano | Pinenuts
- 
Burrata Ravioli € 19,40
 Tomato Sauce | Basil | Stracciatella di bufala | Parmigiano
- 
Roasted Cauliflower Steak € 20,40
 Herbsalad | White Bean Hummus | Zhoug Spice

Wählen Sie Ihre Beilage
 CHOOSE A SIDE DISH

dazu

SIDE DISHES

- 
Parmigiano Truffle Fries € 7,20
Rosemary Potatoes € 5,40

Wild Herbs Salad with Balsamico Dressing € 6,30
Boston Baked Beans € 6,50

Asian Cucumber-Radish Salad € 6,40

Saucen

SAUCES

- Bourbon Whisky Sauce** € 3,90
Green Peppercorn Sauce € 3,90



Café de Paris Sauce € 3,50

Horseradish Aioli € 3,20

Chili Mayo € 3,20

AFTERMATH

danach

- 
Kaiserwasser Pancake in Pieces € 12,10
 Plum Stew
- 
Molehillcake € 9,80
 Banana | Sourcherry Ragout | Bourbon Vanilla

This way to the digital Menu!

