

# Aperitif

## Sparkling

Pinot Noir Sparkling wine – Madmoiselle Brut	0,1l	7.90
Champagne Seloisse Pajon Brut	0,1l	15.00
Bellini with white peach pulp	“	12.00
Kir Royal	“	12.00

## Sprizz

Veneziano Sprizz	glass	9.50
Lillet Sprizz	“	9.50
Limoncello Sprizz	“	9.50
Select Sprizz	“	9.50
Hugo	“	9.50
San Bitter (non-alcoholic)	0,1	6.50
San Bitter with Soda (non-alcoholic)	“	9.50
San Bitter with fresh orange juice (non-alcoholic)	“	9.50

## Cocktails

Artner's Gin grape	glass	12.00
Vodka Wellness	“	12.00
Negroni	“	16.00
Amaretto Sour	“	16.00
Pornstar Martini	“	16.00
Espresso Martini	“	16.00

Vermouth Sprizz – <i>Rosé / Classic White</i>	glass	12.00
Vermouth Tonic – <i>Rosé / Classic White</i>	“	12.00

Campari Soda	glass	9.50
Campari with fresh orange juice	“	9.50
Campari Tonic	“	9.50

## Barley juice

Raschhofer Märzen on tap	0,1l	2.60
	0,33l	4.80
	0,5l	6.40
Tegernseer Hell bottled	0,33l	5.90

Bread | alpine butter | cress | Dry-aged beef sausage  
Dinner cover 5.50

## Wine

Winery Artner	1/8	bottle
2024 Grüner Veltliner Klassik	6.40	37
2024 Spazierer – Gemischter Satz	6.40	37
2024 Gelber Muskateller	6.90	39
2024 Chardonnay Klassik	6.90	39
2023 Riesling Bühlweingarten	7.50	39
2023 Sauvignon Blanc	7.50	43
2024 Grüner Veltliner Ried Kirchberg	8.90	49
2023 massive a. [weiß] – <i>Chardonnay</i>	14.00	79
2024 Rosé	6.40	37
2022 Rubin Carnuntum – <i>Zweigelt</i>	7.50	42
2023 Pinot Noir Pimpel – <i>Artner-Family &amp; Friends</i>	7.90	49
2023 Pinot Franz <i>limited edition</i>	8.90	60
2022 Amarok Cuvée – <i>Zweigelt/Blaufränkisch/Merlot/Syrah</i>	9.90	60
2021 Blaufränkisch Ried Kirchweingarten 1. ÖTW	11.50	70
2021 Syrah and Ever	11.50	70
2021 massive a. [rot] – <i>Syrah/Zweigelt/Blaufränkisch/Merlot</i>	20.00	108
2017 Weinrieder Riesling Dornleiten Beerenauslese	1/16l	8.50

*A full selection of our wines can be found in the wine list!*

## Nonalcoholic drinks

Fruit juices Family Pelzmann – Carnuntum	straight	with Soda
	<b>0,25l</b>	<b>0,5l</b>
Cornelian cherry	5.90	7.90
William's pear nectar	5.90	7.90
Apricot nectar	5.90	7.90
Red grapes	5.90	7.90
Cloudy apple juice	4.50	5.90
Römerquelle sparkling   still	0,33l	4.20
	0,75l	7.50
Soda*	0,25l	2.50
	0,5l	4.50
Soda* – lemon   elderflower   lavender	0,25l	3.50
	0,50l	5.90
Artner's homemade limo strawberry & maracuja	0,5l	4.50
Coca Cola   Zero	0,33l	4.90
Almdudler   Frucade	0,33l	4.90
Kinley Tonic   Bitter Lemon   Ginger Ale	0,25l	4.90

\*Youth drink

# Starters

**Ox Marrow Bones from the fire**  
Herbal Crust | Beet Root | Roasted Bread  
ACGM 19

**Filet-Beef tartare from Simmentaler cattle**  
House Toast | Yolk Cream | Wasabi Mayonnaise  
ACDFGM  
100 gr 22 | 200gr 28

**Kombujime of Greenland Halibut**  
Blood orange | Coriander | Sesame  
DFN 25

**Carpaccio of wild caught Prawns**  
Coconut-Lemongrass | Jalapeños | Cucumber  
ADN 29

**Salmon & Caviar**  
Verjus-Ponzu | Yuzu | Fennel | Truffle mayonnaise  
ADN 23

**Sautéed Calf's Liver**  
Braised Onions Juice | Mashed Potatoes  
AG 19

**Tender-Bitter Greens**  
Truffle Vinaigrette | Pear | Herb Croutons  
MN 17



**Clear Beef Broth**  
Semolina Dumplings | Root Vegetables  
ACGL 9

**Salsify Foam Soup**  
Trout Croquettes | Grapefruit Pearls  
AG 9

# Beef from Austria

The finest meat from local cattle is ready for its grand presentation. Selected cuts from Simmental heifers, female cattle around 24 months old, will be expertly prepared for your

## | Viennese tradition from the grill |

Wiener Zwiebel-Rostbraten AGP 29  
Mashed Potatoes

Rossini Rostbraten AGLO 48  
Foie Gras | Perigord Winter Truffle | Madeira Sauce | Mashed potatoes  
Upgrade white truffles 30

## | Steaks from the fire |

Rib Eye 300g 38

Filetsteak 230g 49

Chateaubriand 480g for 2 persons 89  
*approx. 45 minutes preparation time*

## | dry aged – 6 weeks in-house aging |

Côte de Boeuf ca. 900g per 100g 15  
*for 2 to 3 persons*

## Steak Upgrad

*Rossini* – Seared Foie Gras & black Truffle ACO 19

Artner-Burger ACGM 22  
Mustard mayonnaise | Cheddar | Duo of Onions | Pickled Gherkin

## Sides

Rosemary Potatoes G Sautéed Spinach G  
Mashed Potatoes G Seasonal Market Vegetables G L  
Potato Rösti G Roasted Artichokes Heart G  
Homemade Fries G Mediterranean Vegetable Pot-au-Feu G  
je 8 je 9

Mixed Baby Greens MO7 Pimientos de Padron 12

## Sauces

Sauce Béarnaise CGM Café de Paris-Butter GM  
Peppar-Cognac-Cream Sauce GL Herbed Butter GMF  
Truffle mayonnaise CM Crispy-Chili mayonnaise CM

je 5



## Veal Rosé

### Perfection from Austria

Finely marbled, aromatic and butter tender. Aged for up **8 months** and **sustainably raised**, offering exquisite enjoyment with responsibility.

#### Sautéed Calf's liver

Braised Onions Juice | Mashed Potatoes

AG 19 | 29

#### Braised minced veal "Butterschnitzel"

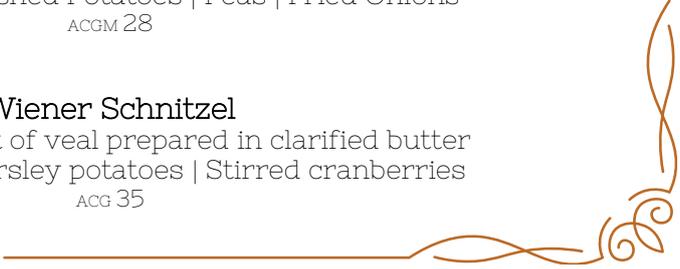
Onions Juice | Mashed Potatoes | Peas | Fried Onions

ACGM 28

#### Wiener Schnitzel

from the finest cut of veal prepared in clarified butter  
Potato salad or Parsley potatoes | Stirred cranberries

ACG 35



#### Grilled Cobia

Kaffir Beurre Blanc | Mediterranean Vegetable Pot-au-Feu | Celery Cream

ADGLO 38

#### Miso-Salmon Fillet

Artichokes | Peas | Tomato Fond

DFGO 34



## Classics

#### Old Viennese „Backfleisch“

from Simmentaler Beef | Stirred Cranberries | Parsley Potatoes

ACGM 29

#### Spicy Beef Ribs from the Grill

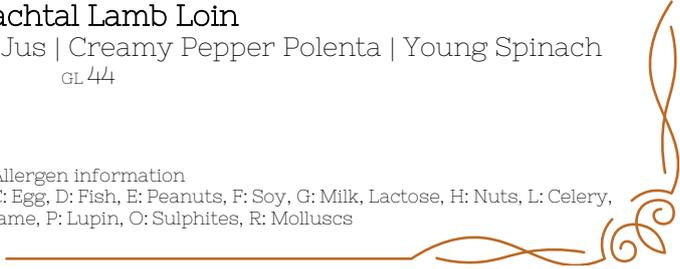
Teriyaki | Celery Cream | Potato Rösti

AEFGLO 44

#### Pielachtal Lamb Loin

Crust of Massaman | Rosemary Jus | Creamy Pepper Polenta | Young Spinach

GL 44



#### Allergen information

A: Gluten-containing cereals, B: Crustaceans, C: Egg, D: Fish, E: Peanuts, F: Soy, G: Milk, Lactose, H: Nuts, L: Celery, M: Mustard, N: Sesame, P: Lupin, O: Sulphites, R: Molluscs



There are places in Vienna where the city shows its most beautiful face – Franziskanerplatz is one of them.

Framed by old walls, cobblestones, and history, it hides a restaurant that embodies everything we love about this city: tradition and true indulgence.

Since 2008, Artner am Franziskanerplatz has been a home for all who appreciate good food, honest craftsmanship, and genuine hospitality. In our kitchen, Viennese classics blend with modern ideas – created with passion, rooted in the seasons, and grounded in authenticity.

At the heart of it all is what we do best: premium meat, preferably from local heifers, lovingly prepared on the grill. We know where our ingredients come from – and we know the people who entrust them to us.

And then there is our wine – the soul of our house. From our family winery in Höflein, in the Carnuntum region, where vines have been tended since 1650, come the wines that accompany our dishes. They tell of sun, wind, and soil – and of a family devoted for generations to the good things in the glass.

When you take a seat, you immediately feel the special atmosphere: the gentle crackle from the kitchen, the soft light gliding across the old vaults, the clinking of glasses, the smiles of our guests. Every visit should feel like an evening among good friends – only with a little more wine and a perfectly grilled steak.

And for those who seek something truly special, there is something waiting beneath your feet: our historic vaulted cellar – a place for celebrations, encounters, and unforgettable moments. Here, Vienna tastes of history, craftsmanship, and the joy of life.

Welcome to our home,  
Markus Artner & Team

## *Newsletter*

Sign up for our newsletter and don't miss any of our culinary highlights – simply scan the barcode with your smartphone.



# Nachspeisen

## Kaiserschmarren

Zwetschkenröster  
Haselnusseis  
30 Minuten Vorfreude

ACGH

Für 3-5 Personen / for 3-5 persons

38

## Emperors Pancake

Plum compot  
hazelnut ice cream  
takes about 30 minutes

## Pfannenwarme Palatschinken

Rosenmarillen-Marmelade

ACG

Stück/ per serving

7

## Pan warm Viennese Crêpes

Rose apricot Jam

## Geschmolzener-zartbitter

### Schokoladengateau

Pistazieneis | Weichseln | Crème Chantilly

ACG

16

## Warm Dark Chocolate Gateau

Pistachio Ice Cream | Morello Cherries

Crème Chantilly

## Creme Brûlée

Himbeersorbet

CG

16

## Creme Brûlée

Raspberry Sorbet

## Eis & Sorbet

mit Zitrone-Rosen-Mandel

ACFGH

12

## Ice cream & sorbet

with lemon-rose-almond

## Affogato

Espresso | Vanilleeis

ACG

9

## Scroppino

Sekt | Zitroneneis | Wodka

CG

14

## Pikante Weinbegleitung

Dry Aged Rinderrohschinken |  
Frischkäse | Bergkäse |  
Sauergemüse  
dazu Vinschgauer Hausbrot

AGO

18 | 28

## Spicy wine accompaniment

Dry Aged Beef Ham  
Cream cheese | Mountain cheese  
Pickled vegetables  
served with Vinschgau house bread

## Wiener Streifenschnitzerl

vom Kalb Rosé

Ketchup & Mayo

AC 30

## Strips of Wiener Schnitzel

from Austrian veal