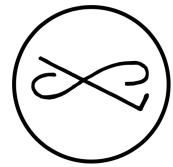


The nature  
on the plate.  
*And then  
in the mouth,  
and then  
in the stomach,  
and then  
in the soul.*

# Origin & Philosophy



Good, high-quality products are the foundation of our cuisine. That is why we know our suppliers personally and know exactly where the ingredients for our dishes come from: from the region and, in many cases, from organic farming and production.

Depending on the season, we let nature surprise us. From this, we create – sometimes at very short notice – the dishes for your dinner. Enjoy your meal.

## **Vegetables, Fruit & Herbs**

Bauer Michael, Stetten  
Gärtnerei Ganger, Vienna  
HYE, Vienna  
Marchfelder Bio-Edelpilze, Raasdorf  
Pilzbrüder Organic Mushrooms, Vienna  
Strohmayer, Böheimkirchen  
Wiener Stadtbauern, Vienna

## **Organic Eggs & Cheese**

Eggs, Austria  
Jumi, Vienna

## **Milk & Dairy Products**

Austria

## **& Co.**

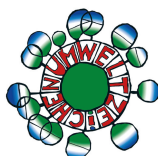
Apfelhof Auer, pumpkin seed oil, Kapfenstein  
Fandler, organic oils, Pöllau  
Gölles, vinegar, Riegersburg  
Joseph, organic bread, Vienna  
LUVI Fermente, organic soy & miso, Lenzing

## **Meat & Fish**

blün, Vienna  
Eishken, Vienna  
Gut Dornau, Leobersdorf  
Höllerschmid, Walkersdorf

## **Chocolate, Honey & More**

Salatkaffee, Bernd Salat, Horn  
Thomas Zelenka, organic apiary, Vienna  
Zotter organic chocolate, Riegersburg



# Aperitif

Our recommendations for the perfect start to your evening.

## BY THE GLASS · 0.1 L

|                                                                       |            |
|-----------------------------------------------------------------------|------------|
| <b>Brut</b> <small>organic</small><br>Esterházy, Burgenland           | <b>7.8</b> |
| <b>Brut Rosé Reserve</b> <small>organic</small><br>Loimer, Langenlois | <b>9.5</b> |

## SPRIZZ · 0.25 L

|                                                                    |          |
|--------------------------------------------------------------------|----------|
| <b>Labstelle Sprizz</b><br>Organic Frizzante with homemade liqueur | <b>9</b> |
| <b>Aperol Sprizz</b><br>Organic Frizzante, Aperol & soda           | <b>9</b> |

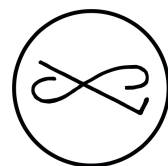
## DRINKS

|                                                                                                                    |             |
|--------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Grapefruit Gin &amp; Tonic</b><br>Grapefruit infused Bombay Dry Gin, homemade tonic, grapefruit bitters & lemon | <b>15.5</b> |
| <b>Strawberry Negroni</b><br>Strawberry infused Campari, Bombay Dry Gin & Carpano Antica Formula                   | <b>15</b>   |
| <b>Rhababerini</b><br>42 Below Vodka, rhubarb, lime & organic Frizzante                                            | <b>14</b>   |

## ALCOHOL-FREE

|                                                                                                      |           |
|------------------------------------------------------------------------------------------------------|-----------|
| <b>Grapefruit Gin &amp; Tonic</b><br>Grapefruit infused Tanqueray 0.0 % Gin, Aqua Monaco, grapefruit | <b>13</b> |
| <b>Bloom</b><br>Martini Florale, Paragon Labdanum & citrus                                           | <b>14</b> |
| <b>Tea Royal Sparkling Tea</b> <small>0.1 l</small><br>Firmenich-Schauer, Styria                     | <b>8</b>  |

# Your Evening. Your Choice. *The Labstelle Menu.*



Create your own menu from everything you find on this menu.  
Deviations from the classic course sequence will incur a surcharge of 5 euros.

## 3 COURSES

|                    |    |
|--------------------|----|
| Vegan   Vegetarian | 55 |
| Fish   Meat        | 65 |

## 4 COURSES

|                    |    |
|--------------------|----|
| Vegan   Vegetarian | 65 |
| Fish   Meat        | 75 |

## WINE PAIRING

|                |    |
|----------------|----|
| with 3 courses | 29 |
| with 4 courses | 39 |

## ALCOHOL-FREE PAIRING

|                |    |
|----------------|----|
| with 3 courses | 25 |
| with 4 courses | 35 |

We are certified with the Austrian Ecolabel, the AMA Gastro Seal and the Gaumenhoch Seal, and are proud partners of Slow Food. We are also organically certified and awarded two toques by Gault&Millau.

# Starters

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| <b>Organic lettuce hearts</b> vegetarian                                                                              | 17 |
| Abate Fetel · hazelnut · radish sprouts<br>H L O M F                                                                  |    |
| <b>All of beetroot</b> vegan                                                                                          | 18 |
| brown bread · sesame · king oyster mushrooms · lovage<br>A F M N L O                                                  |    |
| <b>Beef tartare from sirloin</b>                                                                                      | 24 |
| organic egg yolk · organic shiitake · Belper Knolle · organic sourdough<br>bread with bone marrow butter<br>A C G L F |    |
| <b>Cured salmon trout from Gut Dornau</b>                                                                             | 23 |
| Michi Bauer's cucumber selection · sheep's yoghurt<br>D G L O M                                                       |    |
| <b>Soy &amp; wild mushroom soup</b>                                                                                   | 15 |
| yeast dumpling · duxelles<br>A F L O                                                                                  |    |

# Main Courses

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| <b>Stuffed organic peppers</b> vegan                                              | 27 |
| baba ganoush · elderflower-paprika juice · Thai basil<br>A L O F N                |    |
| <b>Open ravioli with organic ratatouille</b> vegetarian                           | 27 |
| tomato sugo · pickled San Marzano tomatoes · béchamel · lemon<br>basil<br>A C G L |    |
| <b>Viennese schnitzel of organic veal</b>                                         | 38 |
| parsley potatoes · parsley mayonnaise · salted lemon<br>A C G M                   |    |
| <b>Waldroc organic pork neck</b>                                                  | 32 |
| cracklings · pickled radish · grilled potatoes · black cumin blossoms<br>G L O    |    |
| <b>Free-range chicken breast</b>                                                  | 34 |
| potato risotto · organic leaf spinach · ponzu velouté<br>G L O F                  |    |
| <b>Confit catfish from Gut Dornau</b>                                             | 35 |
| sweet corn · chanterelles · chorizo<br>D G L O F                                  |    |
| <b>Cover charge, per person</b> vegan                                             | 5  |
| homemade organic sourdough bread & organic miso butter<br>A F                     |    |

# Desserts

|                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| <b>Hazelnut roll</b> <small>vegan</small><br>bergamot · miso · vanilla ice cream<br><small>A H F</small> | <b>15</b> |
| <b>Apricot curd dumplings</b><br>vanilla foam & brittle<br><small>A G C H</small>                        | <b>15</b> |
| <b>Panna cotta</b><br>walnut · berries · sorrel ice cream<br><small>C G H</small>                        | <b>15</b> |

# Cheese

|                                                                                                                                                                    |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Cheese variation</b><br>Schneeflöckli · Schlossberger jung · Aberot & Summerhimu from JUMI<br>cheese · homemade apple bread & chutney<br><small>A G M H</small> | <b>19</b> |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|

# To Finish

2 cl each.

|                                                                         |            |
|-------------------------------------------------------------------------|------------|
| <b>Apricot · Labstelle Edition</b><br>Hämmerle, Vorarlberg · 40 %       | <b>7</b>   |
| <b>Williams pear · Labstelle Edition</b><br>Hämmerle, Vorarlberg · 40 % | <b>7</b>   |
| <b>Sour cherry</b><br>Reisetbauer, Upper Austria · 41.5 %               | <b>7.5</b> |
| <b>No. 1 Wild cherry</b><br>Ziegler, Franconia · 43 %                   | <b>8.5</b> |
| <b>XO brandy, aged 20 years</b><br>Graf Hardegg, Weinviertel · 39 %     | <b>8.5</b> |
| <b>Vineyard peach liqueur</b><br>Ziegler, Franconia · 18 %              | <b>5.5</b> |

More brandies and spirits on our bar menu.

# Non-Alcoholic Beverages

## HOMEMADE

|                                    |     |
|------------------------------------|-----|
| Iced tea vineyard peach, 0.4 l     | 5.8 |
| Lemonade thyme-pepper-lemon, 0.4 l | 5.8 |
| Seasonal lemonade, 0.4 l           | 5.8 |
| Tonic, 0.25 l                      | 4.5 |

## WATER

|                                                   |           |
|---------------------------------------------------|-----------|
| Vöslauer mineral water still, 0.33 l / 0.75 l     | 3.5 / 7.5 |
| Vöslauer mineral water sparkling, 0.33 l / 0.75 l | 3.5 / 7.5 |
| Soda water, 0.25 l / 0.4 l                        | 3 / 4     |
| Soda water with fresh lemon, 0.25 l / 0.4 l       | 3.5 / 4.5 |

## SOFT DRINKS

|                                             |           |
|---------------------------------------------|-----------|
| Almdudler, 0.33 l                           | 4.5       |
| Aqua Monaco grapefruit, ginger ale, 0.23 l  | 5         |
| Coca Cola zero, 0.33 l                      | 4.5       |
| Red Bull, 0.25 l                            | 6         |
| Fever Tree tonic water, 0.2 l               | 5         |
| Elderflower syrup spritzer*, 0.25 l / 0.4 l | 3.5 / 4.5 |

## JUICES

|                                                 |     |
|-------------------------------------------------|-----|
| Organic cloudy apple juice, mohr-sederl, 0.2 l  | 4.8 |
| Organic red grape juice, Gruber Röschitz, 0.2 l | 4.8 |
| Apricot nectar, Preiß, 0.25 l                   | 6.5 |
| Fruit juices with soda water, 0.5 l             | +1  |

\* Youth drink

# Wines

## WHITE WINE BY THE GLASS · 0.125 L

|                                                                              |            |
|------------------------------------------------------------------------------|------------|
| <b>Grüner Veltliner “Urgestein” 2025</b> organic<br>Jurtschitsch, Langenlois | <b>7.9</b> |
| <b>Wiener Gemischter Satz 2024</b> demeter<br>Alexander Zahel, Vienna        | <b>7.9</b> |
| <b>Riesling 2024</b><br>Fritsch, Wagram                                      | <b>8</b>   |
| <b>Sauvignon Blanc “Der Vogel” 2024</b> organic<br>Ernst Triebaumer, Rust    | <b>8.9</b> |
| <b>Chardonnay vom Kalk 2025</b> organic<br>Altenburger, Jois                 | <b>9.2</b> |

## ROSÉ BY THE GLASS · 0.125 L

|                                                                  |            |
|------------------------------------------------------------------|------------|
| <b>Rosé vom Zweigelt 2025</b> organic<br>Bründlmayer, Langenlois | <b>7.8</b> |
|------------------------------------------------------------------|------------|

## RED WINE BY THE GLASS · 0.125 L

|                                                                                  |             |
|----------------------------------------------------------------------------------|-------------|
| <b>Blaufränkisch vom Heideboden 2023</b> organic<br>Paul Achs, Gols              | <b>8.2</b>  |
| <b>Pinot Noir 2023</b> organic<br>Esterházy, Leithaberg                          | <b>8.4</b>  |
| <b>“Heideboden” Merlot &amp; Zweigelt 2023</b> organic<br>Claus Preisinger, Gols | <b>9.2</b>  |
| <b>Cabernet Sauvignon Reserve 2021</b><br>Salzl, Illmitz                         | <b>10.5</b> |

For additional wines by the glass, please ask our team or explore our extensive wine list.

# Beer

|                                            |                  |
|--------------------------------------------|------------------|
| Trumer Pils draft, 0.2 l / 0.3 l           | <b>3.9 / 4.9</b> |
| Trumer Zwickl draft, 0.2 l / 0.3 l         | <b>4.1 / 5.1</b> |
| Trumer Pils Freispiel alcohol-free, 0.33 l | <b>5.5</b>       |

# Coffee

Salatkaffee (Yirgacheffe, Ethiopia)

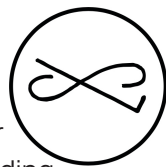
|                 |     |
|-----------------|-----|
| Espresso        | 3.5 |
| Double espresso | 5.5 |
| Americano       | 4.5 |
| Melange         | 4.8 |
| Cappuccino      | 4.8 |
| Large coffee    | 5.5 |

All coffees are also available decaffeinated. Oat milk on request.

# Tea & Chocolate

|                                                   |     |
|---------------------------------------------------|-----|
| Tête à tee, pot 0.35 l                            | 5.5 |
| Marzia (mild black tea)                           |     |
| Edward (Earl Grey)                                |     |
| Lu Yu (green tea, mist tea superior)              |     |
| Anastasia (fruit tea)                             |     |
| Josephine (rooibos, ginger-coconut)               |     |
| Eurydike (mountain herbs)                         |     |
| Chamomile                                         |     |
| Fresh mint                                        |     |
| Fresh ginger                                      |     |
| Zotter organic drinking chocolate, dark chocolate | 5.5 |

# Dear Guest,



Information about ingredients in our dishes that may trigger allergies or intolerances can be found directly marked on the menu. The corresponding legend is listed below.

The ingredients listed are included when the designated substances or products made from them are contained in the final product. The labeling of the 14 main allergens complies with legal regulations (EU Food Information Regulation 1169/2011). There may also be other substances that can trigger food allergies or intolerances. Despite careful preparation of our dishes, traces of other substances used in the kitchen production process may be present.

## ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION

- A Cereals containing gluten
- B Crustaceans
- C Egg
- D Fish
- E Peanuts
- F Soy
- G Milk or lactose
- H Nuts
- L Celery
- M Mustard
- N Sesame
- O Sulfites
- P Lupins
- R Molluscs

All prices are in EUR and include VAT.