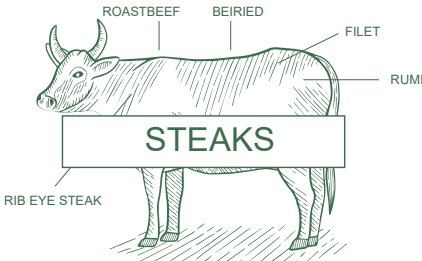
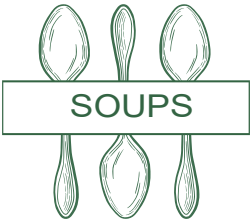
	
Rodauner beer – "Strizzi" Viennese lager6.40 Classic Bellini – Prosecco & white peach7.90 Cremant Rosé de Loire – Gratien & Meyer8,90 Lillet Wild Berry8.90 Lillet Rosé – Wild Berry Tonic – Prosecco Yuzu Sprizz7.90 Yucello – Prosecco – Soda – Mint – Lime Champagne - Lancelot Pienne11.90 Blanc de Blanc - Brut		Fine Fish Platter "Skipper"29.90 Sea bass – king prawns – salmon trout – homemade potato gnocchi Lemon sauce – leaf spinach Pink-roasted venison "Wild from Lower Austria"31.90 Potato gnocchi – braised cabbage heart – spiced pear – cranberry sauce Toni's Crustacean PastaStarter 24.90 / Main Course 36.90 Tagliolini – homemade lobster sauce – grilled shrimp Chanterelles à la Creme24.90 Fluffy napkin dumplings – brown butter Roasted oven-baked mushrooms & polenta (vegan)22.90 Vegan creamy polenta – smoky paprika cream – roasted rosemary hazelnuts With Parmesan and brown butter upon request (not vegan)	
Stasta's Gin Tonic House gin – homemade tonic – ice cream Juniper berries - lemon 12.10		Stasta's summer classic Chanterelle Roast Beef à la Creme from Lower Austrian young beef Yellow Taglioni – brown butter 33,90 Wine recommendation: Weingut Taubenschuss – Chardonnay Reserve 20211/87,90	
BIO Juice je 1/8 from Kaindorf – biological Farm Loidl apple juice – naturally cloudy2,60 Pear2,90 Apple-Raspberry2,90 Apple-currant2,90 White grape juice2,80 Uhudler grape juice3,10 Homemade Limonade Tonic - lemongrass - cinchona - ginger – soda Yuzu Virgin Fizz –Tonic – Lime – Cane Sugar Mojito soda - elderflower syrup - mint - lime		Classics of Viennese cuisine Viennese schnitzel made from veal29,90 Baked with clarified butter in a Pfandl – potato, cabbage and cucumber salad Roasted buttermilk fried chicken from the thigh...super juicy!19.90 pulled in buttermilk with herbs – Potato and birdleaf salad Stasta's Viennese onion roast - Lower Austrian young beef select26.90 Two kinds of onions - baked potato noodles - if desired, Viennese pickles Cooked veal boiled beef26.90 Root vegetables - chive sauce - apple horseradish - Rösti If desired, a classic Viennese side dish "creamed spinach"6.90	
			
Beef tartare from beef fillet small. 18.90 / gr. 29.90 Pickled chanterelle mushrooms Fresh chervil - Joseph bread & butter Stasta's mini greaves dumplings13.90 warm pear cabbage ... a real Stasta classic Chili Shrimp from the Pan18.90 Braised Tomatoes – Herb Butter – Chili Mayo Asian Tartare from the salmon trout17.90 Homemade ponzu ginger sauce – avocado Braised tomatoes – spring onions & coriander Crispy Oyster Mushrooms15.90 Lemon Aioli – perfect for sharing Stasta's starters variation18.90 mini beef tartare – greaves dumpling – marinated herring		From Austrian beef "Simmentaler Fleckvieh" Lower Austrian Young Beef Sirloin Steak200g / 300g24.00 / 29.00 Veal Fillet Steak200g / 300g34.00 / 45.00 Black Angus Beef - Grain Fed (Uruguay) Rib eye "prime rib"300g38.00 Large pieces - whole & carved at the table Rib Eye "High Rib" Dry Aged500g62.00 "Chateaubriand double fillet"500g80.00 Weight information refers to the gross weight Subtleties for steak Wild broccoli with almond6.90 Grilled red bell peppers – fresh herbs6,50 Fresh green beans – bacon5.50 Homemade herb butter or Pepper port wine espuma3.00 Truffle mayo or chili mayo3.00 Grilled shrimps 2pcs. per serving12.00 "Stasta seasoning" fries or rosemary butter fries5.70 Stasta's truffle fries7.90 In the evening, WE SERVE IN ADVANCE ORGANIC bread from Noppe & Joseph 4.50	
		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.	
Clear beef soup & julienne vegetables6.90 Veal liver dumplings or baked cheese dumplings Soup ingredients are of course prepared by hand at Stasta! Cream of white asparagus soup8.50 Asparagus hollandaise foam			