

# Aperitif

## Sparkling

Pinot Noir Sparkling wine – Mademoiselle 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)	0,1l	6.50
San Bitter with Soda (non-alcoholic)	glass	9.50
San Bitter with fresh orange juice (non-alcoholic)	glass	9.50

## Cocktails

Artner's Gin grape	glass	12.00
Vodka Wellness	“	12.00
Negroni	“	16.00
Amaretto Sour	“	16.00
Campari Sour	“	16.00
Campari Sbagliato	“	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

## Beer

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] – Chardonnay	14.00	79
2024 Rosé	6.40	37
2022 Rubin Carnuntum – Zweigelt	7.50	42
2023 Pinot Noir Pimpel – Artner – Family & Friends	7.90	49
2023 Pinot Franz <i>limited edition</i>	8.90	60
2022 Amarok Cuvée – Zweigelt/Blaifränkisch/Merlot/Syrah	9.90	60
2021 Blaifränkisch Ried Kirchweingarten 1. ÖTW	11.50	70
2021 Syrah and Ever	11.50	70
2021 massive a. [rot] – Syrah/Zweigelt/Blaifränkisch/Merlot	20.00	113
2017 Weinrieder Riesling Dornleiten Beerenauslese	1/16l	8.50

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

## Non-alcoholic 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	8.00
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	5.90
Franz loves   sparkling herbal ice tea	0,5l	5.90
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**  
Herb Crust | Beet Root | Roasted Bread  
ACGM 19

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

**Carpaccio of Wild Caught Prawns**  
Coconut-Lemongrass | Jalapeños | Cucumber  
ADN 29

**Kombujime of Greenland Halibut**  
Yuzu | Asparagus | Coriander | Sesame  
DFN 25

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

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



**Asparagus Foam Soup**  
AG 9  
Wild Caught Atlantic Prawns fried in Herb Butter  
BG 8 extra



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

# 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 <sup>AGP</sup> 29  
Onion Jus | Mashed Potatoes

Rossini Rostbraten <sup>AGLO</sup> 48  
Foie Gras | Glazed Boskop Apple | Madeira Sauce | Mashed Potatoes

## | 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 Upgrade

Seared Foie Gras | Glazed Boskop Apple | Toast | Brown Butter Hollandaise  
<sup>ACGMO 25</sup>

Wild Caught Atlantic Prawns fried in Herb Butter  
<sup>BG 3 pieces 18 or 5 pieces 29</sup>

Artner-Burger <sup>ACGM</sup> 22  
Mustard Mayonnaise | Cheddar | Trio of Onions | Pickled Gherkin

## Sides

Rosemary Potatoes <sup>G</sup>

Mashed Potatoes <sup>G</sup>

Potato Rösti <sup>G</sup>

Homemade Fries <sup>G</sup>

each 8

Sautéed Spinach <sup>G</sup>

Seasonal Market Vegetables <sup>G L</sup>

Asparagus from Marchfeld <sup>G</sup>

Pak Choi <sup>G</sup>

each 9

Mixed Baby Greens <sup>MO 7</sup>

Pimientos de Padron 12

## Sauces

Sauce Béarnaise <sup>CGM</sup>

Pepper-Cognac-Cream Sauce <sup>G</sup>

Truffle Mayonnaise <sup>CM</sup>

Sauce Perigord <sup>AG</sup>

Café de Paris-Butter <sup>GM</sup>

Herb Butter <sup>GMF</sup>

Crispy-Chili Mayonnaise <sup>CM</sup>

each 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.

### Wiener Schnitzel

from the finest cut of veal prepared in clarified butter  
Potato Salad or Parsley Potatoes | Stirred Cranberries

ACG 35

### Sautéed Calf's liver

Braised Onions Juice | Mashed Potatoes

AG 19 | 29

### Braised minced veal "Butterschnitzel"

Onions Jus | Mashed Potatoes | Snow Peas | Fried Onions

ACGM 28



### Char Fillet

from the Kalkalpe nature reserve

Asparagus Risotto | Black Morel | Pignoli | Stewed Tomatoes

ADFGO 38



## Classics

### Braised meat from the Höfleiner Roebuck

Morel | Potato Cream Strudel | Asparagus from Marchfeld

GL 38

### Marchfeld "Solo" Asparagus

Nut Butter Crumbs | Sauce Hollandaise | Parsley Potatoes

AG 29

Additional from the Grill

### Wild Caught Atlantic Prawns

fried in Herb Butter BG 18 extra

or

### Filet Tournedos

from the Simmentaler cattle 25 extra

### Green Asparagus Risotto

Morel | Goat's fresh Cheese | Stewed Tomatoes | Pignoli

ACGM 29



Allergen information

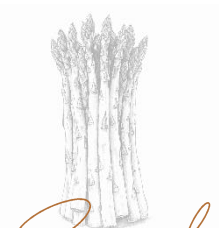
A: Gluten-containing cereals, B: Crustaceans, C: Egg, D: Fish, E: Peanuts, F: Soy, G: Milk, Lactose, H: Nuts, L: Celery, M: Mustard, N: Sesame, P: Lupin, O: Sulphites, R: Molluscs



*Alte Kuh*

*trifft*

*jungen*



*Spargel*

Wartmannstetten  
Bucklige Welt

Raasdorf  
Marchfeld

After 12 fulfilling years grazing on the meadows of the Graser family, our old cow, has developed a pronounced intermuscular fat structure – also known as marbling. Thanks to a lifelong diet of fresh grass and hay, the meat develops its characteristic golden-yellow fat, which gives it an especially deep, aromatic flavor and delicate, melting texture.

### Carpaccio and cracklings from the Old Cow

Nasturtium flowers | Marchfelder Asparagus | Grana

CFGM 28

### Consommé from the Old Cow

Egg Custard

CFG 13

### Old Cow-Rostbraten from the grill

Sauce Hollandaise | Asparagus from Marchfeld | Potatoe Olive Cream

CGM 49

### Filet Mignon of the Old Cow

ca. 210g 59

additional side dish of your choice

### Clubsteak of the Old Cow dry aged

Dry-Aged Bone-In Sirloin Steak, grilled

Ca. 600-700g

g per 100g 18

additional side dish of your choice



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 QR-code with your smartphone.



# Nachspeisen

## Kaiserschmarren

Zwetschkenröster  
Haselnusseis  
*30 Minuten Vorfreude*

ACGH

Für 3-5 Personen / for 3-5 persons

38

## Emperors Pancake

Plum Compote  
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

## Mürbe Erdbeer-Mandeltarte

Meringue | Vanilleeis

CG

16

## Buttery Strawberry Almond Tart

Meringue | Vanilla Ice Cream

## Eis & Sorbet

mit frischen Beeren

ACFGH

12

## Ice cream & sorbet

with fresh Berries

## 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