LANDTMANN at NIGHT

PARISIAN RENDEZVOUS

VIENNE

SOUPS

Pumpkin and Sweet Potato Soup *vegan* 10.7
pumpkin seed pesto

Beef Consommé A|C|G|L 8.9
thin savory pancake slices · semolina dumplings or noodles

Viennese Soup Pot A|C|L 14.5
beef consommé · beef · semolina dumpling ·
root vegetables · noodles

MAIN DISHES

Viennese Schnitzel „The Legend“ A|C|G|O 38.7
made from the finest cut of veal · parsley potatoes ·
leaf salad · cranberry jam · lemon wedge

Onion Roast A|G|L|M|O 32.8
Sirloin from Austrian pasture-raised cattle ·
onion gravy · fried onions · roasted potatoes · gherkin

Viennese Beef Goulash A|O 25.9
bread dumpling · goulash crunch · pickled cucumber

Truffled Egg Noodles A|C|G|L|O *vegetarian* 21.7
shaved truffle · baked organic egg · crispy onions ·
butter lettuce with Viennese dressing

Pumpkin Risotto C|G|O 20
roasted pumpkin · pumpkin seed pesto · parmesan
+ grilled chicken breast 7.2
+ grilled prawns B 9.1
+ grilled goat cheese G 7.2

DESSERTS

“Kaiserschmarrn” A|C|G 15.7
with or without raisins · plum compote

Viennese Trio A|C|F|G 10.6
miniature Sacher cake · Mozart cake · Esterházy cake

VINS

Chardonnay 1/8 l / 0,75 l 6.9 / 41
Pierre Andre Bourgogne | Cote de Beaune | France

Cotes du Rhone Belleruche 1/8 l / 0,75 l 7.2 / 43
M.Chapoutier | Tain | France

PARIS

POUR COMMENCER

Fines de Claire A|C|G|L|O|R 4 pcs. 20
oysters on ice · lemon · mignonette 6 pcs. 28

Steak Tatar A|C|G|MO 23
house-marinated beef · shallots · cornichons ·
capers · butter · toast

LES CLASSIQUES

Plateau de Fruits de mer A|B|G|O|R for two people 110
4 Fine de Claire oysters · 4 prawns · 2 langoustines ·
whole lobster · mussels in a warm white wine broth ·
baguette · lemon · vinaigrette · lemon mayonnaise

Entrecôte Frites A|C|G|M 32.8
Entrecôte · french fries · Béarnaise sauce

Moules-Frites Marinières A|O|R 26
mussels · white wine · herbs · french fries

Cordon Bleu Parisienne A|C|G|O 32.5
chicken breast · Comté AOP · turkey ham ·
Comté-Mornay cheese sauce · cranberries

Escalope à la Parisienne A|C|G 32.8
Parisian Schnitzel · first served at the 1889 Paris World’s Fair ·
veal pan fried in an egg coating · rice with peas

LES DESSERTS

Petits Fours A|C|F|G|H 10.6
Fleur de marron · Pariser Spitz · Cornet feuilleté à la meringue

Tartelette Myrtille-Vanille A|F|G 9.7
blueberries · vanilla custard · shortcrust pasrty with chocolate

PUR FINIR

COGNAC

Hennesy VSOP 4 cl 11
Grand Marnier on Ice 4 cl 11

Allergen Information: A gluten · B crustaceans · C egg · D fish · E peanuts · F soy · G milk/lactose · H tree nuts · L celery · M mustard · N sesame · O sulfites · P lupin · R molluscs.
Despite careful preparation, traces of other allergens cannot be excluded.

LANDTMANN *at* NIGHT

PARISIAN RENDEZVOUS

A Touch of Paris. All of Vienna.

Once a month, we invite you to a Parisian Rendezvous at the Grand Café as a celebration of the historic ties between Vienna and Paris. Accompanied by French chansons and live music, the elegance of Parisian brasseries meets the tradition of Viennese coffee houses.

It is a connection that has left its mark throughout history: on our language, our culture and, not least, our cuisine.

Tonight, we serve fresh oysters, Cordon Bleu, Parisian Schnitzel and much more, accompanied by a glass of Crémant or Champagne.

Take a seat, enjoy the evening and let us whisk you away to Paris.

A rendezvous with Paris. In the heart of Vienna.

Bon appétit et bonne soirée!