



FROM EARTH TO PLATE – FROM NOSE TO TAIL



Our kitchen is all about sharing:

**small delicacies, great moments of enjoyment
because sharing is caring means experiencing flavor together
let our head chef surprise you — from 2 guests onwards**

Starters	18,0 pP
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Main Courses	27,0 pP
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Desserts	11,0 pP
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Cover charge per place setting: 3,0 €

All prices are stated in EURO and include the applicable statutory VAT.



starters

CAVIAR from ROMEO ^{A, C, D, G}

tortillas | crème fraîche | chives

10g

30g

32,0

OUR BEEF TARTARE

egg yolk | focaccia ^A | bone marrow butter ^G

80 g

120 g

15,0

22,0

WATER LILY ^{C, D, F, M, N, O}

Trout | Tiger milk | Yuzu | White Radish

18,0

CHILLED BURRATA ^{G, H, M, O}

Colorful seewinkler Tomatoes | Vineyard Peaches | Calamansi

19,0

VILA VITA GARDEN SALAD ^{H, L, M, N, O}

Fermented vegetables | Chickpeas | Bergamot

12,0

CRUNCHY MUSHROOM ^{G, H, M, O}

Oyster Mushroom | Cipotle | Lime | Sour Daikon

17,0

WATER BUFFALO DASHI ^{A, E, F, L, N, O}

Shiitake | Beef | Soy-Egg

8,0

ZUCCHINI CREAM SOUP ^{A, C, G, O}

From our own Garden | Green Almond | Cream cheese

9,0

CRAYFISH STEW ^{B, D, L, O}

Celery | tomato | Edamame

14,0





main courses

CHICARRONE

*It is crispy-fried
pork belly. A
traditional dish
from Latin
America.*

CHICARRONE from DUROC PORK C, G, H, L, M, O

taco | red rice | mole | gremolata

23,0

CHICKENCLAWS from BURGENLAND A, C, F, M, N, O

aztec spinach | manchego | wafu mayonnaise

21,0

BEEF SIRLOIN FROM AUSTRIAN GRASS-FED CATTLE

side dishes according to the chef's recommendation

32,0

SALMON TROUT from the KALKALPEN A, C, D, L, N, O

fregola sarda | szegetiner-style Kimchi | mangalica lardo

24,0

WIENER SCHNITZEL A, C, G, L

Veal | Parsley Potatoes | Lingonberries

29,0

OUR SUPERFOOD

24,0

LIONSMAINE A, C, G, E, H, F, O

Corn | Tamarind | Walnut Chimichurri

This mushroom is used in traditional Chinese medicine. There, it is used to strengthen the brain, nerves, and digestive system.



the dessert

CORN-BRIOCHE ^{A, C, G, F}

lemon curd | ginger | lemon

8,0

CREOLE CHURROS ^{A, C, G, E, H, F, O}

Zotter 80% chocolate | Paw paw | Miso

11,0

FROZEN SHEEP YOGHURT from Hautzinger ^{A, G, H, O}

Cherries from the Vila Vita orchard | Granola | honey

9,0

PAW PAW

It is also known as the «poor man's banana» and is native to North America. Its flavor ranges from mango to banana to pineapple, with subtle hints of vanilla.



ICE CREAM SUNDAE

ICED COFFEE SUNDAE A, C, F, G, H	8,00
2 scoops of vanilla ice cream coffee cocoa wafer whipped cream chocolate sauce	
RED FRUITS A, C, F, G	8,30
cornelian cherry sorbet strawberry sorbet curd-raspberry ice cream berry compote wafer whipped cream	
CHOCOLATE COOKIE SUNDAE A, C, F, G, H	8,30
belgian chocolate ice cream cookie ice cream stracciatella ice cream whipped cream chocolate pearls cookie chocolate sauce wafer	
THE NUT KING A, C, F, G, H, O	8,60
hazelnut ice cream pistachio ice cream peanut ice cream brittle amaretto whipped cream wafer	
KID'S SUNDAE A, C, F, G, H, O	7,50
strawberry sorbet vanilla ice cream chocolate ice cream smarties sprinkles whipped cream wafer chocolate sauce berry sauce	
ICE CREAM PER SCOOP (IN A CUP)	2,50
vanilla ice cream ^{C, G}	peanut ice cream ^{G, E}
chocolate ice cream ^{F, G}	
cookie ice cream ^{A, C, E, F, G, H, F}	
stracciatella ice cream ^{G, F}	strawberry sorbet
hazelnut ice cream ^{G, H}	lemon sorbet
pistachio ice cream ^{F, G, H}	Uhulder sorbet
curd-raspberry ice cream ^G	



the seasonal

KUMBQUAT MANDARIN APEROL kumquat-mandarin syrup aperol orange juice prosecco	10,5
KUMBQUAT MANDARIN LIMONCELLO kumquat-mandarin syrup limoncello	11,0
RHUBARB-RASPBERRY BELLINI rhubarb-raspberry-vanilla syrup prosecco	10,5
RHUBARB-RASPBERRY GIN TONIC rhubarb-raspberry-vanilla syrup Thomas Henry tonic Broker's Gin	14,5

the non-alcoholic version

RHUBARB-RASPBERRY-VANILLA SPRITZ 0,33 L	4,9	
	0,5 L	6,5
KUMQUAT MANDARIN SPRITZ	0,33 L	4,9
	0,5 L	6,5
HOMEMADE CHERRY LEMONADE	0,33 L	4,90
HARVESTED IN OUR OWN GARDEN'S	0,5 L	6,5
HOME MADE ELDEFLOWER LEMONADE	0,33 L	4,90
HARVESTED IN OUR OWN GARDEN'S	0,5 L	6,5
HERBAL GRAPE SPRITZ	0,33 L	4,5
	0,5 L	6,0



Wines by the glass

SPARKLING WINES

0,1 L

BRUT NON ALCOHOLIC A-NOBIS Gols	5,5
REEHBELLION Zweigelt Weingut Hannes Reeh Andau Burgenland	5,5
BIO UHUDLER EULE FRIZZANTE Weingut Dujmovits Sulz	6,5
BRUT ROSÉ A-NOBIS Gols	7,5

WHITE WINES

0,125 L

2024 PINOT GRIS Weingut Steindorfer Apetlon	5,6
2025 WELSCHRIESLING Weinlaubenhof Kracher Illmitz	6,0
2025 CHARDONNAY LANDESSIEGER Weingut Steindorfer Apetlon	6,0
2025 WHITE BURGUNDY DRINNERGRUND Kabinett Weingut G. Tschida Apetlon Burgenland	6,3
2024 GRÜNER VELTLINER RIED KREUZKAPELLE - aus der Magnum Weingut Gebrüder Nittnaus Gols	7,8
2025 PIRI RIESLING Weingut Nigl Senftenberg Kremstal	7,8

ROSÉ WINES

2025 IN BLOOM Weingut Hannes Reeh Andau	5,9
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RED WINES

2021 JOSANNA Weingut Salzl Illmitz	5,5
2020 BLAUFRÄNKISCH LEITHABERG DAC Weingut Heinrich Gols	6,1
2022 ZWIEGELT UNPLUGGED Weingut Hannes Reeh Andau	6,9
2020 CUVÉE MAGNAT Weingut Tschida Apetlon	7,2
2020 BLEND 2 Weinlaubenhof Kracher Illmitz	7,5

SWEET WINES

2021 LATE HARVEST ILLMITZER Weingut Tschida Illmitz	0,125 L	6,0
2017 BEERENAUSLESE CUVÉE Weinlaubenhof Kracher Illmitz	0,05 L	7,0



the aperitif

VINTONIC °	0,1 L	5,9
WHITE SPRITZER	0,25 L	4,0
HUGO	0,25 L	6,9
WILD BERRY LILLET		8,0
Lillet White Thomas Henry Wild Berry		
APEROL PINK GRAPEFRUIT SPRITZ		9,9
Aperol Le Tribute Pink Grapefruit		
NONINO APERITIVO SPRITZ		10,0
L'Aperitivo Nonino lemon juice prosecco		
LE TRIBUTE GIN & OLIVE LEMONADE		17,0

the beer

ZIPFER ON TAP	0,3 L	4,2
	0,5 L	5,4
GÖSSER RADLER ON TAP	0,3 L	4,2
	0,5 L	5,4
GÖSSER NATURGOLD NON-ALCOHOLIC	0,33 L	4,3
EDELWEISS	0,5 L	5,6



non-alcoholic beverages

RÖMERQUELLE still sparkling	0,33 L	3,6
	0,7 L	5,9
HOUSE APPLE JUICE PEAR JUICE	0,25 L	3,8
LEMON SODA	0,25 L	2,5
	0,5 L	4,9
COCA COLA COCA COLA ZERO SPRITE	0,33 L	4,5
ALMDUDLER	0,35 L	4,5
FRUCADE	0,33 L	4,0
LE TRIBUTE	0,2 L	5,9
Tonic Pink Grapefruit Olive Lemonade		
THOMAS HENRY Botanical Tonic Ginger Ale	0,2 L	4,5
Spicy Ginger Beer Wild Berry Bitter Lemon		
ICE TEA Pfirsich Zitrone	0,33 L	4,5
RED BULL	0,25 L	6,5

hot drinks

AFFOGATO AL CAFFÈ ^G	5,7
ESPRESSO	3,2
DOUBLE ESPRESSO	4,7
LONG	3,9
CAPPUCCIN ^G	4,5
CAFE LATTE ^G	4,8
TEA	4,0
herb Assam Darjeeling Earl Grey fruit green tea ginger lemon peppermint	



brandy of our own orchard

Apple brandy from oak barrels	2 CL	5,9
Apple	2 CL	4,2
Apricot	2 CL	4,2
Pear	2 CL	4,2
Red pear	2 CL	4,2
Raspberry	2 CL	5,9

new of the 2025 harvest

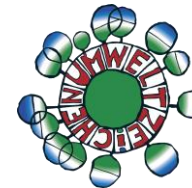
Cherry	2 CL	4,4
Mirabelle plum	2 CL	4,6



Regionality and seasonality are basic principles that have been lived at VILA VITA Pannonia for many decades. Many of our raw materials are sourced directly in the surrounding region or we pay special attention to ensuring that as much food as possible comes from Austria.

Beef, pork, poultry, dairy products as well as numerous cheeses, free-range eggs, pikeperch, sheep cheese, bread, pastries and seasonal vegetables (all year round potato, onion, parsley roots, carrots, yellow beets, celeriac, apples, pears) come in our house to 100% from verified Austrian farms.

More information about the exact origin of our food can be found at: bit.ly/vvp_herkunftsangaben



Price per cover: 3,00 €,
All prices quoted in EURO incl. VAT.

Index of allergens:

A - Gluten	H -	Nuts
B - Crustaceans	L -	Celery
C - Eggs	M -	Mustard
D - Fish	N -	Sesame
E - Peanuts	O -	Sulphur
F - Soya	P -	Lupins
G - Milk/Lactose	R -	Shellfish/ Mollusk