

# SCHNITZEL LOVE

Meissl & Schadr

## Gift Voucher

SPREAD THE SCHNITZEL LOVE

Available at the restaurant.  
Just ask our service staff or order  
it online: [shop.weitzer.com](http://shop.weitzer.com)



## The Schnitzel Love Book is here

Available at our restaurant.  
Just contact our service staff.

The most iconic gift book ever!  
Crazy and tempting, crispy & imperially,  
for devouring pages.

The perfect gift idea...

Do you want to make your  
own schnitzel? In our show kitchen  
we'll show you how to prepare the  
perfectly crisp schnitzel. Once a week.  
On Tuesdays from 4.00 to 5.00 pm.

Register by 3:00 pm – places are limited!  
includes schnitzel . . . . . 55.00

# WINE

## OUR HOUSE WINE

### Austrian white or red

Lyon carafe 0,46 l . . . . . 17.90  
per glass 1/8 l . . . . . 5.20

### WHITE

**Grüner Veltliner Weinviertel DAC 2021** . . . . . 38.00  
Weingut Groiss, Breitenwaida/Weinviertel 1/8 l 7.20

**Wiener Gemischter Satz DAC 2021** . . . . . 39.00  
Weingut Mayer am Pfarrplatz, Wien 1/8 l 7.30

**Riesling Antonius Kremstal DAC 2021** . . . . . 39.00  
Weingut Dockner, Göttweig/Kremstal 1/8 l 7.30

**Sauvignon Blanc Südsteiermark DAC 2021** 42.00  
Weingut Tement, Berghausen/Südsteiermark 1/8 l 7.40

**Grüner Veltliner Donauschotter 2020** . . . . . 49.00  
Weingut Strobl, Kirchberg am Wagram 1/8 l 8.40

**Gelber Muskateller Vulkanland 2021** . . . . . 39.00  
Weingut Krispel, Straden/Südoststeiermark 1/8 l 7.30

**Chardonnay Estoras 2021** . . . . . 39.00  
Weingut Esterházy, Trausdorf/Burgenland 1/8 l 7.30

**Weissburgunder 2021** . . . . . 44.00  
Weingut Stiegelmar, Rust/Leithaberg 1/8 l 7.70

**Blanc de Blanc Hochberg Reserve 2020** 47.00  
Weinhaus Haiden, Oggau/Leithaberg 1/8 l 8.20

### ROSÉ

**Rosé 2021** . . . . . 39.00  
from the Magnumbottle 1,5 l 1/8 l 7.20  
Weinhaus Haiden, Oggau/Leithaberg

### RED

**Zweigelt Steinriegel Rossi 2020** . . . . . 39.00  
Weinhaus Haiden, Oggau/Leithaberg 1/8 l 7.30

**Blaufränkisch Rusterberg 2020** . . . . . 44.00  
Weingut Triebaumer, Rust/Burgenland 1/8 l 7.70

**Merlot Muschelkalk 2019** . . . . . 44.00  
Weinhaus Haiden, Oggau/Leithaberg 1/8 l 7.70

**Cuvée Heideboden 2019** . . . . . 47.00  
Weingut Stiegelmar, Rust/Leithaberg 1/8 l 8.20

# BEVERAGES

## CHAMPAGNE & SPARKLING WINE

Gelber Muskateller sparkling wine 0,1 l 8.00  
Rosé sparkling wine 0,1 l . . . . . 9.00  
Perrier Jouët Brut 0,1 l . . . . . 14.90  
Perrier Jouët "Blason Rosé" 0,1 l . . . . . 18.00

### NON ALCOHOLIC

**Thalheim Heilwasser still|prickelnd 0,75 l** . . . . . 7.80

**San Pellegrino 0,25 l | 0,75 l** . . . . . 3.60 | 6.90

**Gasteiner still|prickelnd 0,33 l | 0,75 l** . 3.60 | 6.90

**Acqua Panna 0,25 l | 0,75 l** . . . . . 3.60 | 6.90

**Coca Cola, Zero, Light 0,33 l** . . . . . 3.90

**Frucade 0,33 l** . . . . . 3.90

**Schartner Bombe Lemon 0,2 l** . . . . . 3.90

**Almdudler 0,35 l** . . . . . 3.90

**Thalheim Limonaden 0,33 l**  
grapes, wild berry, raspberry . . . . . 3.90

**Styrian juices 0,2 l** . . . . . 3.90

**Lemon soda\* 0,25 l | 0,5 l** . . . . . 2.80 | 3.90

**Raspberry soda\* 0,25 l | 0,5 l** . . . . . 2.80 | 3.90

**Red Bull, Sugarfree 0,25 l** . . . . . 5.00

**Organics Lifetime Drinks 0,25 l** . . . . . 4.40

Simply Cola, Bitter Lemon, Ginger Ale,  
Tonic Water, Ginger Beer, Black Orange,  
Purple Berry, Viva Mate

### COFFEE

**Melange** . . . . . 4.60

**Espresso** . . . . . 3.50

**Double Espresso** . . . . . 4.90

### BEER

**Thalheim Pils 0,33 l** . . . . . 4.20

**Reininghaus from the barrel 0,3 l** . . . . . 3.90

## Velkopopovický Kozel

Bohemia's best beer

with the unpronounceable name. Don't worry,  
you'll have it down by your third glass.

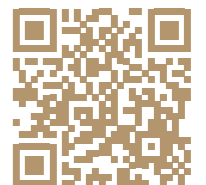
0,125 l . . . . . 1.90

0,3 l . . . . . 4.50

RESTAURANT

Meissl & Schadr

WIEN



### ALLERGENES

Please ask our service staff for information  
about ingredients used in our dishes that  
could cause an allergic reaction or intolerance.  
All prices include VAT. Typing and printing errors reserved.  
\*Non-alcoholic beverages for kids.

THOU, HAPPY AUSTRIA

## ASSIETTEN

Viennese hors d'oeuvres – get your tastebuds tingling and taste this range of local specialities.

• **Viennese ham** with horseradish cream egg

• **Pulled pork** Viennese style with Turkish pepper and radishes

• **”Tafelspitz“ (boiled beef) in aspic**  
(served in a bundt pan)

• **Pikeperch wrapped in bacon**  
with tomato and paprika-seasoned cabbage

• **Heart in cream sauce** with breadcrumb dumplings

• **Breaded potato croquettes** with rémoulade

• **Beef fillet goulash** with peas

• **Vegetable tartare** with chives sauce  
per piece 5.90

## STARTERS

• **Shrimp-cocktail** a true classic . . . . . 17.90

• **Beef tartare** traditionally chopped by hand . . . . 18.90

• **Bone marrow** – a true Viennese delicacy . . . . 11.90  
grilled with parsley, capers and toasted bread

• **Waldorf salad** . . . . . 12.90  
the original from New York, with spicy walnuts

## SOUPS

• **Bouillon made from boiled beef** . . . . . 5.50  
with your choice of addition: Semolina dumplings,  
”Frittaten“ (sliced savoury pancakes) or  
Spleen crostini

• **Watercress cream soup** (veg.) with peas . . . 6.20

• **”Kaisersuppe“ (Emperor’s soup)** . . . . . 7.50  
hearty, traditional Austrian veal soup with  
vegetables, sweetbreads and tongue

• **Meissl & Schadn soup variations** . . . . . 10.50  
Original Olio Hofball soup, Hungarian fish soup,  
(Halászlé) and emperors soup with sweetbread,  
tongue and root vegetables

MEISSL & SCHADN

## ”Wiener Schnitzel“

(breaded fried veal)

FRESH FROM OUR SHOW KITCHEN

**The real Wiener Schnitzel  
is always made of veal.**

Fried in clarified butter,  
lard or vegetable oil.

**25.90**

**With your choice of side:**

Potato salad / mayonnaise salad /  
cucumber salad / parsley potatoes . . 5.20

Wild cranberries . . . . . 2.90

Viennese garnish of parsley, capers,  
hard boiled egg and anchovies . . . 3.30

### Wiener Schnitzel à la Meissl & Schadn

INTERESTED IN TRYING  
YOUR SCHNITZEL THE WAY IT WAS  
SERVED TO STEFAN ZWEIG, SIGMUND  
FREUD AND ARTHUR SCHNITZLER AT  
HOTEL MEISSL & SCHADN?

Fried in lard. Served with  
Viennese garnish, wild cranberries  
and potato salad.

**33.50**

**A delightful treat  
without meat**

## Baked Celery Schnitzel

Gets served with:  
Wild cranberries, homemade tartare sauce,  
sweet salad (apple compote).

**19.90**

MEISSL & SCHADN

## ”Tafelspitz“

(boiled beef)

BEEF SERVED FROM THE  
MEAT CART

VEGETARIAN

„Tafelspitz“  
(boiled beef),  
shoulder, short ribs, tongue  
and bone marrow served with  
cream spinach, carrots,  
potato hash, apple horse-  
radish, chive sauce and  
horseradish bread sauce



Breaded and  
fried egg, cream  
spinach, carrots,  
potato hash, apple horse-  
radish, chive sauce and  
horseradish bread sauce  
For those who can  
do without beef.

**31.50**

daily  
12-2.30 pm  
6-10 pm

**22.00**

## MAINS

**Viennese style roast beef with  
gravy and onion** . . . . . 25.90  
to choose slowly braised OR pan fried  
with fried potatoes and mustard pickles

**Chicken paprikash** . . . . . 20.50  
with butter dumplings and grilled pepper

**Esterházy lentils with cream** (veg.) . . . . . 15.60  
with julienned root vegetables  
and crouton-horseradish

**Roasted beef liver** with buttered potatoes . . . 19.50

**Hungarian bell pepper** (veg.) . . . . . 16.00  
with vegan meat-rice served on  
pumpkin-tomato sauce

**Linguini** in white wine sauce . . . . . 17.90  
with Parmesan cheese, rocket salad and melted  
cherry tomatoes

**Hungarian-style fish** . . . . . 25.90  
Catfish, pikeperch and salmon trout,  
with paprikash and caraway potatoes

**Brown trout fillet meunière** . . . . . 26.50  
with brown butter, parsley potatoes and lettuce

A DISH BY PRINCE METTERNICH  
(1773-1859)

## Minced patties à la Metternich

Minced veal with coriander, hollandaise  
sauce, soft-boiled egg, baby spinach  
and potato mousseline.

**24.90**

## SALADS

**Mixed salad** . . . . . 5.90

Tomato, lettuce, cucumber salad with sour cream and  
potato salad with or without pumpkin seed oil

## DESSERTS

”Something so sweet can't possibly be sinful.”

**Viennese Crèmeschnitte** . . . . . 7.90

**Crème du jour – strawberry sorbet** . . . . . 6.90  
with fresh whipped cream

**„Powidltascherl“** . . . . . 11.50  
plum dumplings with breadcrumbs

**„Wiener Wäschermädeln“** – apricots . . . . 13.50  
in crisp batter with vanilla sauce and cherries

**Violet sorbet à la Empress Sisi** . . . . . 7.50

**„Rigó Jancsi“** – rich Hungarian chocolate . . 9.50  
cake with whipped cream

FRESH FROM OUR SHOW KITCHEN

## Apple strudel

Do you want to learn how to make an apple  
strudel like the Viennese do? Let us help.  
Learn how it's done in our show kitchen.  
Once a week – every Monday  
3.00 pm - 4.00 pm

Register by 1:00 pm – places are limited!  
Includes apple strudel . . . . . 45.00

**6.50**

## ”Salzburger Nockerln“

(cloudlike soufflé)

for 3 persons "das Original" . . . . 25.50  
for 1 person "der Mönchsberg" . . 15.50

These are prepared to order and take between 15 to  
30 minutes. We recommend to try a glass of our  
delicious dessert wine while you are waiting.

Sweet like love and tender like a kiss.

Johann bread, butter and cover charge  
in the evenings per person 4.20  
(At lunch time served only upon request)