

LENZ

Vienna calming!

We bring together and close to you, what has always belonged together in Vienna: good cuisine and the best attitude to life.

Sit back and enjoy this unique way of life and our authentic specialties. In style of the house and the city: stylish, cozy and relaxed.

Everywhere else in the world they say: have fun.

Here in Vienna we wish you:

have a Lenz!

We process the best and freshest product from Vienna and Austria. The shorter the route to us, the better for the product and the environment - "farm to table"

We see it as our responsibility to support our community and buy for LENZ exclusively from Austrian suppliers, according to our philosophy „Passion to care“ ...

We pride ourselves on our excellent local products and the special personal relationships we have with our producers and suppliers.



MEAT, POULTRY & FISH

Höllerschmid, Lower Austria
Wiesbauer, Vienna
Gut Dornau, Lower Austria
Bio Landgut Esterhazy, Burgenland
Franz Aibler, Vienna
Vulcano, Styria
Hofkultur, Upper Austria

DAIRY PRODUCTS

The Cheese Artist, Styria

VEGETABLES, FRUITS & HERBS

Pilzbrüder, Vienna
Bauer Michael, Lower Austria
Hut & Stiel, Vienna
Goran Ficulovic, Vienna
PhytonIQ, Burgenland

BREAD, CHOCOLATE, JAMS & MORE

Brotocnik, Lower Austria
Staud, Vienna
Unverschwendet, Vienna
Zotter Schokoladen Manufaktur, Styria
Thomas Zelenka, Vienna
Joya, Burgenland
Meinl Kaffee, Vienna
Fandler, Styria

START YOUR LENZ



Pfiff Kaltenhauser Botschaft

€3,00

**Gelber Muskateller DAC
Pfeifer, Vulkanland Steiermark**

€6,50

**Schloss Gobelsburg
Blanc de Blanc**

€9,50

**Vermoutlich
&
Franz von Durst Tonic**

€11,00



Supreme savour &
LENZ SENSE OF TASTE

**Organic sourdough bread from
Brotočnik . whipped herb butter (v)**
(per person) €4,90

Culinary Treat I
warm smoked trout €6,50
black pudding rilette €5,50
red bean cream with greaves €4,90

or for connoisseurs:
all of them to share €15,00

Culinary Treat II
Thin cut vulcano pork ham
smoked & air dried €6,50
matured styrian gouda (v) €5,10
Pickled forest mushrooms (vegan) €4,90

or for connoisseurs:
all of them to share €14,50



Every beginning is easy

STARTER

Beetroot salad (v) €14,90
phytoniq salad . wild herbs . cream cheese
cranberry vinaigrette

Cured golden trout €19,90
fennel . granny smith apple . chestnut

**Caramelised goat
cheese & buckwheat (v)(★)** €16,90
lemon sour cream . chioggia turnip .
pickled radish

Carpaccio from beef €18,90
truffle cream . pumpkin-cranberry-chutney

A spoonful of happiness.

SOUP

Beef consomme €8,90
sliced pancake . root vegetables
sliced boiled beef

Red Cabbage soup €12,90
greaves dumpling



Lean back . Bound for delight

MAIN COURSE

OUR DARLING

Pike perch fillet (★) €28,90
barley risotto . beetroot . mustard cabbage

**100% FROM LOCAL FIELDS,
MEADOWS & WATERS**

Spelt risotto (v) €17,90
mixed forest mushrooms . blueberries
goat cream cheese

Veal Gulyas €24,00
buttered button dumplings . green salad

**„Waldviertler“
organic chicken breast** €26,90
pumpkin cream . pickled pumpkin
sage gnocchi

‘Wiener Schnitzel‘ €28,90
potato salad . cucumber salad
cabbage salad

**‘Mostviertler‘
free-range goose** €34,90
potato dumplings . red cabbage with apple
glaced chestnuts



There is a serious treat

DESSERT

Red Velvet Brownie (v) €11,90
cardamom ganache . beetroot . hay-milk ice
cream

**Sour-cream
‘Kaiserschmarren‘ (v)(★)** €14,90
thick pan cake shredded and caramelized .
stewed plums

Chestnut Crème brûlée (v) €12,90
oat ice cream . elderberries ragout . rosehip

**Cheese collection from Riegers-
burg’s ‘Cheese Artist‘ (v)** €17,50
chutney . grapes . organic sourdough bread

LENZ

(v) Vegetarian. (★) Signature Dish.

All prices are indicated in euro and include the legal value added tax.

Information about ingredients in our dishes, which may cause allergies or intolerances, can be received upon request from one of our team members at any time.