

VERANDA

BRASSERIE & BAR

MODERN ART FOR ALL SENSES

COVER PER PERSON 4,5

organic bread from Joseph | salted butter | “Liptauer” spread

A, D, G, M

If you have any questions about allergens, please contact our team.
Prices in Euro incl. all taxes.

CHAMPAGNE TASTING

Discover the world of champagne:

3 + 1 glasses (0.05 l) of selected cuvées,
accompanied by delicate canapés.

An elegant tasting experience for truly memorable moments.

Daily upon request (until 10 p.m.) | **69**



CHAMPAGNE & SPARKLING WINE BY THE GLASS

	0,1 l
LAURENT-PERRIER LA CUVÉE BRUT ○	16
LOIMER SEKT ROSÉ BRUT organic ○	9
KATTUS PROSECCO SPUMANTE DOC ○	9
MIONETTO 0.0 PROSECCO	7

Please find the complete selection in our wine & champagne menu.

CHAMPAGNE OF THE MONTH

	0,1 l
PIOT SÉVILLANO PROVOCANTE ○	19
DELAMOTTE BLANC DE BLANCS ○	21
BOLLINGER PN TX20 ○	26

STARTERS

AUSTRIAN ANTIPASTI 26

smoked catfish from Blün in Vienna | Vulcano cured ham | mini cabanossi |
organic mountain cheese | mustard caviar from AnnaMax | “Liptauer” spread |
mix of pickled vegetables | organic bread from Joseph

A, D, G, H, L, M, O

CHEESE SELECTION 26

nuts | mustard caviar from AnnaMax | chutney |
mix of pickled vegetables | organic bread from Joseph

A, G, H, L, M, O

ALPINE CAVIAR FROM AUSTRIA, 30 g 95

blinis | sour cream with cured egg yolk & chives

A, C, D, G

CHAMPAGNE & CAVIAR 115

2 glasses Laurent-Perrier La Cuvée Brut | 30 g alpine caviar from Austria |
blinis | sour cream with cured egg yolk & chives

A, C, D, G, O

BEEF TATAR FROM ORGANIC BEEF, 90 G 25

herb marinade | pickled organic egg yolk | fried capers |
toasted organic brioche or organic sourdough bread from Joseph

A, C, G, M, O

FRIED STRIPS OF ORGANIC CHICKEN 19

potato and lamb's lettuce or French fries | cocktail sauce

A, C, L, M, O

SUMMER WATERMELON VARIATION | vegan

mint dressing | lemon gel

F, O

19

SANS SOUCI SALAD

poached organic egg | rowan berries | salad hearts | croûtons | grana cheese

A, C, M, O

20

AUSTRIAN PANI PURI

cured Arctic char tartare | yellow cucumber | coriander-apple consommé |
fresh horseradish | lime mayonnaise

A, D, O

24

SOUPS

HOMEMADE BEEF BROTH

organic beef | sliced pancakes | root vegetables

A, C, G, L

9

CHILLED TOMATO SOUP

tomato sorbet | crispy ricotta-filled cannolo | basil oil

A, C, G, H, O

9

MAIN COURSES

"WIENER SCHNITZEL" FROM ORGANIC VEAL homemade potato & lamb's lettuce salad lingonberries compote lemon A, C, L, M, O Our Wiener Schnitzel - traditionally thin and crispy.	37
DEBONED ORGANIC WALD.ROC PORK RIBS creamy fregola sarda grilled zucchini spiced ajvar A, F, G, O	30
BEEF FILLET STEAK, 180 g French fries mediterranean grilled vegetables homemade beef jus optional: White Panther mountain prawns from Austria 3,5 per piece (B), G, L, M, O	49
FLAMBÉED BLACK COD lime–muscovado glaze saffron braised peppers Austrian rice Taggiasca olives B, D, F, G, O	36
CHILI CRISP PAPRIKA CHICKEN paprika cream sauce butter "Spätzle" preserved lemon pimientos A, C, F, G, L, N	32
ROASTED & GLAZED ORGANIC CHICKEN LIVER crispy fried champignons mustard pickle relish blueberry mashed potatoes A, C, G, L, M, O	28
SANS SOUCI STEAK SANDWICH organic beef filet arugula tarragon mustard mayonnaise mountain cheese caramelized onion French fries A, C, G, M, O	27

KIMCHI PASTA | vegan 26
homemade tagliatelle | fermented Chinese cabbage | Shiitake |
sesame & caraway | crispy kimchi | colourful leaf salad
A, F, M, N, O

NETTLE DUMPLINGS | vegan 22
silken tofu | semi-dried cherry tomatoes | baby leaf spinach | colourful leaf salad
A, F, M, O, H

ROASTED CHANTERELLES WITH GARDEN HERBS 28
Viennese miso mushroom cream | lovage cream |
crispy Joseph bread | colourful leaf salad
A, F, G, M, O

SIDE DISHES

FRENCH FRIES 8

POTATO & BROWN BUTTER PURÉE 8
G

GRILLED VEGETABLES 9

HOMEMADE POTATO & LAMB'S LETTUCE SALAD 9
L, M, O

COLOURFUL LEAF SALAD | vegan 9
M, O

DESSERTS

DUO OF ORGANIC ZOTTER CHOCOLATE 16

homemade berry sorbet | tonka bean

A, C, G, O

RICOTTA CHEESECAKE 16

Grapefruit-Rooibos sorbet | peach ragout | thymee

A, C, G

APRICOT TIRAMISU 16

homemade ladyfingers | citrus cream cheese | caramelised buckwheat

A, C, G, H

SELECTION OF SORBETS | vegan 11

Apricot-Passionfruit | Cucumber-Elderflower-Gin | Strawberry-Mint

A, H

ICE CREAM OR SORBET SCOOP per scoop 3,5

Our team will be happy to inform you about our sorbets & ice cream.

CHEESE SELECTION 26

nuts | mustard caviar from AnnaMax | chutney |
mix of pickled vegetables | organic bread from Joseph

A, G, H, L, M, O

THE PERFECT SIP

CONGNAC | HENNESSY

	1 cl	2 cl	4 cl
PARADIS	39	75	129
PARADIS IMPÉRIAL	49	95	186
RICHARD	69	135	239

WHISKY | WHISKEY

	4 cl
THE MACALLAN 15 YEARS DOUBLE CASK	55
THE MACALLAN 18 YEARS SHERRY OAK	69
DALMORE 15 YEARS	35
DALMORE 18 YEARS	55
ABERLOUR A'BUNADH	29
AULTMORE 2000 "CONNOISSEURS CHOICE"	25

RUM & TEQUILA

	4 cl
DIPLOMÁTICO SINGLE VINTAGE 2008	29
CLASE AZUL REPOSADO	49

EDELBRÄNDE | HÄMMERLE

	2 cl
MISPEL „ERNTE 2010“	28
WALDHIMBEERE	24
VOGELBEERE	21
REISETBAUER	
KAROTTENBRAND	19

GRAPPA | BERTA

	2 cl
TreSolITre	19
Rebsorte: Barbera	
Bric del Gaian	19
Rebsorte: Moscato	

NON-ALCOHOLIC

VÖSLAUER still	0,3 l / 0,7 l	5,5 / 8
VÖSLAUER sparkling	0,3 l / 0,7 l	5,5 / 8
EVIAN	0,75 l	11
EVIAN sparkling	0,75 l	11
SODA ZITRONE organic HOLUNDER organic	0,5 l	4

ORGANICS Ginger Ale/Easy Lemon/Black Orange/Fizzy Peach	0,25 l	6,5
RED BULL Classic, sugarfree	0,25 l	8
COCA COLA/ COCA COLA ZERO	0,33 l	6,5
ALMDUDLER	0,33 l	6,5
THREE CENTS CHERRY SODA	0,2 l	7,5

ORGANICS Tonic Water	0,25 l	6,5
THOMAS HENRY Tonic Water	0,2 l	7,5
THOMAS HENRY Grapefruit	0,2 l	7,5
THOMAS HENRY Spicy Ginger	0,2 l	7,5
FEVER TREE Indian Tonic Water	0,2 l	7,5
FEVER TREE Mediterranean Tonic Water	0,2 l	7,5
LE TRIBUTE Tonic Water	0,2 l	8,5

HOMEMADE ICE TEA	0,33 l	8
Grapefruit- Sour Cherry		
Tangerine-Goldenberry		

JUICES

	0,25 l
ORANGE JUICE freshly squeezed	8
DOCKNER apple / apricot / peach / black currant	8
CARAIBOS cranberry / pineapple / passion fruit / tomato	7
RAUCH pink grapefruit / mango	5
RAUCH tomato juice 100% (0,2l)	6,5
WILDSHUT FLÜX BIO-ARONIA organic (A)	9,5
naturally brewed lemonade red berries blue grapes organic barley malt	

BEER

(A)	0,3 l / 0,33 l
STIEGL Pils vom Fass	5,5
STIEGL FREIBIER 0,0 %	6
STIEGL Radler	6
BUDWEISER ORIGINAL LAGER	6
OBERTRUMER ORIGINAL BIO ZWICKL	6

WINE

WHITE

1/8 l

	NÖSSING Vienna, Austria	
2024	Vienna Wiener Gemischter Satz DAC	9
	DOMÄNE WACHAU Dürnstein, Austria	
2025	Wachau Grüner Veltliner DAC Federspiel „Dürnstein“	9
	REGELE Ehrenhausen, Austria	
2024	Styria Sauvignon Blanc DAC	9
	GÉRARD BERTRAND Villemajou, France	
2023	Domaine de L'Aigle Chardonnay Limoux AOP bio	14

WINE SPECIAL

	REGELE Ehrenhausen, Austria	
2021	Styria Weissburgunder „Oberewitsch“	14



ROSÉ

1/8 l

	NÖSSING Vienna, Austria	
2025	Vienna Rosé organic, ZW, BF	9
	HÖPLER Breitenbrunn, Austria	
2025	Burgenland Cuveé Celestia PN, SL, BF	9

RED

1/8 |

	SALZL Illmitz, Austria	
2023	Burgenland Zweigelt Selection Neusiedlersee DAC	9
	MÜNZENRIEDER Apetlon, Austria	
2022	Burgenland Cuvée "Mavie" CF, ME, ZW	12
	JURIS Gols, Austria	
2020	Pinot Noir „Golser“	10
	BOCCA DI LUPO Puglia Italien	
2022	Locone Cabernet Castel del Monte DOC CS	14

SWEET

1/16 |

	KRACHER Illmitz, Austria	
2021	Burgenland Beerenauslese Cuveé	13
	NIGL Senftenberg, Austria	
2019	Kremstal Eiswein GM	16

Please find the complete selection in our wine & champagne menu.

COFFEE

ESPRESSO	4
DOUBLE ESPRESSO	6
EXTENDED BLACK ESPRESSO OR WITH MILK	5
VIENNESE MELANGE	6
CAPPUCCINO	6
CAFÉ LATTE	6,5
CAFÉ GOURMAND coffee of your choice incl. homemade petit fours	12
HOT CHOCOLATE	7
BAILEYS MELANGE	14

All of our coffee specialties are available with organic milk, lactose-free milk or soy, oat, or almond drink.

TEA

7

RONNEFELDT **BLACK & GREEN TEAS**

DARJEELING SUMMER GOLD
elegant black tea from Darjeeling

ENGLISH BREAKFAST
black ceylon tea

ASSAM BARI
strong black tea from India

EARL GREY
English tea blend with bergamot flavour

MILKY OOLONG
Oolong tea with creamy aroma

GREENLEAF
green tea from Darjeeling

MORGENTAU
Sencha tea with fruity flavor

JASMINE GOLD
green tea with jasmin blossoms

RONNEFELDT **HERBAL & FRUIT TEA**

AYURVEDA HERBS & GINGER
warming herbal infusion

REFRESHING MINT
herbal infusion

FRUITY CAMOMILE
camomile tea with orange blossoms

BERGKRÄUTER
infusion with herbs from Austria

WELLNESS
Rooibos tea with refreshing herbs

VERBENE
lemon verbena herbal infusion

SWEET BERRIES
fresh berry fruit tea

SIGNATURE COCKTAILS

FROM 4:30 P.M.

SANS SOUCI SOLEIL 16

Nonino L'Aperitivo | mandarin | physalis | Kattus Prosecco | vanilla | lemon | soda

VERANDA SMASH 16

Hendricks Gin | mint | cucumber | lime | mandarin & physalis

ROYS LIPSTICK 16

Ketel One Flower Vodka | mandarin | physalis | lemon • served with smoke

PINK AGAVE 16

Don Julio Blanco Tequila | citrus cordial | bitter foam | salt

optional with Vida Mezcal 18

PREFERRED PARADISE 19

Laurent-Perrier Brut Champagne | Luxardo Amaretto | pineapple & mango cordial

CONFIDENTIAL PASSION MARTINI 16

Pampero Aniversario Rum | Mozart chocolate Liqueur | passionfruit | lemon | vanilla

NOISETTE 14

Cointreau | Frangelico Hazelnut Liqueur | cream | citrus cordial

CHERRY AMERICANO 16

Campari | Antica Formula Vermouth | cherry soda

VERANDA MAI TAI 18

Ruanoko Coffee Rum | Smith & Cross Jamaican Rum | almond |
Dry Curaçao | homemade Falernum | lime

RUBY & SAND 16

Johnnie Walker Black Ruby | red port wine | Luxardo Amaretto | lemon

SIGNATURE COCKTAILS

FROM 4:30 P.M.

TENTH VESPER 16

X MUSE Vodka | fig leaf vermouth

TROPICAL NEGRONI 14

Tanqueray Gin | Coconut Campari | Antica Formula Vermouth

BON MATIN NEGRONI 16

Tanqueray Gin | Campari | Antica Formula Vermouth | homemade Coffee Liqueur

ORANGE SPEY 29

Macallan 12 Sherry Oak | Cocchi Americano | Cointreau | Bitters

VINTAGE MANHATTAN 29

Dalmore 12 | Rittenhouse Rye | Antica Formula | Lustau San Emilio Sherry | Mozart Chocolate Liqueur | Grand Marnier

ALCOHOL FREE COCKTAILS

FROM 4:30 P.M.

VERANDA SMASH 14

Tanqueray 0.0 Gin | mint | cucumber | lime | mandarin & physalis

TERRACOTTA FIZZ 14

0.0 Bitter Aperitivo | citrus cordial | berries | soda | bitter foam

NOT A SBAGLIATO 12

0.0 Bitter Aperitivo | cherry soda

PREFERRED PARADISE 14

Mionetto 0.0 Prosecco | hazelnut | pineapple & mango cordial

CONFIDENTIAL PASSION 14

Passionfruit | lemon | vanilla | chocolate bitters

BAR FOOD & DELICACIES

AUSTRIAN ANTIPASTI

26

smoked catfish from Blün in Vienna | Vulcano cured ham | mini cabanossi | organic mountain cheese | mustard caviar from AnnaMax | “Liptauer” spread | mix of pickled vegetables | organic bread from Joseph

A, D, G, H, L, M, O

CHEESE SELECTION

26

nuts | mustard caviar from AnnaMax | chutney | mix of pickled vegetables | organic bread from Joseph

A, G, H, L, M, O

ALPINE CAVIAR FROM AUSTRIA, 30 g

95

blinis | sour cream with cured egg yolk & chives

optional with caviar & 2 glasses Laurent-Perrier La Cuvée Brut (0,1l)

115

optional with caviar & 2 shots Beluga Gold Line Vodka (4cl)

129

A, C, D, G, O

PIECES OF ROASTED TROUT FILLET

19

125 g served in a can | in a seasoned infusion with pink pepper and thyme | Maldon salt | chives | toasted organic bread from Joseph

A, D

PIECES OF LOCAL CHAR FILLET

19

125 g served in a can | infused with fresh lemon | Maldon salt | chives | toasted organic bread from Joseph

A, D

SICILIAN CAPONATA WITH TOASTED BREAD	17
vegetables with tomato sauce “Caponata” organic bread from Joseph	
L, H, O	
GREEN APERITIVO OLIVES	9
green “Nocellara del Belice” olives	
ROASTED SICILIAN SALTED ALMONDS	9
H	
ORGANIC BREAD FROM JOSEPH	5
salted butter “Liptauer” spread	
A, D, G, M	
XOCOLAT PRALINES	8
raspberry pistachio nougat hazelnut blondie	
F, G, H	



SHARE YOUR FEEDBACK!
YOUR SATISFACTION IS OUR PRIORITY.
WE APPRECIATE YOUR FEEDBACK ON TRIPADVISOR.

WWW.VERANDA.WIEN



If you have any
questions about allergens,
please contact our team.

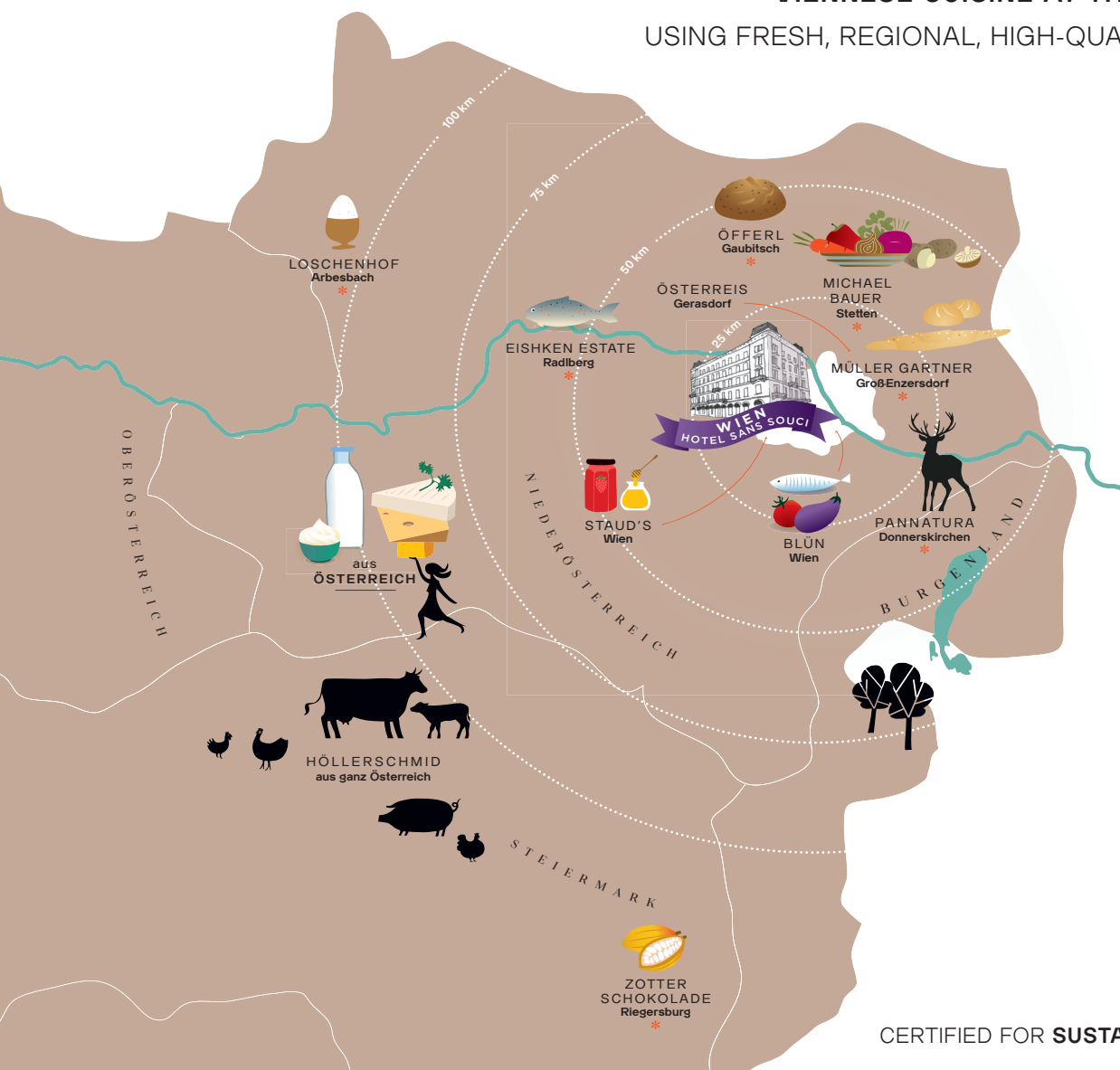
A Gluten Gluten
B Krebstiere Shellfish
C Ei Eggs
D Fisch Fish
E Erdnuss Peanuts
F Soja Soya
G Milch/Laktose Milk/lactose
H Schalenfrüchte Nuts
L Sellerie Celery
M Senf Mustard
N Sesam Sesame
O Sulfite Sulphur dioxide and sulfites
P Lupinen Lupins
R Weichtiere Molluscs

OUR PARTNERS

WE TREAT OUR GUESTS WITH THE BEST THAT AUSTRIA HAS TO OFFER. THAT'S WHY OUR TOP CHEFS CULTIVATE PARTNERSHIPS WITH PASSIONATE LOCAL PRODUCERS. WITH A TOUCH OF GLOBAL CREATIVITY, WE CREATE WHAT WELL-TRAVELLED GOURMETS LOVE:

VIENNESE CUISINE AT THE HIGHEST LEVEL

USING FRESH, REGIONAL, HIGH-QUALITY INGREDIENTS.



CERTIFIED FOR **SUSTAINABILITY** SINCE 2017