

#### 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 AM FRANZISKANERPLATZ

We are looking forward to see you also in our other Restaurant: Franziskanerplatz 5, 1010 Wien, Mo - Sa. 12:00 - 24:00

#### FREE WLAN

Password: ARTNERWLAN

Lunch Bread and Couvert 0,90 € 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/LactoseH:Edible Nuts, L: Celery, M: Mustard,
N: Sesame, P: Lupine, O: Sulfite, R: Molluscan



# Around the Salzkammergut

min 2 Person, MFCRGLO

Variation of Tapas 11.90 €

#### Beefsteak Tatar ACGM

with alp cheese-mustard and spicy rye bread toast 13.90 €

# Deer from the Laudachtal

AGLMO

with sherry vinegar, celery and ceps 14.90 €

# Matjes from the lake Traunsee ACDGMO

with elderberry, marinated onions and chickweed 12.90 €

# Ham from the Chamois GCLO

with parsnip, yolk and wild herbs 12,90  $\in$ 

## Blood sausage AFGMO

with kohlrabi, truffle-vinaigrette and alp cheese 11.90 €

#### SALAD

#### Autumn leafs HM

with sherry artichokes, caramelized nuts and orange dressing 9.90  $\in$ 

#### SOUP

# Cream soup of

ceps GLO

with Mangaliza-ham and oranges 6,90 €

#### Russian wild duck tea ACGL

with marrow dumplings and trout caviar 8.go €



#### FISH

# Char from the Aurachtal

#### ACDGLMO

with fried autom leafs, roasted onions, walnut butter and potatoes 21.90 €

# Sheatfish from the Neusiedler lake ADGLO

black salsify creamy and crispy with peas and orange sauce 21.90 €

#### CLASSICS

## Original Viennese Schnitzel ACG

of veal with potato field salad 19.90 €

# Lamb from the grill ACFGLMO

with paprika-cabbage, lemon jelly, semolina and feta cheese 22.90 €

# Roe deer from the Salzkammergut AGO

with artichoke, leek, berries and coffee 24.90  $\ensuremath{\varepsilon}$ 

# BURGER

180g minced meat from Fleckvieh in homemade Brioche

HAR-GRILLED

#### Classic ACGLMO

Caramelized Onions, Tomatoes, salad, BBQ sauce 12€

# Wellington Style ACGLMO

Cheddar, portobellos, caramelized onions, salsa verde, salad 12€

#### The Baske ACGLMO

Aioli, Txistorra, grilled pimentos, red onions, rucola 13€

### Rossini's ACGLMO

Truffle Mayo, Goose Liver, young spinach, Portobello 18 €

All Burgers are served with homemade Ketchup and Cole Slaw.



Please ask the staff about the lunch

Thank you!



Simmentaler Calves from Austria

## Rib Eye

270 g, 22€

# Côte de Boeuf » Dry Aged «

450g-600 g, for two Persons, per100gr 9,50 €Filet Steak LADY'S CUT 150 g, 17 € HEAVY CUT 250 g, 26 €

#### Viennese onions roast

18og. 18€

Hereford USDA Choice – Greater Omaha – USA Nebraska 🛥

#### Flat Iron-Steak

200 g, 17 € 300 g, 19 €

Angus, Grainfed - Uruguay -

New York Strip

Rib Eye

270 g, 25 €

300 g, 28€

[tʃuːgitsu] - San Sebastian – Bask

PRIME RIB - TXOGITXU

per 100 g, 15 €

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

800 - 1300 g for 3 - 4 Persons

SAUCES & BUTTER, each 1,80€ •

Port wine sauce(GLO) • Sauce Bearnaise (C G O) • Chimichurri Sauce (O) • Homemade ketchup • Café de Paris butter (GM)

VEGETABLES, each 3,90€ •

Marrow vegetables (GL) • Lemon spinach • Green asparagus with parmesan (G) •

# SWEET & CHEES

Mixed mediterranean vegetables • Salad with carrot-orange dressing (HM)

SIDE DISHES, each 3,90€ •
Homemade fries • Rosemary patatinos • Potato-mushroom puree

#### White chocolate ACGNO

with sesame and plums 8.90 €

#### Curd cakes ACGO

with nut-butter crumps and variation of elderberry 8.90 €

# Pear pie ACGH

with nougat and hazelnut ice cream 8.90 €

Ice-cold Variation cgo

7.90€

Cheese 60

Small 9,90 €/ normal 12,90 €

