

ÉMILE

- PLAZA -

STARTERS

BUFFALO

MOZZARELLA

Dried Tomatoes | Pesto
Tomato Shallot Salad | Grissini €
16,50

CAESAR SALAD

Lettuce hearts|Anchovies|Parmesan
croutons
€ 14,00

With grilled chicken breast
€ 17,00

BEEF TARTAR

Truffle cream|Runny egg
Brioche|Pickled red onion
Crispy capers
€ 19,50

*Signature
Dish*

SOUPS

SWEET POTATO COCONUT

Cilantro Oil | Sweet Potato Tartar
Chive Cream
€ 9.50

BEEF CONSOMMÉ

Pancake julienne
Root vegetables|Boiled beef cuts
€ 8,90

SIDES

à€ 5,50

Mediterranean Grilled Vegetables
Herbal French Fries
Sweet Potato Fries
Roasted Potatoes | Rosemary-Garlic
Parsley Potatoes
Sweet Potato Puree | Chives
Mixed Salad | Viennese Dressing

Viennese specialties

3-course menu

BEEF CONSOMMÉ

Pancake julienne
Root vegetables | Boiled beef cuts

WIENER SCHNITZEL

Escalope of veal
Potato salad | Lemon

APPLESTRUDEL

Bourbon Vanilla sauce

3-COURSE MENU

€ 48,00

ÉMILE BURGER

served with your choice
of herbal french fries or sweet potato fries

BEEF BURGER

Brioche bun | Beef | Cheddar | Tomato | Pickles | Lettuce
Onion jam | BBQ Sauce | Onion rings
€ 24,50

CAN'T HENDL IT CHICKEN BURGER

Red brioche bun | Chicken thigh | Buttermilk
Teriyaki sauce | Panko|Chili mayonnaise |Sesame
Coleslaw | Asian salad mix
€ 23,50

SWEET POTATO FALAFEL BURGER

Whole grain bun | Guacamole | Sweet potato-falafel patty
Tomato jam|Spinach salad|Aioli
€ 21,50

MAINCOURSE

RIBEYE STEAK

Rosemary Thyme Garlic
Jus
€ 33,00

WIENER SCHNITZEL

Escalope of veal
Potato salad | Lemon
€ 31,00

BRAISED

SHORT RIBS

Sweet & sour
€ 26,50

PAPRIKA HENDL

Chicken Thigh
Butter Dumplings | Chive Cream
€ 22.50

SALMON TROUT

FILLET

from „Radlberg“
Rosmary-thyme Velouté
€ 23,50

HOMEMADE

RAVIOLI

Potato & Pea Filling
Garden Spinach Shallot Cream |
Parmesan
€ 16.50

ASIA BOWL

Soy Sesame Egg | Red Cabbage | Pineapple
Wakame | Edamame | Wasabi Mayonnaise
Broccoli | Peanuts
Peanut Passion Fruit Lime Dressing
€ 16,50

ORIENTAL BOWL

Falafel | Mango | Sweet Potato | Radish
Marinated Chickpeas | Hummus | Spinach
Pomegranate Mint Dressing
€ 16,50

TOFU BOWL

Avocado Tartare | Edamame | Orange Carrots
Sesame Quinoa | Sugar Snap Peas
Bamboo Shoots | Pickled Tofu
Ginger Chips
Honey Soy Ginger Dressing
€ 16,50

APPLE STRUDEL

Bourbon Vanilla sauce
€ 9,00

CHEESE SELECTION FROM AUSTRIA

Black Walnuts|Fig Mustard
6 Varieties
€ 17,50

SWEET COMPLETION

CRÈME BRÛLÉE

Vanilla|Cinnamon|Orange|Lemon
Caramelized Crust|Berry Compote
€ 12,50

TRIPLE CHOCOLATE MOUSSE

Ruby | White | Dark
Sour Cherry Compote | Brittle
€ 14.50

*Signature
Dish*

All prices including MwSt. | cover charge Lunch € 2,00 | Dinner € 3,00

Dear guest, information about ingredients in our dishes, that may spark allergies or intolerances, can be received from your ÉmileHost upon request.