



<b>Rodauner Bier</b> – "Strizzi" viennese lager beer	<b>6,30</b>
<b>Cremant Rosé de Loire</b> – Gratien & Meyer	<b>8,90</b>
<b>Lillet Wild Berry</b>	<b>8.90</b>
Lillet Rosé – Wild Berry Tonic – Prosecco	
<b>Yuzu Sprizz</b>	<b>7.90</b>
(Yucello is a liqueur made from the yuzu fruit)	
Yucello – Prosecco – Soda – Mint – Lime	
<b>Stasta Gin Tonic</b>	<b>11,90</b>
homemade Tonic – Gin „house recipe “	
<b>Gobillard Champagner</b> - Brut Tradition	<b>11,90</b>

**Select Spritz "Venetiano"**  
the original classic of "Spritz"  
Prosecco – Select Aperitivo – green olive  
**7,50**

#### BIO Juice

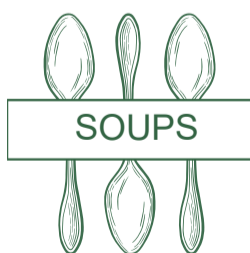
<b>je 1/8 from Kaindorf – biological Farm Loidl</b>	
apple juice – naturally cloudy	<b>2,60</b>
Pear	<b>2,90</b>
Apple-Raspberry	<b>2,90</b>
Apple-currant	<b>2,90</b>
White grape juice	<b>2,80</b>

#### Homemade Limonade

**Tonic** - lemongrass - cinchona - ginger - soda  
**Mojito soda** - elderflower syrup - mint - lime  
**1/4 3,90 - 1/2 5,90**



<b>Beef tartare from beef fillet small.</b>	<b>17.90 / gr. 29.90</b>
Onion variety - butter & Joseph bread Pearl onion – onion jam – fried onion	
<b>Stasta's mini greaves dumplings</b>	<b>13.90</b>
warm pear cabbage ... a real Stasta classic	
<b>Asian char tartare</b>	<b>18.90</b>
homemade ponzu ginger sauce – avocado Oven tomato – young garlic & coriander	
<b>Grilled Solo Asparagus &amp; Burrata</b>	<b>15.90</b>
smoked paprika cream – creamy burrata	
<b>Stasta's classic asparagus salad</b>	<b>13.90</b>
white solo asparagus - ham - egg - cream dressing	
<b>Stasta's starters variation</b>	<b>18.90</b>
mini beef tartare – greaves dumpling – marinated herring	



<b>Clear beef soup &amp; julienne vegetables</b>	<b>6.90</b>
Veal liver dumplings or herb fries Soup ingredients are of course prepared by hand at Stasta!	
<b>Creamy white asparagus soup</b>	<b>7.90</b>
Small asparagus – Hollandaise spuma	



<b>Fine fish platter "Skipper"</b>	<b>29.90</b>
Char – king prawn – sea bass fillet – asparagus risotto	
<b>Fried fillet of char</b>	<b>28.90</b>
creamy saffron tagliatelle – wild broccoli – roasted almonds	
<b>Veal liver from the Pfandl "Tyrolean style"</b>	<b>23.90</b>
Mushrooms – bacon – shallots – mashed potatoes & fried onions	
<b>Grilled green solo asparagus (vegan)</b>	<b>21.90</b>
Roasted crispy crumbs - paprika vinaigrette - parsley potatoes	
<b>White solo asparagus from Marchfeld</b> (Fam. Magoschitz from Mannsdorf)	<b>23.90</b>
Sauce Hollandaiseespuma – parsley potatoes "the classic"	
Norwegian smoked salmon or Austrian leg ham	<b>+ 6.90</b>
Wild garlic pesto – grated Parmesan	<b>+ 5.00</b>
<b>Asparagus Cordon Bleu from white solo asparagus</b>	<b>25.90</b>
wrapped with ham & cheese - homemade tartar sauce - parsley potatoes	
<b>The perfect asparagus companion</b> – Sauvignon Blanc "Winkl" Cantina Terlan 1/8	<b>8.90</b>

#### Stasta classic

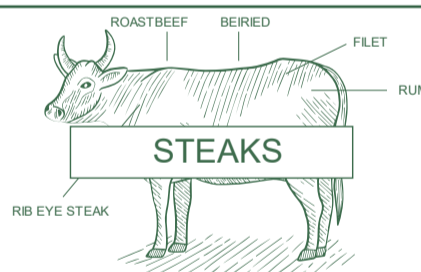
#### Braised venison shoulder ragout

Root cream sauce - bacon – fluffy napkin dumplings  
Cranberry pear

**27.90**

#### Classics of Viennese cuisine

<b>Viennese schnitzel made from veal</b>	<b>26.90</b>
Baked with clarified butter in a Pfandl – potato, cabbage and cucumber salad	
<b>Roasted buttermilk fried chicken from the thigh...super juicy!</b>	<b>19.90</b>
pulled in buttermilk with herbs – Potato and arugula salad	
<b>Stasta's Viennese onion roast</b> - Lower Austrian young beef select	<b>25.90</b>
Two kinds of onions - baked potato noodles - if desired, Viennese pickles	
<b>Cooked veal boiled beef</b>	<b>25.90</b>
Root vegetables - chive sauce - apple horseradish - Rösti	
<b>If desired, a classic Viennese side dish "creamed spinach"</b>	<b>6.90</b>



We serve pepper port wine espuma & rosemary butter fries with steaks. Weight information refers to the raw weight.

#### From Austrian beef "Simmentaler Fleckvieh"

Sirloin steak from "Lower Austria young beef"	<b>200 g / 300 g 29.50 / 36.00</b>
Rib Eye Dry Aged	<b>300 g 39.00</b>
Fillet steak from the veal	<b>200 g / 300 g 36.00 / 49.00</b>

#### Large pieces - whole & carved at the table

Rib Eye "High Rib" Dry Aged	<b>500g 68.00</b>
"Chateaubriand double fillet"	<b>500g 89.00</b>

#### Subtleties for steak

Wild broccoli with almond	<b>6.90</b>
Grilled asparagus "Green & White" (1 solo stick each)	<b>9.90</b>
Fresh green beans – bacon	<b>5.50</b>
Herb butter – homemade	<b>2.80</b>
Grilled shrimps 2pcs. per serving	<b>12.00</b>
Fries "Stasta seasoning"	<b>5.50</b>

**In the evening WE SERVE IN ADVANCE** - ORGANIC bread from Noppe & Joseph **4.20**

Lieber Gast! Informationen über Zutaten in unseren Speisen, die Allergien oder Unverträglichkeiten auslösen können, erhalten Sie auf Nachfrage bei unseren ServicemitarbeiterInnen. Alle Preise verstehen sich inkl. aller Steuern und Abgaben.