

Announcements of seasonal dishes, special occasions, and the option to reserve a table in advance can be found on our website..



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béla béla

Bitte beachten Sie, dass der Verzehr mitgebrachter Speisen und Getränke in unserem Restaurant sowie in der Bar nicht gestattet ist.
Please note that the consumption of outside food and beverages is not permitted in our restaurant or bar.

béla béla

Restaurant Béla Béla / Fahnengasse 1 / 1010

Food for your Soul

b BELA`S DRINKS

SPARKLING WINE	0,1	0,75	RED WINE	1/8	0,75
Champagner			Zweigelt <small>organic</small> winery Beck	9,5	55
Perrier Jouet Brut	18,5	128	Kekfrankos <small>organic</small> winery Weninger	11	62
Perrier Jouet Rosé	21,5	148	Pinot Noir winery Markowitch	11,5	65
Veuve Clicquot Rosé		158	Pannobile <small>organic</small> winery G. Heinrich	14	77
Schlumberger			ROSE WINE	1/8	0,75
Sparkling	10	51	Rosé vom Zweigelt winery Jurtschitsch-Sonnhof	7,9	45
Rosé	12	54	Fräulein Rosé winery Mayer am Pfarrplatz		48
Chardonnay Brut Reserve		58	Mineral Water	0,33	0,75
Pinot Noir Brut Reserve		58	Römerquelle Still Prickelnd	4,9	11,5
WHITE WINE	1/8	0,75	San Pellegrino		13,5
Grüner Veltliner Neuland <small>organic</small> winery Zillinger	9	52	Aqua Panna		13,5
Sauvignon Blanc <small>organic</small> winery Sattlerhof	12	69	Limos & Juices		
Chardonnay Steinriegel <small>organic</small> winery Gesellman	13	75	Coca – Cola Light Zero	0,33	5,5
Muskateller winery Wohlmuth	9,5	55	Almdudler Fanta Sprite	0,33	5,5
Riesling Ried Loiben winery Pichler-Krutzler	12	69	Pago juices apple apricot pineapple	0,2	5,5
Beer	0,3	0,5			
Gösser Märzen	6	7,8			
Schladminger Zwickel	6	7,8			
Schleppe Pal Ale	8,5				
Gösser Naturgold alkoholfrei/non alcoholic		6,5			

b BELA`S DISHES

STARTER	MAIN COURSE
Brutus Salad With wild salmon, chicory, Asmonte cheese bacon vinegar, banana oil & pecan nuts	22,5
Vegan Labneh  With kohlrabi, pine nuts, passion fruit & microgreens	12,5
Duck Breast With popcorn, butter lettuce, salsa & soy caramel	19,9
"Sweet – Talking" <small>(recommend to share)</small>  Goat cheese espuma with Herrenhof Hony & mulberries	15,5
Beef Tatar x Herrenhof Style Simmental beef with mustard caviar, swiss truffle cheese & chive mayonnaise	22,9
Homage to Andi Wojta´s Minoritenstüberl Mini crackling dumplings with sauerkraut, liquorice & juniper jus	19,9
SOUP	
"The Emperor´s" Ooglio Soup with beef marrow, date & chives	12,5
Organic Celery Cream Soup  With truffle & vanilla pear	12,9
	Our Apprentice´s Signature Dish (conceived, calculated & curated by one of our culinary apprentices)
	Original Viennese Schnitzel (milk-fed veal)  32 With homemade potato salad, lemon & lingonberries
	Mushroom – From Cap to Stem  Smoked curry with pineapple & coconut
	Guinea Fowl Breast With risotto, currants & Treviso radicchio
	Short Ribs With polenta crêpe, cranberry & malt shallots
	Skrei Filet With Puy-style lentils, French mash & herb oil
	Signature Dish
	Beef roll of the Prime Cut of Organic Beef 28,5 With organic vegetables, organic coffee & potatoes