

## APPETIZERS

### TRADITIONAL VIENNESE DELICACIES 20

Deep fried chicken fingers and small veal schnitzel on potato-cucumber-lamb's lettuce salad  
A/C/G/H/L/M

### IMPERIAL SANDWICH 20

Pastrami, avocado, tomato, red wine onions, cheese, Joseph bread  
C/G/H/M/F/

### VIENNESE SAUSAGES 13

with mustard, horseradish and goulash gravy  
A/L/M/F/O

### VARIETY OF SALMON 20

with dill mustard-sauce and horseradish cream  
D/G/M/O/H

### ASSORTED TOMATOES 18

with Burrata and Rucola  
G/M/H

### WILD HERBS SALAD 11

with young carrots and radish  
Balsamico dressing and croutons  
A/G/H/M

## SOUPS

### CONSOMMÉ 8

with sliced pancake, semolina or liver dumpling  
A/C/G/L

### CRÈME OF CAULIFLOWER 8

with roasted walnuts and chervil oil  
G/H/L/O

### VIENNESE CRÈME OF POTATO SOUP 8

with boletus  
G/L

## MAIN DISHES

### ORIGINAL WIENER SCHNITZEL 29

Breaded and deep-fried escalope of veal with parsley potatoes and mixed salad  
A/C/M/G/H

### TAFELSPITZ 29

Traditional boiled beef with hash browned potatoes, cream spinach, apple-horseradish- and chive-sauce  
A/L/C/G/M

### SALMON TROUT „RADLBERG“ 30

Gnocchi, almonds, wild broccoli  
A/C/D/G/L/O

# Café Imperial

## WIEN

### BEEF GOULASH 22

with bread dumplings, poached egg and sausage  
A/C/G/L

### AUSTRIAN PASTA 20

filled with curd cheese, tomatoes and leaf spinach  
A/C/G/E/H

## DESSERTS

### PALATSCHINKEN 9,50

Crepes stuffed with apricot jam A/C/G or chocolate sauce A/C/G

### VIENNESE KAISERSCHMARRN 18

with rum raisins and plum stew  
(Kindly allow 30 minutes preparation time)  
A/C/G/O

## PASTRIES & CAKES

### VIENNESE APPLE STRUDEL 7,50

Styria apples with raisins, butter crumbs and cinnamon in strudel leaves  
A/G/O

### „REHRÜCKEN“ with almonds 6,50

Chocolate-nut cake filled with homemade cranberry jam coated with chocolate (lactose-free)  
C/H/F

### ESTERHAZY SCHNITTE 6,50

Almond layers with vanilla-butter-crème and maraschino with fondant-glaze (gluten-free)  
C/G/H/O

### STRAWBERRY TART 6,50

Almond short crust with Cointreau vanilla cream and strawberries  
A/C/G/H/O

## ICE-CREAM SPECIALITIES

VANILLA C/E/G CHOCOLATE G/F  
STRACCIATELLA F/G COFFEE G/C  
HAZELNUT G/C/H

VEGAN:

LEMON / STRAWBERRY /  
MANGO / BLACK CURRANT

### SHERBET 13

with fresh fruits and berries

### PORTION OF ICE-CREAM (4 scoops) 9

C/G/H/F/E

### SMALL PORTION OF ICE-CREAM (2 scoops) 5

C/G/H/F/E

### PORTION OF ICE-CREAM WAFERS 2

A/C

### COUPE „RINGSTRASSE“ 9,50

Strawberry-, vanilla- and lemon ice-cream with berries and whipped cream  
C/E/G/O

### COUPE „ROMANOFF“ 9,50

Vanilla ice-cream with marinated strawberries and whipped cream  
C/E/G

### VIENNESE ICED COFFEE 9,50

Chilled coffee with vanilla ice-cream and whipped cream  
C/E/G

### ICED CHOCOLATE 9,50

Ice cold chocolate with vanilla ice-cream and whipped cream  
C/E/F/



## Imperial Torte

WIEN 1873

The exquisite master confection,  
hand-made at Hotel Imperial Vienna

### N°1 DAS ORIGINAL 9,5

Almond layers with fluffy whipped butter chocolate cream, covered with marzipan and light Imperial icing  
C/F/G/H

### N°2 SCHWARZE ORANGE 9,5

Almond layers with delicate chocolate cream, flavored with a hint of coffee, covered with orange marzipan and dark Imperial icing  
C/F/G/H

### N°3 FEINE HIMBEERE 9,5

Almond layers with butter chocolate cream, covered with marzipan refined raspberry paste and dark Imperial icing  
C/F/G/H

They say our best souvenirs are retained in our memory. Nonetheless, the Imperial Torte is one of the most popular sweet gifts which visitors take home with them from Vienna.

Exclusive gift sets and various editions can be bought in our Imperial Torte Boutique or online. We also deliver worldwide.  
[www.imperialtorte.com](http://www.imperialtorte.com)

Fresh products from sustainable agriculture are important to us.

We support and buy from local producers who meet these requirements: Farmer Michis potatoes and vegetable, Austrian milk products from NÖM, Austrian chicken by Wiesbauer Gourmet, Austrian lake trout from Eishken Estate.

Products from the „Genuss Region“ Styria: Styrian horseradish, Styrian pumpkin seed oil and volcano ham.

Prices in Euro incl. taxes, prices are subject to change without notice.

Dear guests! We are glad to advice you on the choice of dishes, if you suffer from a food allergy. Please inform our service staff.

List of important allergenes: A Cereals containing gluten / B Crustaceans, crayfish / C Eggs / D Fish / E Peanuts / F Soybeans / G Milk of mammals / H Nuts / L Celery / M Mustard / O Sulphur dioxide and sulphites: Wine, beer, tomato puree / N Sesame seeds / P Lupin / R Molluscs, shellfish, mussels, octopus