

GASTHAUS zur OPER

A Restaurant by
the Plachutta Family

At Plachutta's Gasthaus zur Oper we prepare the original "Wiener Schnitzel" from the best part of the veal. According to legend, Field Marshal Radetzky brought the recipe back in 1857 from northern Italy, which belonged to the monarchy at the time, which was known as "Costoletta a la Milanese".

STARTERS

to expand your menu

Tafelspitz beef aspic with field salad & pumpkin seed oil LO 15,4

Beef tartare 120 g with butter & toast ACDGM 19,5

Goose liver crème brûlée with butter toast & wild cranberries ACGO 19,5

MENU SUGGESTION

Plachutta's beef broth

with homemade sliced pancakes, ham dumplings with peas or meat strudel
(please select one of the three soup garnish) ACGL

"WIENER SCHNITZEL"

cut from the best cut of veal with potato-field salad ACLMO



Please select a dessert for your menu:

"Kaiserschmarrn"

with homemade plum stew ACG

"Somlauer Nockerln"

a K&K speciality with chocolate sauce & whipped cream ACGO

White chocolate mousse with pickled berries

& chocolate shavings CGH

Menu price 50,7

*Vegetarian/ vegan: If someone among your guests identifies as such, they have the option to choose à la carte. The desired dishes will be charged according to consumption.

We look forward to your selection!

If you have any further questions, we would be happy to provide you with personal advice.

Please contact us at oper@plachutta.at or 01 512 22 51 - 50.

Allergens according to Codex recommendation: A cereals containing gluten/ B crustaceans/ C egg/ D fish/ E peanut/ F soy/ G lactose/ H nuts/ L celery/ M mustard/ N sesame/ O sulphites/ P lupins/ R molluscs

Cover 3,9 (bread, homemade spread, butter & cover) per person. Food changes, price changes & errors excepted. All prices in Euro.

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WHITE WINE

Grüner Veltliner DAC, 2023 ○ Winery Nigl, Senftenberg/Kremstal overwhelmingly fragrant, classic Veltliner spice	12,5 vol%	42,0
Riesling DAC „Platin“, 2022 ○ Winery Jurtschitsch, Langenlois/Kamptal fresh, typical for the variety, nice balance	12,0 vol%	45,0
Gelber Muskateller Krepskogel, 2022 ○ Winery Erwin Sabathi, Leutschach/ Südsteiermark, smooth spice, exotic components, fine acid structure	11,5 vol%	46,0
Sauvignon Blanc Südsteiermark, 2022 ○ Weingut Gross, Ratsch/Südsteiermark scent of herbs and pear, elegant and rich in finesse	12,5 vol%	46,0
Chardonnay „Sinner“, 2022 ○ Winery Prieler, Schütze/Gebirge/ Neusiedlersee-Hügell, organic. fine, fruity acid, exotic taste	13,5 vol%	46,0

RED WINE

Zweigelt, 2021 ○ Winery Johanneshof Reinisch, Tattendorf/ Thermenregion, organic. elegant & harmonious, dark cherries fragrance	13,0 vol%	39,0
Blaufränkisch, 2021 ○ Winery Kerschbaum, Horitschon/ intensive dried fruit on the nose, dark berries, smooth finish	13,5 vol%	45,0
Wiener Trilogie (Zw, Me, Cs), 2018 ○ Winery Wieninger, Stammersdorf/Wien organic. scent of ripe cherries and berries, finely roasted flavours	13,5 vol%	47,0
Cabernet Sauvignon, 2018 ○ Winery Netzel, Göttlesbrunn/Carnuntum very concentrated on the palate, beautiful, delicate finish	14,5 vol%	59,0
Haideboden (Zw, Bf, Cs), 2020 ○ Winery Umathum, Frauenkirchen/ Neusiedlersee, light, spicy note, fine black cherry aroma	13, vol%	56,0

APERTIF

Prosecco Rosé ○	0,1 l	7,1
Sparkling wine elderflower	0,1 l	7,6
Schlumberger Sekt 1 glass	0,1 l	7,1
Campari Orange/Soda		8,2/7,9
Schlumberger Jahrgangssekt ○	11,5 vol%	57,0

BEER

Viennese Original	0,33 l	5,1
exclusive with Viennese brew barley A		
Ottakringer Bio Zwickl A	0,33 l	5,1

NON ALCOHOLIC DRINKS

Vöslauer still/sparkling	0,33 l	4,9
Vöslauer still/sparkling	0,75 l	7,8
Orange juice freshly squeezed	0,20 l	5,6
Apple juice cloudy	0,25 l	4,6

COFFEE & ORGANIC TEA

Espresso single/double	4,2/5,5
Small Coffee G	4,4
Large Coffee G	5,7
“Wiener Melange“ G	5,0
“Verlängerter“	4,8
Organic Mountain Herb Tea	4,9
Organic Green Tea	4,9
Organic Earl Grey	4,9

BRANDY

Apricot Wallner ○	2 cl	6,6
Williams pear Jöbstl ○	2 cl	6,6
Old plum Gölles ○	2 cl	7,0
Rowanberry Gölles ○	2 cl	7,0