



APERITIF

BILIMI

pear | lime | mint
6,4

SBAGLIATO

Antica Formula | Campari | sparkling wine
9,2

RHABÄRBL

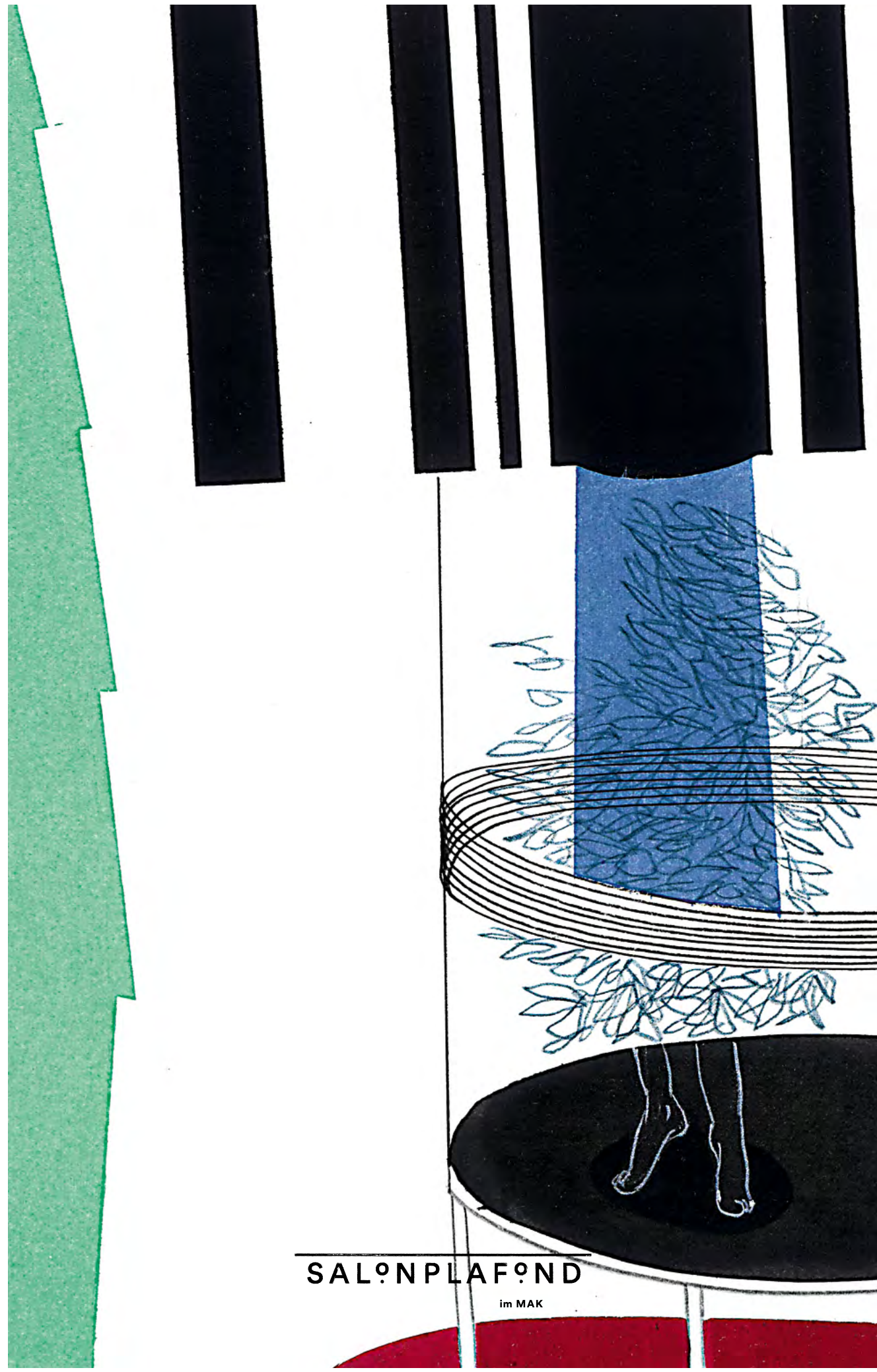
Russian Standard | Martini Ambrato
Angostura | rhubarb
9,8

PIMM'S CUP NO. 1

Pimm's No. 1 | ginger ale | orange
cucumber | mint | strawberry
8,9

ERDBEER-MOJITO

Varadero 3 Años | lime | strawberry | soda water
11,8



SALONPLAFOND

im MAK



STARTER

QUAIL BREAST
pea puree | miso mayonnaise
crispy chicken skin16

SALMON TROUT CEVICHE
coriander | avocado | buttermilk15

BURRATA
grilled peach | basil ice cream | rocket14

BEEF TARTAR
sweet-sour shiitake | chili emulsion
microgreens.....16

BABY LEAF SALAD
fried watermelon | goat cheese
candied nuts.....12

SOUP

COLD CUCUMBER SOUP
mint | smoked trout.....7

**LIME LEAF SOUP
MADE FROM CHICKEN**
lemongras | ginger | noodles.....7

FISH

BOUILLABAISSSE
scallops | char | prawn | saffron emulsion
bread from „Offerl bakery“29

SEABASS
capers and shallots | cimi di rapa
curd cheese dumplings.....28

DOMESTIC CHAR
tomato-mustardseed ragout | wild herbs24

VEGETARIAN

LINGUINI
poached egg | green asparagus
swiss made cheese speciality19

PEA RAVIOLI
cured lemon | buffalo ricotta
sprouts | peas.....18

FRIED PORTOBELLO MUSHROOM
salsa verde | zucchini-basil puree.....19

MEAT

PORK BELLY „SALONPLAFOND STYLE“
orange-fennel-salad | salsa verde.....22

CORN FEED CHICKEN BREAST
bbq rub | spicy couscous
summer vegetables.....22

RIB EYE CUT
homemade steak sauce | wild herbs | fries29

FLANK STEAK „TAGLIATA STYLE“
salsa verde | arugula
aged parmesan cheese | pine nuts25

**PASTRAMI
MADE ON THE „BIG GREEN EGG“**
cucumber relish | chili mayonnaise
romaine lettuce hearts25

VEAL ESCALOPE
potatoes-lamb's-lettuce | cranberries23

SIDE DISH

LEAF SALAD
house dressing5

POTATOES-LAMB'S-LETTUCE
pumpkin seed oil.....5

FARMER'S FRIES5

DESSERT

PASSION FRUIT PARFAIT
spiced pineapple | white chocolate9

MIXED BERRIES
berries | coconut ice cream
chocolate crumble | meringue.....9

CHOCO-MANGO-MANIA
chocomousse | mango jelly
mango sorbet.....9

QUEEN MUM
gin tonic jelly | calamansi sorbet
candied amalfi lemon.....9

VARIATION OF CHEESE.....14

COUVERT

our bread from Offerl bakery, olive oil & spread
3,5 p. P.

WOS IS ER DENN, WOS HAT ER DENN, WOS KANN ER DENN, WOS MOCHT ER DENN, WOS RED ER DENN WER GLAUBT ER DASS ER IS ?... (FALCO 1998)

The Salonplafond, located in the Museum of Applied Arts, is the modern interpretation of the traditional Viennese restaurant.

The kitchen style is marked by the passion for cooking and fresh, organic and local food.

Clear and unembellished, reduced to the essential – the taste! Mostly everything is self-made or purchased by small local manufactories who also love to craft.

The design of the menu reflects our love for art. This time the amazing artist – Desislava Unger – provides her beautiful pieces of art.

DESI SLAVA UNGER



Desislava Unger (born 1980 in Bulgaria) is one of the eminent print-makers of her time and widely known for her exquisite wood cuts.

www.desislavaunger.com

SALONPLAFOND

im MAK

WHITE WINE 1/8 l

HAJSZAN NEUMANN
Wiener Gemischter Satz Nussberg5,9

JURTSCHITSCH
Grüner Veltliner Terrassen4,9

HINDLER
Riesling Classic.....5,5

GROSS & GROSS
Sauvignon Blanc Jakobi.....5,9

TSCHERMONEGG
Roter Muskateller6,4

ROSI SCHUSTER
Aus den Dörfnern.....7,8

ROSÉ TRIENNES
Provence6,2

SPRITZER 1/4 l
GV Jurtschitsch4,5

RED WINE 1/8 l

PREISINGER CLAUS
Zweigelt Kieselstein6,2

HEINRICH
Pinot Noir Dorflagen.....6,8

JURTSCHITSCH
St. Laurent Jungle.....8,9

ROSI SCHUSTER
Blaufränkisch.....7,2

JUDITH BECK
Cuvée Ink.....5,9

SCHÜTZENHOF
Cuvée Dunkelbunt6,2

BIRGIT BRAUNSTEIN
Cuvée Wildwux.....7,9

SPARKLING WINE 0,1 l

KLOSTERSEKT4,4

VILLA DORAL
Rosé Frizzante5,4

MOLTÓ NEGRE Cava.....8,8

LARMANDIER-BERNIER
Champagne14

OTTAKRINGER DRAFT BEER

0,3 l 0,5 l
WIENER ORIGINAL.....3,8 4,4
HELLES ZWICKL.....4,4 5,4
ROTES ZWICKL.....4,4 5,4
HAUSMARKE 2 IPA.....5,7 7,4

BOTTLED BEER

TRUMER HOPFENSPIEL
light pilsner4,5

FRANZISKANER
wheat beer5,5

RASCHHOFER LEBENSKÜNSTLER
Witbier6,9

OTTAKRINGER Null Komma Josef
alcohol free.....4,5

UPA ULRICH
Pale Ale7,5

HOMEMADE

LEMONADE.....4,9
ICED TEA.....4,9
FRESH ORANGE JUICE.....4,9
PINK GRAPEFRUIT JUICE.....5,9

ORGANIC JUICES FROM NIKLES Kukmirn 0,25 l

KRONPRINZ APPLE.....4,2
WILLIAMS PEAR.....4,5
PEACH.....4,9
CHERRY.....4,9

WITH A SHOT OF WATER 0,5 l.....5,8

FOR ALL INFORMATION REGARDING INGREDIENTS AND ALLERGENS OF ALL OUR DISHES
YOU WILL RECEIVE FROM OUR LOVELY SERVICE STAFF, PLEASE GET IN TOUCH!
ALL PRICES IN EURO, INCL. TAXES.

LOOKING FOR MORE SPECIFIC AND BOTTLED WINES?
PLEASE ASK OUR STAFF FOR OUR LARGE WINE LIST!