

KAISERBAHNHOF

KULINARIK & FESTE





APPETIZERS

Glass Prosecco Vivo	5,20 €
Glass Prosecco Vivo with elderflower syrup or orange juice	6,10 €
Glass Prosecco Rose	6,10 €
Glass Prosecco Bellini	5,90 €
Campari Soda	4,90 €
Campari Orange	5,20 €
Aperol Spritzer	6,10 €
Aperol squirted with Prosecco	6,90 €
Hugo	6,90 €
Limoncello splashed	7,50 €

BEERS

	0,5 lt.	0,3 lt.	0,2 lt.
Budweiser on tap	5,20 €	4,50 €	4,00 €
Ottakringer Wiener Original on tap	5,00 €	4,20 €	3,50 €
Bottle Paulaner	5,90 €		
Bottle Gösser Radler	6,10 €		
Bottle Gösser nonalcoholic	5,90 €		
Bottle Ottakringer Black beer	5,20 €		

WINES BY THE GLASS

WHITE WINES

Gelber Muskateller , Winery Wenzl, Gols, BGL	1/8	4,70 €
Grüner Vetliner , Winery Wenzl, Gols, BGL	1/8	4,50 €
Chardonnay , Winery Wenzl, Gols, BGL	1/8	4,70 €
Gem. Satz Kabinett , Winery Pferschy-Seper, Mödling, Nö	1/8	4,50 €
Pinot Grigio , Winery from Italy	1/8	4,90 €

RED WINES

Zweigelt , Winery Wenzl, Gols, BGL	1/8	4,50 €
Blaufränkisch , Winery Wenzl, Gols, BGL	1/8	4,70 €
Cuvée Heideboden , Winery Wenzl, Gols, BGL	1/8	5,40 €
Primitivo Villa Larena , Winery from Italy	1/8	5,90 €

Spritzer white/red	1/4	5,10 €
Summerspritzer white/red	0,5	6,90 €
Kaiserspritzer		5,60 €

*If you are in the mood for more, we will be happy to serve you our **wine list!***

Place setting € 3,20 (Bread, Olives and cloth napkin)

Wednesday–Friday from 2:00 p.m. and on public holidays and weekends from 11:30 a.m. to 10:00 p.m. obligatory!



SOFT DRINKS

Glass of naturally cloudy apple juice	0,25l	4,10 €
Glass of naturally cloudy apple juice made from sun-ripened apples from the meadow orchard from the Friedrich Pittner winery	0,50l	7,90 €
Glass of naturally cloudy apple juice spritzed	0,25l	3,10 €
Glass of naturally cloudy apple juice spritzed	0,50l	6,20 €
Cappy pur	0,50l	7,60 €
Cappy splashed	0,50l	5,90 €
Cappy splashed	0,25l	2,90 €
Glass Currant juice or Orange juice	0,25l	3,50 €
Bottle Bitter Lemon, Tonic or Ginger Ale	0,20l	3,90 €
Bottle Iced Tea Peach or Lemon	0,33l	4,10 €
Bottle Coca Cola, Frucade, Almdudler	0,33l	4,10 €
Bottle Coca Cola Light/Zero	0,33l	4,10 €
Bottle Thalheim „sparkling“ or „non sparkling“	0,33l	3,10 €
Bottle Thalheim „sparkling“ or „non sparkling“	0,75l	6,90 €
San Pellegrino mineral water sparkling	0,75l	7,90 €
Acqua Panna Tuscany mineral water non sparkling	0,75l	7,90 €
Bottle fruit juice „Pear“ oder „Peach“	0,20l	4,50 €
Bottle Pago Apricot	0,20l	4,10 €
Red Bull	0,25l	5,20 €
Soda water	0,25l	2,10 €
Soda water with lemon	0,25l	2,90 €
Soda water with lemon	0,50l	5,10 €
Soda with elderflower syrup or raspberry syrup	0,25l	2,90 €
Soda with elderflower syrup or raspberry syrup	0,50l	5,10 €
Portion fresh lemon juice	2 cl	1,00 €
Portion elderflower syrup or raspberry syrup	2 cl	1,00 €
Tap water with lemon glass	0,25l	1,20 €
Tap water with lemon carafe	0,50l	2,50 €
Home made lemonade in a carafe		
Soda water with mint, elderflower syrup, ginger & lime	0,50l	6,50 €
Home made lemonade in a carafe		
Tap water with mint, elderflower syrup, ginger & lime	0,50l	4,10 €
Tap water	0,50l	0,60 €
Tap water	1,00l	1,20 €

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STARTERS

Beef tartare of beef fillet with butter and toast
16,90 €

Carpaccio of beef with field salad and Grana
16,90 €

Bacon wrapped grilled sheep's cheese on leaf salad
13,50 €

Mozzarella „Buratta“ with Cherry tomatoes, basil pine nut pesto and field salad
14,90 €

Vitello tonnato veal meat with anchovies-tuna cream, olives and caper
17,50 €

Mussels in **Buzara tomato sauce** or in **white wine sauce**
17,90 €

SOUPS

Beef broth with liver dumpling, sliced pancakes
5,10 €

Beef broth sliced pancakes
5,10 €

Mediterranean Fish soup with slices of fish, Calamari, Scampi & Mussels
10,50 €

Tomato soup
6,70 €

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CLASSIC DISHES

Wiener Schnitzel of veal served with potato and lamb's lettuce
26,90 €

Baked pork or chicken schnitzel served with potato and lamb's lettuce
18,50 €

Cordon Bleu from pork or chicken with buttered rice
19,90 €

Fried chicken boneless, skinless with potato salad
19,90 €

Fried chicken salad on potatoes – lettuce with pumpkin seed oil and roasted pumpkin seeds
18,50 €

Grill plate
with chicken, pork tenderloin, beef tenderloin and lamb chop, fried potatoes, barbecue dip and mixed leaf salad
28,90 €

Pink roast pork tenderloin with pepper sauce and croquettes
24,50 €

Braised beef with onions and fried potatoes
26,50 €

Grill plate for 2 persons
Deep fried chicken and pork,
pork tenderloin, chicken tenderloin, lamb chop with French fries,
roasted vegetables and barbecue dip
57,90 €

Beef filet steak from Uruguay (250g) with pepper sauce,
fried potatoes and vegetables
41,90 €

Boiled beef served in beef broth
with potatoes, root vegetables, Spinach,
chives-sauce and dapple-horseradish
26,50 €

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FISCH SPECIALLIES

Scampi al Forno (8 pieces) grilled on garlic-cognac sauce with white bread
27,00 €

Calamari grilled with vegetables
22,90 €

Sea bass grilled with Mediterranean vegetables
25,90 €

Grilled zander filet with vegetables and parsley potatoes
24,90 €

Baked zander filet with creamy cucumber salad
24,90 €

Fish plate for 2 persons
Sea bass, baked zander, Calamari, Prawns with parsley potatoes,
vegetables, dill and capers Dip
63,90 €

Fried prawns (6 pieces) on leaf salad
23,90 €

Grilled salmon with leaf salad and remoulade
25,90 €

Grilled tuna with sesame crust on sugar snap peas and spring onions
34,90 €

ON DEMAND

Optionally grilled or in a salt crust – duration approx. 40 minutes:

Grilled turbot, branzino or sea bream whole
(for 2 persons)
73,00 €

Grilled sole whole
(for 2 persons)
79,00 €

as a side dish either with spaghetti al olio OR grilled Mediterranean vegetables

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BURGER

Classic Burger

Beef, bacon, caramelized onion, pickles
Tomato, lettuce, burger sauce
with sweet potato fries & truffle mayonnaise

17,90 €

Cheese Burger

beef, bacon, cheddar, caramelized onion
pickles, tomato, lettuce, burger sauce
with sweet potato fries & truffle mayonnaise

19,40 €

Vegetarian Burger

Plant-based Burger Patty, lettuce, pickles, tomatoes, burger sauce
with sweet potato fries & vegetarian truffle mayonnaise

17,90 €

SPAGHETTI

Bolognese, Carbonara, Pomodoro, Verdura, Aglio Olio pikant

13,90 €

We are also happy to serve small portions for you

10,90 €

Frutti di Mare flambéed

26,00 €

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GLUTEN-FREE, LACTOSE-FREE & VEGAN DISHES

STARTER

Carpaccio of beef with field salad and Grana **gluten free/lactose free**
16,90 €

Mozzarella „Buratta“ with Cherry tomatoes, basil pine nut pesto and field salad
gluten free
14,90 €

Arugula with Grana and Cherry Tomatoes **gluten free/lactose free**
12,90 €

MAIN COURSE

Grilled chicken breast with mediterranean vegetables **gluten free/lactose free**
20,50 €

Grilled Calamari with mediterranean vegetables **gluten free/lactose free**
22,90 €

Fried prawns (6 pieces) on leaf salad **gluten free/lactose free**
23,90 €

Ratatouille with Falafel (Chickpea patties) **lactose free/vegan**
18,50 €

DESSERT

Gluten free, Lactose free and vegan
Desserts can be found in our dessert menu.

VEGETARIAN

Gnocchi al Tartufo
stuffed potato dumplings in truffle cream sauce
18,90 €

Vegetarian Burger
Plant-based Burger Patty, lettuce, pickles, tomatoes, burger sauce
with sweet potato fries & vegetarian truffle mayonnaise
17,90 €

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SIDE DISHES

SALAD

Mixed Salad
Green Salad
Lettuce
Cucumber Cream Salad
Coleslaw
Tomato Salad
Potato salad with red onions

6,20 €

French fries, potato with parsley, butter rice, napkin dupmlings

4,90 €

Sweet potato fries

6,40 €

Each additional scampi

3,90 €

1 piece of sheep´s cheese wrapped in bacon, grilled

3,90 €

Fried potatoes, croquettes, grilled vegetables

6,20 €

SAUCES

Ketchup, Mayonnaise, Barbecue...

1,50 €/Portion

Cranberries, truffle mayonnaise

2,00 €/Portion

Italian focaccia with rosemary and olive oil

7,50 €

Bread basket

a 1,90 €

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DESSERTS

Viennese old style apple strudel with whipped cream and vanilla ice
9,90 €

Sweet cheese-souffle with raspberry jam and vanilla ice cream
10,20 €

Choco Soufflé with raspberry jam and vanilla ice cream
10,20 €

Homemade pancakes (2 pieces)
(filled with chocolate-cream or apricot-jam)
9,20 €

Home-made Pancake with ice cream (1 piece)
4,90 €

Ice apricot dumpling originally from Tichy
7,00 €

Homemade tiramisu
7,50 €

If you are in the mood for ice cream, we will be happy to give you our ice cream menu!

CHEESE

Cheese plate – various sorts of Austrian cheese with
grapes and nuts
15,90 €

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COFFEE, TEA & HOT CHOCOLATE

<i>Melange</i>	3,90 €
<i>Melange decaffeinated</i>	3,90 €
<i>Cappuccino</i>	4,20 €
<i>Cappuccino decaffeinated</i>	4,20 €
<i>Espresso</i>	3,30 €
<i>Espresso decaffeinated</i>	3,30 €
<i>Double Espresso</i>	4,20 €
<i>Double Espresso decaffeinated</i>	4,20 €
<i>Café Latte</i>	5,10 €
<i>Café Latte decaffeinated</i>	5,10 €
<i>Hot chocolate</i>	5,10 €
<i>Tea</i> (Black, Fruit, Peppermint, Chamomile)	3,50 €
<i>Portion</i> Lemon	1,00 €
<i>Portion</i> Rum	4,00 €
<i>Whipped cream</i>	1,20 €

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HARD LIQUORS

Cherry, Apricot, Raspberry, Williams Pear Brandy Rowan brandy or Mostviertler Obstler	2 cl	6,00 €
Grappa riserva – our house grappa	2 cl	6,00 €
Grappa Nonino Merlot	2 cl	7,00 €
Grappa Spezial	2 cl	9,00 €
Grappa Barrique	2 cl	10,00 €
other Grappa varieties on request	2 cl	ab 8,00 €

SPIRITS

Rum – different varieties on request	2 cl	as of 4,00 €
Rum Diplomatico	2 cl	12,00 €
Rum Imperial	2 cl	12,00 €
Rum Plantation 20 years	2 cl	12,00 €
Averna	2 cl	5,00 €
Ramazzotti	2 cl	5,00 €
Jägermeister	2 cl	5,00 €
Fernet Branca	2 cl	5,00 €
Wodka Grey Goose	2 cl	9,00 €
Wodka	2 cl	5,00 €
Bacardi	2 cl	4,00 €
Gordons Gin	2 cl	4,50 €
Cognac Remy Martin	2 cl	8,50 €
other Cognac varieties on request	2 cl	as of 6,00 €
Whisky – verschiedene Sorten auf Anfrage	2 cl	as of 6,50 €
Logavulin 16 years	2 cl	15,00 €
Dalmore 15 years	2 cl	12,00 €
Dalmore 12 years	2 cl	10,00 €
Glenfiddich 18 years	2 cl	12,00 €

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DEAR GUESTS!
PLEASE THINK AHEAD OF TIME
TO THE COMING HOLIDAYS &
CELEBRATIONS IN 2024/2025!