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

Welcome to Labstelle.

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
BIOGAST, Zwettl
Hut & Stiel, organic mushrooms, Vienna
HYE, Vienna
Marchfelder Bio-Edelpilze, Raasdorf
Strohmayer, Böheimkirchen
Wiener Stadtbauern, Vienna

Organic Eggs & Cheese
Eggs, Austria
Jumi, Vienna

Milk & Dairy Products
Always organic, from 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
Bio Hof Kastner, Mörschwang
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

Empfohlen von SLOW FOOD ÖSTERREICH 2026
GEPRÜFTE QUALITÄT AMA BIO SIEGEL
UMWELTZEICHEN
GAUMEN HOCH

Aperitif

Our recommendations for the perfect start to your evening.

BY THE GLASS · 0.1 L

Brut organic — 7.8
Esterházy, Burgenland

Brut Rosé Reserve organic — 9.5
Loimer, Langenlois

SPRIZZ · 0.25 L

Labstelle Sprizz — 9
Organic Frizzante with homemade liqueur

Aperol Sprizz — 9
Organic Frizzante, Aperol & soda

DRINKS

Grapefruit Gin & Tonic — 14
Grapefruit infused Bombay Dry Gin, homemade tonic, grapefruit bitters & lemon

Pear & Rosemary Fizz — 14
Bombay Dry Gin, pear, rosemary, lemon & organic Frizzante

Apple & Cinnamon Sour — 14
Bourbon whiskey, apple, cinnamon & lemon

Blood Orange Negroni — 14
Bombay Dry Gin, Campari, Carpano Antica Formula & blood orange

ALCOHOL-FREE

Grapefruit Gin & Tonic — 14
Grapefruit infused Tanqueray 0.0 % Gin, Aqua Monaco, grapefruit

Bloom — 14
Martini Florale, Paragon Labdanum & citrus

Tea Royal Sparkling Tea 0.1 l — 8
Firmenich-Schauer, Styria

FARM TO TABLE · MENU

The farm decides. *We cook.*

We know every farm on this page personally. Whatever is in season there becomes a five-course menu – entirely plant-based or with fish & meat. You choose the direction. We take care of the rest.

PLANT-BASED MENU 80 MENU WITH FISH & MEAT 90

PAIRING FOR FIVE COURSES

Wine pairing 55 Alcohol-free pairing 45

To begin, a greeting from the kitchen, homemade organic sourdough bread & butter with LUVI organic miso plant-based

Pumpkin variation BAUER MICHAEL

plant-based cream cheese · fennel & anise cracker · chickweed & pumpkin seed oil A F L O

Golden & Chioggia beetroot

brown bread · sesame · organic king oyster mushrooms from Hut & Stiel · lovage A F M N L O

Salmon trout tartare GUT DORNAU

black radish · peanut · buttermilk D G E L O

Fried organic mushrooms HUT & STIEL

leek hearts · truffle mayonnaise · mustard greens A F M L

Crispy autumn roll

organic sweet potato · red cabbage · chestnut A L H F N

Duck breast

BIO HOF KASTNER

confit potato rösti · tarragon mustard · radicchio G M L O F

Soy rice pudding

Abate Fetel pear · cinnamon · puffed rice F O

Pistachio parfait

plum · meringue · orange C G O H

To finish, petits fours

Some courses of the menu – such as the duck breast or the fried organic mushrooms – are served exclusively as part of the menu and, unfortunately, cannot be ordered individually. Farm to Table is served for the whole table; plant-based and fish & meat may be mixed. Cover charge €5.50 per person. For allergies and intolerances, we adapt individual courses.

Starters

Golden & Chioggia beetroot plant-based — 18
brown bread · sesame · organic king oyster mushrooms from Hut & Stiel · lovage
A F M N L O

Jerusalem artichoke soup plant-based — 15
braised Jerusalem artichoke · brandy · winter purslane
F L O H

Dry-aged sirloin tartare HÖLLERSCHMID — 24
truffled organic egg yolk · Brussels sprouts · sourdough bread
A F C L

Cured salmon trout GUT DORNAU — 23
Bauer Michael's cucumber selection · organic sheep's yoghurt
D G L O M

Main Courses

Crispy autumn roll plant-based — 27
organic sweet potato · red cabbage · chestnut
A L H F N

Open ravioli with Hokkaido pumpkin vegetarian — 27
Bauer Michael's Hokkaido · organic sheep's cheese · roasted hazelnut · kale
A C G H L O

Viennese schnitzel of organic veal HÖLLERSCHMID — 39
parsley potatoes · parsley mayonnaise · salted lemon
A C G M

Pan-roasted free-range chicken breast — 34
polenta with Wiener Kulen · crispy chicken skin · Bauer Michael's rainbow chard
G L O

Arctic char GUT DORNAU — 36
curd cheese · organic button & oyster mushrooms · organic baby spinach
A D G F L O C

To the table

Cover charge, per person plant-based — 5.5
homemade organic sourdough bread & butter with LUVI organic miso
A F

Desserts

Soy rice pudding plant-based — 15
Abate Fetel pear · cinnamon · puffed rice
F O

Pistachio parfait — 15
plum · meringue · orange
C G O H

Nougat turnover — 15
quince · organic Zotter chocolate ice cream
A C G H

Cheese

Cheese variation — 19
Schneeflöckli · Schlossberger jung · Aberot & Summerhimu from JUMI cheese · homemade apple bread & chutney
A G M H

To Finish

2 cl each.

Apricot · Labstelle Edition — 9
Hämmerle, Vorarlberg · 40 %

Williams pear · Labstelle Edition — 9
Hämmerle, Vorarlberg · 40 %

Sour cherry — 7.5
Reisetbauer, Upper Austria · 41.5 %

No. 1 Wild cherry — 8.5
Ziegler, Franconia · 43 %

XO brandy, aged 20 years — 13
Graf Hardegg, Weinviertel · 39 %

Vineyard peach liqueur — 8.5
Ziegler, Franconia · 18 %

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

Grüner Veltliner “Urgestein” 2025 organic — **7.9**
Jurtschitsch, Langenlois

Wiener Gemischter Satz 2024 demeter — **7.5**
Alexander Zahel, Vienna

Riesling 2024 — **8**
Fritsch, Wagram

Sauvignon Blanc “Der Vogel” 2024 organic — **8.9**
Ernst Triebaumer, Rust

Chardonnay vom Kalk 2025 organic — **8.5**
Altenburger, Jois

ROSÉ BY THE GLASS · 0.125 L

Rosé vom Zweigelt 2025 organic — **7.8**
Bründlmayer, Langenlois

RED WINE BY THE GLASS · 0.125 L

Blaufränkisch vom Heideboden 2023 organic — **9.5**
Paul Achs, Gols

Pinot Noir 2023 organic — **8.4**
Esterházy, Leithaberg

“Heideboden” Merlot & Zweigelt 2023 organic — **9.2**
Claus Preisinger, Gols

Cabernet Sauvignon Reserve 2021 — **10.5**
Salzl, Illmitz

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 — **3.9 / 4.9**
Trumer Zwickl draft, 0.2 l / 0.3 l — **4.1 / 5.1**
Trumer Pils Freispiel alcohol-free, 0.33 l — **5.5**

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

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.

All prices are in EUR and include VAT.