

béla béla

Announcements of seasonal dishes, special occasions and the possibility to reserve a table in advance can be found on our website.



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Restaurant Béla Béla / Fahnengasse 1 / 1010



SOULFOOD FOR ALL SENSES

bÉLA'S DRINKS

SPARKLING WINE

0,1 0,75

Champagne		
Perrier-Jouët Brut	18,5	128
Perrier-Jouët Rosé	21,5	148
Veuve Cliquot Rosé		158
Schlumberger		
Sparkling	8,5	49
Rosé	9	51
Chardonnay Brut Reserve		51
Pinot Noir Brut Reserve		55

WHITE WINE

1/8 0,75

Grüner Veltliner	7,3	42
Alte Reben Kamptal DAC Reserve winery Sax		
Wiener Gemischter Satz DAC winery Mayer am Pfarrplatz	7,8	45
Riesling Klassik winery Hindler	7,2	40
Sauvignon Blanc winery Retter-Kneissl	8,8	49
Morilion winery Skoff	8,5	48
Muskateller		45
Versus, Stajerska, Slovenia		
Fosilni Berg Sauvignon Blanc		48
Domaine Ciringa, Stajerska, Slovenia		
I Frati Lugana		65
Cà dei Frati, Lombardei, Italy		
Chablis 1 ^{er} Cru Baeuroy		70
La Chablisienne, Burgund, France		

RED WINE

1/8 0,75




Zweigelt Ried Föllikberg winery Leberl	7,8	45
Blaufränkisch Hochäcker winery Kerschbaum	8,9	51
Cuvée Heideboden winery Hans & Anita Nittnaus	9,5	52
St. Laurent Res. Ried Lusterberg winery Dockner	10	57
Cuvée Vulcano Hans Igler		69
Fabelhaft Reserva Tinto Niepoort Vinhos, Douro, Portugal		40
Côtes du Rhone Ferraton Père & Fils, Rhone, France		52
Château Phelan Segur Bordeaux, France		145
Rioja Grand Reserva CUNE. Rioja Alta, Spain		70
Tignanello Toscana IGT Marchesi Antinori, Toscana, Italy		280
Brunello di Montalcino DOCG Altesino, Toscana, Italy		105

ROSÉ WINE

1/8 0,75




Rosé vom Zweigelt winery Jurtschitsch-Sonnhof	7,5	39
Fräulein Rosé winery Mayer am Pfarrplatz		45
Rosé Corail Côte de Provence Château de Roquefort, Roquefort la Bedaule, France		49
Rosé Cep d'Or AOP Côtes de Provence Mâitres Vignerons de la Presqu'île de Saint-Tropez, France		47

STARTER




	To share	à la carte
Caesar's salad 	16	20
romaine lettuce, Parmesan, crispy bacon & croutons + grilled prawns	6	8
Beef Tatar of meadow beef 	17	23
honey mustard sauce, quail egg basil cress & "Öfferl" organic brioche		
Zaatar chicken stripes	15,5	21,5
braised pumpkin, corn salad & pumpkin seed dressing		
Portobello 	10	14,5
pearl barley, lime, feta & chili on sweet potato cream		

TO COMBINE




160g

24 H pickled fennel feta salad  with pomegranate & sumach	10
Marinated eggplant  with Tahini & oregano	10
Grilled cauliflower  with tomato, dill & capers	10
Combination of all three 300g	18,5

SOUP

Viennese soup pot with "Tafelspitz" 	11,5
with vegetables, sliced pancake & chives + semolina dumplings or meat strudel	2,5
Braised pumpkin cream soup  with chili, honey & croutons	10,5
Onion soup 	9,5
with white wine, thyme, marjoram & cheese toast	


MAIN COURSE

	To share	à la carte
Bio "Krautfleckerl" with lettuce salad	10	14,5
Original calf viennese Schnitzel 	15,5	26,5
+ parsley potatoes		6,5
+ cucumber cream salad or potato salad		5,5
Ossobuco from the calf glazed chicorée, polenta & Grana		27,5
Potato meets topinambur  from the oven with lemon, sage & tomato	12	16
Chickpeas curry  with vegetables & basmati rice	16	20

LIVE KITCHEN

Roasted arctic char filet green olive salsa, celery & raisin baby potatoes on the side	22	29
Braised pot from the Schamott brick Oxtail, pumpkin & cinnamon		32
Pappardelle with prawns tomato, olives & Pernod	19,5	27

DESSERT

Homemade apple strudel vanilla sauce & whipped cream + scoup vanilla ice cream	9,5	2,5
Original Herrenhof cake Nougat, chocolate, crunch & raspberry sorbet		10
Tartlet from the williams pear vanilla ice cream & salted popcorn		9
Kidney bean-cashew fudge  warm chocolate sauce & raspberry sorbet		9
Blackcurrant mousse orange & chocolate brownie		9