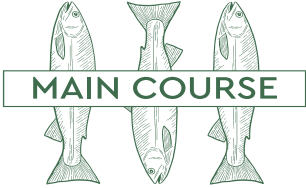
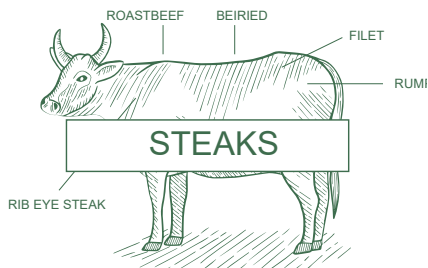
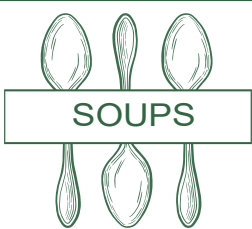


 APERITIFS Rodauner beer – "Strizzi" Viennese lager6.40 Classic Bellini – Prosecco & white peach7.90 Cremant Rosé de Loire – Gratien & Meyer8,90 Lillet Wild Berry8.90 Lillet Rosé – Wild Berry Tonic – Prosecco Yuzu Sprizz7.90 Yucello – Prosecco – Soda – Mint – Lime Champagne - Lancelot Pienne11.90 Blanc de Blanc - Brut	 MAIN COURSE Fine Fish Platter "Skipper"29.90 Sea bass – king prawns – salmon trout – homemade potato gnocchi Lemon sauce – leaf spinach Grilled Shrimp Skewer34.90 Fragrant rice - roasted peanuts - spring onions - lemon aioli Chanterelle Roast Beef à la Crème33,90 from Lower Austrian young beef - Yellow Taglioni – brown butter Chanterelles à la Creme24.90 Fluffy napkin dumplings – brown butter Baked Oriental Cauliflower18,90 Beetroot and almond cream – capers – shallots – green oil
Stasta's Gin Tonic House gin – homemade tonic – ice cream Juniper berries - lemon 12.10	Stasta's summer classic Pink grilled fillet of wild boar Potato gnocchi – chanterelle mushrooms – pointed cabbage cranberry sauce 28.90 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  STARTERS	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 – Cream cheese 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 House-cured salmon trout carpaccio18.90 Pickled shallots, ponzumayo - lime Summer Leaf Salad15.90 Apricot – Bacon - Chanterelle Mushrooms Croutons - Tomato Dressing Stasta's starters variation18.90 Mini beef tartare – greaves dumpling – pickled salmon trout	 STEAKS 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
 SOUPS Clear beef soup & julienne vegetables6.90 Meat strudel or herb fritters Soup ingredients are of course prepared by hand at Stasta! Cucumber and Dill Cold Soup7.90 House-cured salmon trout	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.