



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 €16.9

with field salad, chives & seed oil
vinaigrette LMR

Goose liver crème brûlée €21.8

with homemade brioche &
cranberries GCROA

Plachutta's beef tartare 120g €19.9

with butter & toast ACEFGHO

Starter trilogy €21.5

“Tafelspitz” aspic, goose liver &
beef tartare MLRCDAEFHO

Menu 1

€65.0

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 below

Menu 2

€57.0

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 below

Desserts

Please choose a dessert for your menu

Kaiserschmarrn

with homemade plum stew
ACEFG

*additional charge of € 3.0

Curd cream dumplings

with fruit sauce
& fruits GH

“Chocolate cake in a shirt”

with chocolate sauce &
whipped cream ACEFGH

Pescetarian / Vegan Menu

€55.0 / €48.0

Starter salad

mixed lettuce with cherry
tomatoes, pine nuts & balsamic
dressing H

Dish of the month

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

Dessert

Sorbet with mint o

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

BEVERAGE SUGGESTIONS

Aperitif

Plachutta's "Bellini" white peach mousé infused with Prosecco o	0,1l	8.3
"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 Sprizz with ginger, lime & tonic water - non-alcoholic	0,25l	6.4
Veneziano Aperol Sprizz with Prosecco o	0,25l	8.0
Schlumberger sparkling wine single glass o	0,1l	8.1

Tap Beer from the „Ottakringer Brauerei“

Ottakringer Bio Zwickl cloudy, a Viennese brew speciality A	0,33l	5.4
Ottakringer Pils hoppy, elegant A	0,33l	5.4

Non Alcoholic Drinks

Vöslauer mineral water still/ sparkling	0,33l	4.9
Vöslauer mineral water still/ sparkling	0,75l	8.7
Orange juice freshly squeezed	0,20l	6.0
Apple juice "Granny Smith"	0,20l	5.4

Coffee & Natural Organic Tea

Espresso single/ double		4.4 / 5.7
"Brauner" single/ double		4.5 / 5.8
"Verlängerter" espresso with double the amount of water		5.0
"Wiener Melange" Viennese classic G		5.4
Cappuccino original with milk foam G		6.1
Very Early Grey black tea with the sparkling freshness of bergamot		5.1
Lemon Green green tea with the refreshing aroma of lemon		5.1
Mountain High harmoniously balanced with aromatic mountain herbs		5.1

Local Brandy

Apricot Wallner, Gols wine-growing community Neusiedl am See o	2cl	6.6
Old Plum Gölles, Riegersburg in southern Styria o	2cl	6.6
Williams Pear Gölles, Riegersburg in southern Styria o	2cl	6.6
Rowanberry Brandy Gölles, Riegersburg in southern Styria o	2cl	7.5

WINE SELECTION

White Wine

Grüner Veltliner “Plachutta Selection”	12,5 vol%	2022	42
Schloss Gobelsburg Winery, Kamptal animating drinking experience, classic Veltliner spiciness			
Grüner Veltliner Smaragd “Ried Achleiten”	13,5 vol%	2022	74
Domäne Wachau Winery, Dürnstein, fine, fruity and spicy, dense and long-lasting			
Riesling “Ried Kögl”	13,5 vol%	2021	63
Salomon Undhof Winery, Stein, Kremstal fine bouquet of peach and honeydew melon, rich in finesse and elegant			
Riesling Federspiel „Ried Setzberg“ DAC	12,5 vol%	2022	59
Winery Lagler, Wachau delicate tropical fruit aromas, light with fresh acid			
Chardonnay “Reserve”	13,5 vol%	2022	57
Krug Winery, Gumpoldskirchen, scent of ripe apples and exotic fruits			
Sauvignon Blanc organic	13,5 vol%	2021	57
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%	2022	53
Tement Winery, Berghausen, Southern Styria light, fresh and fruity on the palate			

Red Wine

St. Laurent “Selection”	13,0 vol%	2018	57
Juris Winery, Gols, Neusiedlersee, Burgenland beautifully integrated tannins, strong, long-lasting finish			
Pinot Noir “Under the Terraces”	13,5 vol%	2019	70
Umathum Winery, Frauenkirchen, Neusiedlersee, Burgenland burgundy nose, a top class pinot noir			
Zweigelt “Heideboden”	13,5 vol%	2020	50
Gsellmann Winery, Gols, Neusiedlersee, Burgenland fine fruity bouquet, dense on the palate			
Blaufränkisch Reserve “Plachutta Selection”	13,5 vol%	2020	50
Iby Winery, Horitschon, Central Burgenland aromas of sweet cherries, pleasant finish			
Cabernet Sauvignon-Merlot	14,0 vol%	2016	63
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 gruppenreservierung@plachutta or **01 512 15 77-28**.

plachutta.at