HEBEN STREIT
ROCKHGASSE 1 · WIEN

LUNCH MENU

Week 48 · 23 – 29 November 2026

Main course €14.50
2 courses €17.50
3 courses €19.50

2 courses: soup or dessert + main course
3 courses: soup + main course + dessert

SOUP OF THE DAY
Tomato and orange soup with croutons

MAIN COURSE I
Chicken in paprika sauce with butter dumplings **€14.50**

MAIN COURSE II – VEGETARIAN
Leek and Alpine cheese quiche with egg and cream custard **€14.50**
Leaf salad

DESSERT OF THE DAY
Yoghurt mousse with fig gel

À LA CARTE

BREAD

Öfferl sourdough bread **€11.00**
Spread of the day · pickled vegetables ACFGLM

SOUPS & STARTERS

Austrian organic beef broth
Root vegetables · chives
With your choice of:
- Sliced pancakes ACGL **€7.00**
- Semolina dumplings ACGL **€7.50**
- Pan-fried cheese dumpling ACGL **€7.50**
- Spleen toast ACGLM **€7.50**

Hand-cut beef tartare from Austrian organic beef **Small €19.50 / large €24.00**
Öfferl sourdough bread · smoked cream cheese / Schottenkäse curd cheese · pickled carrot ACGLM

MAIN COURSES

Wiener Schnitzel of Austrian rosé veal **€32.50**
Potato and lamb's lettuce salad or parsley potatoes · lemon ACGLMO

Styrian fried chicken from Austria **€24.50**
Marinated boneless breast and leg · wing · potato and lamb's lettuce salad · scarlet runner beans · radishes · pumpkin seed oil ACGLMO

Viennese veal lung ragout in a creamy Riesling sauce **Small €19.00 / large €27.00**
Pan-fried bread dumpling slices · julienne vegetables ACDGLM

Pointed cabbage wedge **€21.50**
Mashed potatoes · onion jus · cabbage salad LM

DESSERT

"Hebenstreit" Schmarrn **€14.00**
Semolina Schmarrn · rum-soaked raisins (can be omitted on request) · seasonal fruit compote ACGO

ALLERGENS

A Gluten · B Crustaceans · C Poultry eggs · D Fish · E Peanuts · F Soybeans · G Mammalian milk · H Nuts · L Celery · M Mustard · N Sesame · O Sulphur dioxide and sulphites · P Lupins · R Molluscs