

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



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Bitte beachten Sie, dass der Verzehr mitgebrachter Speisen und Getränke
in unserem Restaurant sowie in der Bar nicht gestattet ist.
Please note that the consumption of outside food and beverages
is not permitted in our restaurant or bar.

béla béla

Restaurant Béla Béla / Fahnengasse 1 / 1010

Satz- und Druckfehler vorbehalten. Alle Preise in Euro inklusive Mehrwertsteuer. | Impressum: Steigenberger Hotel Herrenhof, Herrengasse 10, 1010 Wien, Austria

béla béla



Food for your Soul

bBELA`S DRINKS

SPARKLING WINE

0,1 0,75

Champagne

Perrier Jouet Brut	18,5	128
Perrier Jouet Rosé	21,5	148
Veuve Clicquot Rosé		158

Schlumberger

Sparkling	10	51
Rosé	12	54
Chardonnay Brut Reserve		58
Pinot Noir Brut Reserve		58

WHITE WINE

1/8 0,75

Grüner Veltliner Neuland organic winery Zillinger	9	52
Sauvignon Blanc organic winery Sattlerhof	12	69
Chardonnay Steinriegel organic winery Gesellman	13	75
Muskateller winery Wohlmuth	9,5	55

Beer

0,3 0,5

Gösser Märzen	5,7	7,2
Schladminger Zwickel	5,7	7,2
Schleppe Pale Ale	8	
Gösser Naturgold non alcoholic	5,7	

RED WINE

1/8 0,75

Zweigelt organic winery Beck	9,5	55
Kekfrankos organic winery Weninger	11	62
Pinot Noir winery Markowitch	11,5	65
Pannobile organic winery G. Heinrich	14	77

ROSE WINE

1/8 0,75

Rosé vom Zweigelt winery Jurtschitsch-Sonnhof	7,9	45
Fräulein Rosé winery Mayer am Pfarrplatz		48

Mineral Water

0,33 0,75

Römerquelle Still Prickelnd	4,9	11,5
San Pellegrino		13,5
Aqua Panna		13,5

Limos & Juices

Coca-Cola Zero Zero-Zero	0,33	5,5
Almdudler Fanta Sprite	0,33	5,5
Pago juices apple apricot pineapple black currant orange	0,2	5,5

bBELA`S DISHES

STARTER

Rübe "Zahl"  Beetroot & turnip varieties, labneh & passion fruit	16,5
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NO! Foie Gras  cashew, kumquat & brioche	22,5
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Wild Boar Vitello Smoked eel, hazelnut & granny smith apple	19,9
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Baked organic Egg Alpine caviar, potato & cracker	26,5
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Beef Tatar x Herrenhof Style  Simmental beef with mustard caviar, swiss truffle cheese & chive mayonnaise	22,9
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In Between

Hommage to Andi Wojta´s Minoritenstüberl Mini crackling dumplings with sauerkraut, liquorice & juniper jus	19,9
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Grilled Octopus Bell Pepper, beechwood & MAYOO mayonnaise	19,9
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SOUP

Pumpkin Cream Soup   Pumpkin oil & seeds	12,9
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MAIN COURSE

Our culinary Apprentice´s Signature Dish (conceived, calculated & curated by one of our culinary apprentices)	22,5
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Original Viennese Schnitzel (milk-fed veal)  With homemade potato salad, lemon & lingonberries	32
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Vegan Kebab (optionally spicy!)  Mushrooms from "Hut & Stil", fermented red cabbage & soy yoghurt	19,9
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Simmental Beef Sirloin "Esterházy Style" Purple Haze carrot, mustard pickle & pretzel dumpling	28,9
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Halibut Variation from the Chervil root (root, purée, chervil & powder) & nori leaf	29,9
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Signature Dish

Female "Waldviertel" Duck  organic vegetables, organic coffee & potatoes	33,9
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Trust the Chef Menu

Surprise menu

5-Courses	55
8-Courses	88

Wine Pairing

5-Courses	45
8-Courses	78