



Dear Guests,  
we are happy to welcome you at Artner am Franziskanerplatz.

We wish you a great stay and a pleasant time!

Yours Markus Artner,  
Chef de Cuisine Gerald Angelmahr,  
Chef de Service Mara Hauseder & your Artner Team

## Aperitif

Testa Rossa	sparkling wine with raspberry	0,1l	6.50
Gin & Juice	Fords Gin with red berry juice		9.50
Chapuy	Rosé Brut Champagne	0,1l	12,90
Muskateller Frizzante		0,1l	6,50
Campari	with fresh orange juice		9.50
“ Pfiff”	beer Starobrno	0,1l	2.00
<b>NEW and made with love..</b>			
Cider	Thronprinz Austria	0,33l	6,50

### Voucher

We gladly issue a vouchers at your choice  
starting from a value of euro 50,-

**Free WLAN - Passwort: ARTNERWLAN**

Cover :

Lunch 1.90 € - Dinner 2.90 €

**We would be glad to inform you about news and special events**

Easy to register for the newsletter: [www.artner.co.at](http://www.artner.co.at)

allergen information

A: gluten cereals B: crustaseance, C:eggi, D: fish, E: peanuts, F: soya, G: milk / lactose, H: pulses, L: celery,  
M: mustard, N: sesame, P: lupinen, O: sulfites, R: molluscs

... a small sample

**TKOGITXU** [tʃu:gitsu]

24 months aged ham of beef  
olives / roasted peppers / piment d' espelette

AD  
10.90

# STARTER

**spring salad**

„solo“ asparagus / tomatoes / organic baked eg / wild garlic pesto

ACGD  
14.90

**organic char from Mariazell**

ricotta / cucumber / „Charentais“ melon / watercress

ACGD  
14.90

**beef tatar**

avocado / red radish / „Mumbaï“ curry / roasted bread

ACGL  
16.90

**Artner's roastbeef salad**

truffle marinade / buffalo mozzarella / tomatoes / olive oil

ACGL  
15.80

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## soups ...

**clear beef broth**

semolina „Schöberl“ / root vegetables / sliced pancakes

ACG  
7.90

**ramson cream soup**

ravioli / cow cream cheese / citrus flavor

ACG  
8.90

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## seasonal, regional & delicious

**white Solo asparagus (Marchfeld)**

potatoes / sauce hollandaise or breadcrumbs butter

ACG  
starter: 14.50 / main dish: 22.90

... try our special ham with the  
asparagus

**TKOGITXU** [tʃu:gitsu]

10.90



# MAIN DISHES

## crispy pork belly

young broccoli / swede / greaves-semolina-roll / marjoram jus

ACGLO  
19.90

## Wiener Schnitzel

### breadcrumbs and fried veal scallop

potatoes with parsley

ACG  
22.90

## sea bass from the embers

potato gnocchi / pod vegetables / morel / Peas „Nagé“

ACOL  
25.90

## monkfish saltimbocca

saffron risotto / prosciutto-sage-sauce / green asparagus

DG  
28.90

## „Acquerello“ ramson risotto

feta cheese / „Taggiasché“ olives / pine nuts / Amalfi lemon

ACGOE  
15.80

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## burger...

*200 g beef chops with brioche*

### Cheese & Bacon

caramel onions / tomato / cheddar cheese / bacon / salad

ABCE  
16.90

### ARTNER No. 1

avocado / arugula / red onions / tomato / chorizo

ACGLMO  
16.90

*We serve the burgers with homemade ketchup*

# BEEF & CO.

*specially matured and grilled over charcoal at the JOSPER GRILL*

## Simmentaler Kalbin - Austria

<b>Flank Steak</b>	250 g	served <u>medium rare</u>	26
<b>Onglet – Hanging Tender</b>	180 g	served <u>medium rare</u>	22
<b>Côte de Boeuf „Dry Aged“</b>	ab 500 g for 2-3 people		
	à 100 g		12

## Black Angus, Grass Fed – Argentina

<b>Filetsteak</b>	Lady-Cut	150 g	21
	Heavy-Cut	250 g	28
<b>Chateaubriand with truffle butter</b>	450 g	for 2 people	49
<b>Rib Eye</b>	300 g		28

## Hereford, Grain Fed – Australia

<b>New York Strip – sirloin</b>	280 g		28
<b>Tomahawk “Prime Rib” Black Angus</b>	from 1 kg for 2-3 people		
	à 100 g		12

## sauces & butter

sauce Bearnaise	MCGO		
spicy BBQ mayonnaise	CGM		
parsley garlic butter	GFM	each	2
Cognac – pepper cream sauce	GLO		3

## side dishes & vegetables

Parmigiana of mediterranean vegetables	G		
spinach with walnuts	EG		
wild grow broccoli with bread	G		
mixed leaf salad with sherry dressing	O		
colourful tomato salad with spring onions			
homemade steak fries			
mashed potatoes with shallots	G		
potatoes with rosemary		je	4.20
mushrooms with manchego cheese	G		6.20

# SÜSSES & KÄSE

## DESSERT

### Eiskalte Variation **CGO**

3 saisonale Sorbets / Fruchtsalat

8.90

### Topfen – Schokoladeknödel **ACGHO**

Sauerkirsche / Amaretto

9.90

### Mascarpone mit Powidl **ACGHO**

Salzmandeln / Mandarinsorbet

9.90

### Nougat-Mousse-Törtchen **ACGH-**

Himbeere / Pistazie

10.90

### Schokoladen – Nuss Küchlein **ACGEO**

Tahiti-Vanilleeis / weisser Mocca

11.90

### Variation of Sorbets **CGO**

3 seasonal sorbets / fruit salad

### Chocolate Dumplings **ACGHO**

sour cherry / amaretto

### Mascarpone with Plums **ACGHO**

salted almonds / tangerine-sorbet

### Nougat mousse cake **ACGHO**

raspberry / pistachio

### Chocolate – Nuts - Cake **ACGHO**

Tahiti-vanilla-ice cream / white mocca

## Käsevariation **GO**

### Cheese

1 Stück 4 € / 4 Stück 13 € / 7 Stück 16.50€

dazu servieren wir Artner's Chardonnay Beerenauslese-Gelee und Confit d'Oignons

Genießen Sie Vacherin Mont d'or auch warm zum Löffeln

€ 24.90 für 2 Personen

## Weinempfehlung

Artner Beerenauslese 2015

1/16 € 7.90

Taylor's LBV 2011

1/16 € 8.50