

Aperitif

Sparkling

Pinot Noir Sparkling wine – Madmoiselle Brut	0,1l	7.90
Champagne Selosse 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
Dr. Hugo Woodruff	“	9.50
Miss Woodruff (non-alcoholic)	“	4.50

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
2023 Chardonnay Klassik	6.90	39
2022 Riesling Bühlweingarten	7.50	39
2023 Sauvignon Blanc	7.50	43
2024 Grüner Veltliner Ried Kirchberg	8.90	49
2023 massive a. [weiß] – Chardonnay	14.00	79
2024 Rosé	6.40	37
2022 Rubin Carnuntum – Zweigelt	7.50	42
2019 Pinot Noir Pimpel–Artner–Family & Friends	7.90	49
2023 Pinot Franz <i>limited edition</i>	8.90	60
2022 Amarok Cuvée – Zweigelt/Blaufränkisch/Merlot/Syrah	9.90	60
2021 Blaufränkisch Ried Kirchweingarten 1. ÖTW	11.50	70
2021 Syrah and Ever	11.50	70
2021 massive a. [rot] – Syrah/Zweigelt/Blaufränkisch/Merlot	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
	0,25l	0,5l
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

Goose Liver Terrine

Trilogy of Quince | Toasted Venezia Bread

CFGN 29

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

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

Lobster bisque

ACGL 14

with Scallop | Coral Butter

DG additional 11

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 | Black 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

Surf & Turf – Scallop sautéed in Coral Butter ^{DG} 11

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

Sides

Rosemary Potatoes ^G
Mashed Potatoes ^G
Potato Rösti ^G
Homemade Fries ^{ACG}
per serving 8

Sautéed Spinach ^G
Seasonal Market Vegetables ^{GL}
Roasted Artichokes Heart
Pak Choi
per serving 8

Mixed baby greens ^{MO} 7

Pimientos de Padron 12

Sauces

Sauce Béarnaise ^{CGM}
Peppar-Cognac Cream Sauce ^{GL}
Truffle mayonnaise ^C

per serving 5

Café de Paris-Butter ^{GM}
Herbed Butter ^{GMF}
Crispy Chili mayonnaise ^C



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"

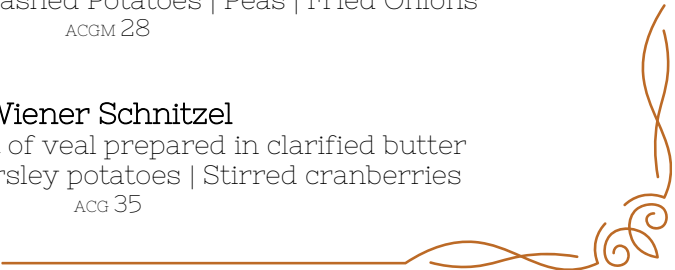
Black Truffle jus | Mashed Potatoes | Peas | Fried Onions

ACGM 28

Wiener Schnitzel

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

ACG 35



Miso-Salmon Fillet

Artichokes | Peas | Tomato Fond

DFGO 34

Pike-Perch Fillet

Lime-Infused Lobster Curry | Pak Choi | Grilled Basmati

ADGLO 38



Classics

Old Viennese „Backfleisch“

from Simmentaler Beef | Stirred Cranberries | Parsley Potatoes

ACGM 29

Crepinette of Venison

from the Höfleiner Forest
Goose Liver-Truffle Jus | Roasted Pumpkin
Potato-Grammel Dumplings

ACO 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

Emperors Pancake

Plum compot
hazelnut ice cream
takes about 30 minutes

ACGH

Für 3-4 Personen / for 3-4 persons
36

Pfannenwarme Palatschinken

Rosenmarillen-Marmelade

Pan warm Viennese Crêpes

Rose apricot Jam

ACG

Stück/ per serving
7

Malakoffnockerl

Heidelbeeren | Eierlikör |
Zitronensorbet

Malakoff dumplings

Blue berries | Eggnog
Lemon sorbet

ACG

16

Creme Brûlée

Himbeersorbet

Creme Brûlée

Raspberry sorbet

CG

16

Eis & Sorbet

mit Zitrone-Rosen-Mandel

Ice cream & sorbet

with lemon-rose-almond

ACFGH

per Kugel 4

Affogato

Espresso | Vanilleeis

ACG

9

Scroppino

Sekt | Zitroneneis | Wodka

CG

14

Pikante Weinbegleitung

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

Spicy wine accompaniment

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

AGO

18 | 28

Wiener Streifenschnitzerl

vom Kalb Rosé

Strips of Wiener Schnitzel

from Austrian veal

Ketchup & Mayo

AC 28