

Mittagsmenü

GEDECK

EUR

Brot | Aufstrich | Butter | Oliven

4.50
pro Person

VORSPEISEN

Gemüse Salat [G|O] 

Ziegenkäse | Baby Gemüse | Tutteinsieme

15

Beef Tatar 120g | 200g [A|C|D|G|L|M|O]

Trüffelcreme | Senfkaviar | Wachtelei | Toast

23 | 32

Caesar Salad [A|C|D|G|M|O]

Ei | Speck | Grana Padano | Croutons

+ gegrillte Hühnerbrust

+ gegrillte Filetspitzen

+ gebratene Garnelen [B]

15 | 19

5

7

9

Rote Rüben Tatar [A|C|G|O] *Signature* 

Vegane Crème Fraîche | Rote Rüben Kaviar

19

SUPPEN
& SNACKS

Geröstete Tomatencremesuppe [A|G|L] 

Sauerteigbrot | Cheddar | Sour Cream

9

Rinderconsommé [A|C|G|L|M]

Frittaten | Wurzelgemüse

9

Grilled Cheese Sauerteigbrot [A|G|L|M] 

Zwiebeln | Feigensenf

14

KLASSIKER

Original Wiener Schnitzel vom Kalb [A|C|G] *Signature*

28

+ Erdäpfelsalat [L|M|O]

5

+ Pommes Frites

5

+ Grana Padano-Trüffel Pommes Frites [C|G]

7

+ Petersilienerdäpfel [G]

5

+ Preiselbeeren

2

Club Sandwich [A|C|G|M|O]

23

Huhn | Ei | Tomate | Speck | Pommes Frites

Halloumi Club Sandwich [A|C|G|M|O] 

23


Halloumi | Ei | Tomate | Pommes Frites

The Farrier's Beef Brioche Burger [A|C|G|M]

26

Dry Aged Rind | Pommes Frites | Cheddar |

Burger Sauce

The Farrier's Pulled Mushroom Burger [A|M] 

26

Austernpilze | Kräuterseitling | Pommes Frites |

BBQ Sauce | Vegane Trüffelmayo

Mittagsmenü

EUR

HAUPTSPEISEN	Steak Frites [L O]	36
	Ribeye 200g Pommes Frites Jus	
	Gut Dornau Lachsforelle [A C G L O]	28
	Gnocchi Zitronenvelouté Erbsenschote	
	Linguine Burrata [A C G L M O] 	22
	Tomate Burrata Basilikum	
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BEILAGEN	Pommes Frites	5
	Saisonaler Blattsalat [O M]	6
	Grana Padano-Trüffel-Pommes Frites [C G]	7
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DESSERT	Apfelstrudel Klassik [A C G H]	12
	Vanillesauce	
	Crème Brûlée [F] 	12
	Jumi Käse Variation [A G M O] 	14 18
	Grissini Feigensenf	




Bereits 1850 wurde hier ein Militär-Reitlehrer-Institut gegründet. Die erhaltenen Säulen des Hauses bewahren bis heute die Spuren vergangener Zeiten.

Hinter der historischen Fassade erstreckt sich einer der größten privaten Gärten Wiens, einst der Obstgarten von Kaiser Franz Joseph I.

Die Apfelsorte Elstar, seine angeblich liebste und zugleich Namensgeberin des Restaurants, blüht hier noch heute und schlägt eine kulinarische Brücke zwischen Geschichte und Gegenwart.

Lunch Menu

BREAD		EUR
	Bread dip butter oliven	4.50 per person
STARTER	Vegetable salad [G O] 	15
	Goat´s cheese baby vegetables tutteinsieme	
	Beef tartare 120g 200g [A C D G L M O]	23 32
	Truffle cream mustard caviar quail egg toast	
	Caesar salad [A C D G M O]	15 19
	Egg bacon Grana Padano croutons	
	+ grilled chicken breast	5
	+ grilled beef fillet strips	7
	+ sauted prawns [B]	9
	Beetroot tartare [A C G O] <i>Signature</i> 	19
	Vegan crème fraîche beetroot caviar	
SOUPS & SNACKS	Roasted tomato cream soup [A G L] 	9
	Sourdough bread cheddar sour cream	
	Beef Consommé [A C G L M]	9
	Sliced Crêpe root vegetables	
	Grilled cheese sourdough bread [A G L M] 	14
	Onions fig mustard	
CLASSICS	Original Viennese veal Schnitzel [A C G] <i>Signature</i>	28
	+ Potato salad [L M O]	5
	+ French fries	5
	+ Grana Padano-truffle French fries [C G]	7
	+ Parsley potatoes [G]	5
	+ Cranberries	2
	Club sandwich [A C G M O]	23
	Chicken egg tomato bacon French fries	
	Halloumi club sandwich [A C G M O] 	23
	Halloumi egg tomato French fries	
	The Farrier's beef brioche burger [A C G M]	26
	Dry-aged beef French fries cheddar burger sauce	
	The Farrier's pulled mushroom burger [A M] 	26
	Oyster mushrooms king oyster mushrooms French fries BBQ sauce vegan truffle mayo	

Lunch Menu

		EUR
MAIN COURSES	Steak Frites [L O] Ribeye 200g French fries jus	36
	Gut Dornau salmon trout [A C G L O] Gnocchi lemon velouté pea pod	28
	Linguine Burrata [A C G L M O]  Tomato burrata basil	22
SIDES	French fries	5
	Seasonal leaf salad [O M]	6
	Grana padano-truffle French fries [C G]	7
DESSERT	Apple Strudel classic [A C G H] Vanilla sauce	12
	Crème Brûlée [F] 	12
	Jumi cheese variation [A G M O]  Grissini fig mustard	14 18



As early as 1850, a Military Riding Instructors' Institute was founded here. The preserved pillars still bear the traces of times gone by.

Behind the historic facade lies one of Vienna's largest private gardens, once the orchard of Emperor Franz Joseph I.

The Elstar apple variety, said to be his favourite and the namesake of the restaurant, still blossoms here today, forming a culinary bridge between past and present.