



## WINE SHOP



Carnuntum Wine Store with more than 150 wines  
You will find our shop prices in our wine list  
**Special discount - 10 % rebate for 6 bottles**  
(6 bottles and more – also assorted)



## GIFT COUPON

We prepare gift coupons for you  
Please choose your desired value (over 50 Euro)



## CELEBRATIONS

It is our pleasure to organize your event



## ARTNER AUF DER WIEDEN

We are looking forward to see you also in our other Restaurant:  
Floragasse 6, 1040 Wien, Mo - Fr. 12:00 – 24:00  
Sa., Su. & Bank Holidays 18.00 - 24:00



## FREE WLAN

Password: ARTNERWLAN



Lunch Bread and Olive Oil 1,50 €  
Dinner Bread and Butter 2.90

**Prices** in Euro  
taxes and duties are included

### Allergy Information

A: Gluten, B: Shellfish, C: Egg, D: Fish, E: Peanut, F: Soja,  
G: Milk/Lactose, H: Edible Nuts, L: Celery, M: Mustard,  
N: Sesame, P: Lupine, O: Sulfite, R: Molluscan

# STARTER

## Beefsteak Tatar ACGM

with anchovy, shiso and crispy Ciabatta  
15.80 €

## Salmon D

with Ash, Cucumber and Mustard Leafs  
12.80 €

## Ceviche DBFN

Prawn and Redfish  
Beans and Yam  
13.80 €

## Crispy Softshellcrab ABCGM

with Aioli, Fennel and Granny Smith  
14.80 €

## Scallops MOR

from the grill with Nduja, Salsa Verde  
and Amalfi-Lemon  
14.80 €

## Sweetbread of veal ACG

with Caramelljus  
Apple and Rosemary  
11.80 €

## Around the Mediterranean Sea

min 2 Persons, MFCRGLO

Variation of Tapas  
11.80 € pP

## SALADS

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## Goatcheese

with Pumpkin & Apple from the Oven  
and salty Caramell  
11.80 €

## Artner's Salad mixed green Leafs MGNO

with Sherry, Oven-Beets, Tomatoes  
and crispy Parmesan  
9.80 €

## SOUP

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## Cream of Jerusalem Artichoke from the Grill A

with Txogitxu and Ricotta  
7.90 €

# MAIN DISHES

## FISH

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### Young Monkfish DGL

Roasted on bone  
with Capers, Spinach and Coliflower  
25.90 €

### Charfilet DGHAL

with Cima di Rapa  
Tarragon and Duett of Beans  
19.90 €

## CLASSICS

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### Original Viennese Schnitzel ACG

of Veal with Parsley-Potatoes  
19.90 €

### Jerk Chicken AM

with roasted Eggplant  
and fermented Cucumbers  
18.90 €

### Rack of Lamb AH

with Seagrass, Thaicurry  
Sweetpotatocream  
Mango and Shiitakemushrooms  
24.90 €

### Deer grilled and braised AGMO

Founders Porter, with Polenta  
23.90 €

# BURGER

200g Minced Meat from Fleckvieh at Homemade Brioche

## CHAR-GRILLED

### Classic Cheese & Bacon ACGLMO

Caramelized Onions, Tomatoes,  
Cheddar, Salad  
13.90€

### Basque Style ACGLMO

Txistorra, Aioli, roasted Peppers,  
Onions-Pickles  
14.90 €

### Artner No. 1 ACGLMO

Avocado, Coriander, Rucola  
Red Onions and Tomato  
14.90 €

All Burgers are served with homemade Ketchup and Cole Slaw.

# COMBOS

## Lunch Combo, 12:00 – 15:00

at any Burger starting from 13.90 €  
Soup or Salad plus 1 Dessert  
Based on Today's Special FREE

## After Office Combo, 16:00 – 18:00

Flat Iron Tagliata 200 g from US Black Angus 17 €  
1 Sauce and 1 Side Dish FREE

## Late Night Combo, 22:00 – 23:00

Côte de Boeuf dry aged 500 g for 2 Persons 58 €  
1 Sauce and 2 Side dishes FREE

## Garstufen

rare  
medium rare  
medium  
done

roh  
blutig  
rosa  
durch

bleu  
saignant  
à point  
bien cuit

rasch angebraten, innen roh und kühl  
rasch angebraten, noch blutig, lauwarm  
rosa und warmwell  
durchgebraten und heiß

# BEEF & CO.

Simmentaler Calves from Austria

## Rib Eye

300 g, 24 €

## Côte de Boeuf

» Dry Aged «

500 g, for two Persons, 58 €

Zebu-Beef from Brasil

## Filet Mignon

LADY'S CUT

150 g, 17 €

HEAVY CUT

250 g, 26 €

CHATEAUBRIAND

500 g, for 2 Persons, 52 €

Black Angus USDA Prime – Creekstone Farms – USA – Kansas

## Flat Iron-Steak

200 g, 17 €    300 g, 19 €

Black Angus – Uruguay – Grain Fed

## New York Strip

270 g, 28 €

## Rib Eye

300 g, 30 €



[tju:gitsu] – San Sebastian – Bask

## PRIME RIB – TXOGITXU

800 - 1300 g for 3 – 4 Persons

per 100 g, 16 €

12-18 YEAR OLD COW  
FROM THE BASQUE COUNTRY/PORTUGAL  
DRY-AGED FOR 6 WEEKS

SAUCES & BUTTER, each 2€ • Caramelized Pepper Jus (GLO) • Sauce Bearnaise (CGO)

- green Chimichurri Sauce (O) • Misobutter (DMFGN)
- homemade Ketchup • Tomatosalsa

VEGETABLES, each 4€ • Grilled Ratatouille

- Artichoke & Spinach with Almond (H)
- Pimentos de Padron from the grill
- Beets from the Oven with Lemon
- Mixed Leafs with Sherry (MOG)

SIDE DISHES, each 4€ • truffled Mac & Cheese Gratin (AGP)

- Cream of Potatoes with garlic (G)
- creamy Polenta with Manchego Cheese (G)
- Artner Homemade-Pommes
- Rosmary-Patatinos (G)

# SWEET & CHEES

## DESSERTS

### Chocolate - soufflé

solid and liquid with cherry

9.90 €

AGH

### Crème Brûlée

with tangerine and passion fruit sorbet

9.90 €

CG

### Poppy nougat dumplings

with Zweigelt Gewürzsabayon

about 15 minutes

8.90 €

ICGO

### Smoke almond mousse

with rum fruits

8.90 €

ACG

### Ice-Cold Variation

Variation of homemade Sorbets and Icecreams

7.90 €

CGO

### Cheese

small 11 € / regular 14 €

GO

