

Get ready
to drop the
anchor!

*In the Waterfront Kitchen the course
is plotted towards culinary pleasure
right from the first nautical mile.
Executive Chef Konrad Zellner and his team
offer freshly caught delicatessen
from inland rivers and the sea in addition
to regional and Mediterranean specialities.
So weigh anchor and look forward
to having a wonderful time.*

**Incidentally, on your departure we recommend
you head to our market place
which offers a select choice of delicious produce.**



**Bei Unverträglichkeiten oder Allergien wenden Sie sich zur Beratung bitte direkt an unser Servicepersonal.
Wir informieren Sie gerne gemäß der Allergen-Informationsverordnung BGBl. II Nr. 175/2014**

**In case of any dietary requirements or allergies, please kindly ask our team members.
We will provide you with all necessary information in regards to ingredients BGBl. II Nr.175/2014**

Executive Chef
Konrad Zellner's signature dishes

STARTER

Truffle & Egg  € 9,50
Cream soup of truffle with poached egg and leaf spinach

MAIN COURSE

Waterfront Kitchen Burger - Best Burger in the District € 20,50
Premium Scottish beef, served with glazed onions, gherkins, tomatoes, barbecue sauce, melted cheddar cheese, bacon and French fries

Lamb & Chorizo sausage € 33,50
Pan fried saddle of lamb with risotto with chorizo sausage, lemon sauce and sautéed chick peas

DESSERT

K & K € 8,50
Konrad's homemade warm chocolate soufflé with forest-berry yogurt ice cream approximately 20 minutes waiting time



Vegetarian

Starter

- Bruschetta**  with spinach & feta cheese € 8,50
With gratinated cherry tomatoes
- Spinach & Goat Cheese**  € 9,50
Spinach salad marinated with papaya vinaigrette,
rosemary-honey and grilled goat cheese
- Tomato & Buffalo Mozzarella Salad** € 13,50
Rocket salad, pine nuts, 15 years old Austrian Balsamic vinegar
- Scallop & Cabanossi** € 15,50
Pan fried scallops with orange - cabanossi sausage cous cous and chive dressing
- Beef & Parmesan cheese** € 16,50
Beef carpaccio with rocket salad in a basket of parmesan cheese

Soups

- Clear Beef Broth of Tafelspitz** € 7,00
With vegetable julienne & chives
and your choice of sliced pancakes or cheese dumpling
- Tomato Soup & Parmesan Croutons**  € 7,50
- Truffle & Egg**  € 9,50
Cream soup of truffle with poached egg and leaf spinach




Vegetarian

Alpe Adria and Vienna

Gorgonzola cheese & Pear Ravioli  € 14,00
Au gratin with salvia butter and tomato sauce

Mushroom Risotto  € 16,00
with cherry tomatoes and Portobello mushroom

Alpe Adria Vegetable Wok  (Vegan) € 17,50
Wok vegetables with coconut milk cream, red curry and basmati rice

Waterfront Fish & Chips € 18,50
Deep fried Cod fish fillet with crispy crust & french fries, sauce tartare, sauce aioli, malt vinegar and side salad

Prawns & Fusilli € 19,50
in a spicy tomato sauce with figs and chorizo

VIENNESE CLASSICS

Waterfront Beef Goulash € 19,50
with butter dumplings, pickled gherkin & sausage

Viennese Schnitzel of "Styrian" Veal - The Original € 23,50
with parsley potatoes and side salad

Waterfront Alp Beef "Tafelspitz" € 27,50
Prime boiled beef with homemade potato "Rösti", crème spinach, chive sauce, apple horseradish and bread horseradish



Vegetarian

Fish & Meat

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| <i>Radlberger Salmon-Trout Filet from the grill</i> | | € 22,50 |
| <i>Sea bass steak from the grill</i> | | € 26,50 |
| <i>Corn-fed Chicken Breast</i> | 180g | € 18,50 |
| <i>Tomahawk of Austrian Duroc Pork</i> | 350g | € 21,50 |
| <i>Austrian Rib Eye Steak from the Alps</i> | 250g | € 24,50 |
| <i>Austrian Filet Steak from the Alps</i> | 180g | € 26,50 |
| | 250g | € 35,50 |

All dishes will be served with:

Green Pepper cream sauce, Chimichurri, Café de Paris butter

Side up your BBQ:

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| <i>1. Leaf spinach with shallots</i> | € 3,50 |
| <i>2. Mediterranean vegetable</i> | € 3,50 |
| <i>3. Texas BBQ vegetables</i> | € 3,50 |
| <i>4. Green beans with bacon</i> | € 3,50 |
| <i>5. Potatoes au gratin</i> | € 3,50 |
| <i>6. French Fries</i> | € 3,50 |
| <i>7. Sweet Potato Fries Sauce Aioli</i> | € 4,00 |
| <i>8. Truffled mashed potatoes</i> | € 4,00 |

Pimp up your BBQ Meat to Surf'n Turf:

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|-----------------------------|---------|
| <i>9. 2 Pcs King Prawns</i> | € 9,50 |
| <i>10. ½ Lobster Tail</i> | € 10,50 |

Sauce up your BBQ:

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|--------------------------------------|--------|
| <i>11. Sauce Bernaise</i> | € 2,50 |
| <i>12. Homemade Smoked BBQ Sauce</i> | € 2,50 |

Desserts

Apricots Meet Pancakes - Only Delicious € 6,50
with Wachauer apricot jam out of the Venusberggarten

Chocolate Mousse & fresh berries € 7,50

Peter's Homemade Viennese Apple Strudel with vanilla sauce € 8,50

K & K € 8,50
*Konrad's homemade warm chocolate soufflé with forest-berry yogurt ice cream
approximately 20 minutes waiting time*

Cheese Plate with Quince Mustard & Grissini € 11,50

**GENUSS
REGION
ÖSTERREICH**

The Waterfront Kitchen Chef Konrad Zellner and his Team sets a high value on cooking with regional products from Austria. Therefore most of the ingredients we cook with are provided from certificated "Genuss Regionen" of Austria.

vegetables: from the viennesenursery "Ganger"

Vulcano ham

lamb: region of "Waldviertel"

cattle: beef from the alps, delivered by "Handl Tyrol"

milk & milk products: from Austria

eggs: from Austria, free-range eggs

potatoes: "Waldviertler" potatoes

salmon trout: nature & fish farming "Radlberg"

