



OUR MENU OPTIONS

The name Plachutta is the epitome of “Tafelspitz” and the Viennese boiled beef tradition. In our copper cauldrons we only serve the best cuts of veal and beef from our pasture-raised cattle.

Appetizers

to expand your menu:

Plachutta’s Tafelspitz beef aspic €16.2

with field salad, chives & seed oil
vinaigrette LO

Goose liver crème brûlée €19.8

with butter toast
& wild cranberries ACGO

Plachutta’s beef tartare 120g €19.8

with butter & toast ACDGM

Starter trilogy €21.0

Tafelspitz aspic, goose liver &
beef tartare ACDGLMO

Menu 1

€62.0

Plachutta’s beef broth

with freshly prepared soup garnish of the day

“Tafelspitz”

served in a copper cauldron with root
vegetables, leek, chive sauce, apple horseradish,
bread horseradish, creamed spinach &
hashbrowns ACEFGLN

Dessert

Choose your dessert from
our selection

Menu 2

€55.0

Plachutta’s beef broth

with freshly prepared soup garnish of the day

Three different cuts of boiled beef

served in a copper cauldron with root
vegetables, leek, chive sauce, apple horseradish,
creamd spinach & hashbrowns ACEFGLN

Dessert

Choose your dessert from
our selection

Menu 3

€54.0

Cream soup of the season

We will be happy to inform you about the
cream soup upon request.

Beef fillet tips in mushroom cream sauce

with herbs & buttered dumplings ACG

Dessert

Choose your dessert from
our selection

You can find more menus and our dessert selection on the next page.



Menu 4

Pescetarian Menu

€51.0

Cream soup of the season

We will be happy to inform you about the cream soup upon request.

Plachutta's fish combination

with tomato-olive-caper salsa & parsley potatoes DGL

Dessert

Choose your dessert from our selection

Menu 5

Vegan Menu

€44.0

Starter salad

Mixed leaf lettuce with cherry tomatoes, pine nuts & balsamic dressing HO

Dish of the month

We will be happy to inform you about the vegan dish upon request.

Dessert

Homemade sorbet with mint

Desserts

Please choose a dessert for your menu

Curd cream casserole

with vanilla cream & raspberry sauce CG

Praline chocolate mousse

fine chocolate mousse with fruit sauce GH

"Chocolate cake in a shirt"

with chocolate sauce & whipped cream ACGH

Allergens according to Codex recommendation: A cereals containing gluten/ B crustaceans/ C egg/ D fish/ G lactose/ E peanut/ F soy/ H nuts/ L celery/ M mustard/ N sesame/ O sulphites/ P lupins/ R molluscs

Viennese baked goods, homemade spread, butter & cover € 4.8 / Price includes all taxes

BEVERAGE SUGGESTIONS

Aperitif

“Bellini” white peach mousé infused with Prosecco o	0,1l	8.7
“Schilchersekt” from the winery Reiterer in southern Styria o	0,1l	7.6
“Hollersekt” elderflower essence infused with Schlumberger sparkling wine o	0,1l	7.6
Ginger Mint Spritz with ginger, lime & tonic water - non-alcoholic	0,25l	6.5
“Veneziano” Aperol Sprizz with Prosecco o	0,25l	8.4
Schlumberger sparkling wine single glass	0,1l	7.9

Tap Beer from the „Ottakringer Brauerei“

Ottakringer Bio Zwickl cloudy, a Viennese brew speciality A	0,33l	5.2
Ottakringer Goldfass Pils hoppy, elegant A	0,33l	5.2

Non Alcoholic Drinks

Vöslauer mineral water still/ sparkling	0,33l	4.8
Vöslauer mineral water still/ sparkling	0,75l	8.4
Orange juice freshly squeezed	0,20l	5.8
Apple juice cloudy	0,20l	4.4

Coffee & Natural Organic Tea

Espresso single/ double	4.3 / 5.5
“Brauner” single/ double	4.4 / 5.6
“Verlängerter” espresso with double the amount of water	4.9
“Wiener Melange” Viennese classic G	5.2
Cappuccino original with milk foam G	5.9
Very Early Grey black tea with the sparkling freshness of bergamot organic	5.1
Lemon Green green tea with the refreshing aroma of lemon organic	5.1
Mountain High harmoniously balanced with aromatic mountain herbs organic	5.1

Local Brandy

Apricot Wallner, Gols wine-growing community Neusiedl am See	2cl	6.5
Williams Pear Gölles, Riegersburg in southern Styria	2cl	6.8
Old Plum Gölles, Riegersburg in southern Styria	2cl	6.9
Rowanberry Brandy Gölles in southern Styria	2cl	8.4

WINE SELECTION

White Wine

Grüner Veltliner “Plachutta Selection”	12,5 vol%	2022	40
Schloss Gobelsburg Winery, Kamptal animating drinking experience, classic Veltliner spiciness			
Grüner Veltliner Smaragd “Ried Kellerberg” DAC	13,5 vol%	2022	71
Domäne Wachau Winery, Dürnstein, Wachau fine, fruity and spicy, dense and long-lasting			
Riesling Federspiel „Ried Setzberg“ DAC	12,5 vol%	2023	56
Winery Lagler, Wachau delicate tropical fruit aromas, light with fresh acid			
Riesling DAC „Heiligenstein“ bio	12,5 vol%	2022	61
Winery Jurtschitsch, Kamptal fresh, dense & long lasting, a very fine Riesling!			
Chardonnay “Reserve”	13,5 vol%	2022	54
Krug Winery, Gumpoldskirchen, scent of ripe apples and exotic fruits			
Sauvignon Blanc organic	13,5 vol%	2022	54
Winery Gesellmann, Deutschkreutz, Neusiedlersee spicy aromas of exotic fruits, elegant on the palate, pleasant acidity			
Gelber Muskateller Sand and Schiefer DAC bio	12,0 vol%	2023	50
Tement Winery, Berghausen, Southern Styria light, fresh and fruity on the palate			

Red Wine

St. Laurent “Selection”	13,0 vol%	2018	54
Juris Winery, Gols, Neusiedlersee, Burgenland beautifully integrated tannins, strong, long-lasting finish			
Pinot Noir “Under the Terraces”	13,5 vol%	2019	64
Umathum Winery, Frauenkirchen, Neusiedlersee, Burgenland burgundy nose, a top class pinot noir			
Zweigelt “Heideboden”	13,5 vol%	2020	48
Gsellmann Winery, Gols, Neusiedlersee, Burgenland fine fruity bouquet, dense on the palate			
Blaufränkisch Reserve “Plachutta Selection”	13,5 vol%	2021	48
Iby Winery, Horitschon, Central Burgenland aromas of sweet cherries, pleasant finish			
Cabernet Sauvignon-Merlot	14,0 vol%	2017	60
Robert Schlumberger Winery, Bad Vöslau, dense fruit, rich in extracts, noble tannins			

We look forward to your selection!

If you have any further questions, we would be happy to provide you with personalised advice.

Please contact us at hietzing@plachutta or **01 87 770 87-64**.

plachutta.at

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