



**Founded in 1896**, still as the Alt-Pilsenetzter beer hall,  
today more than ever we focus on regionality  
and pay attention to the seasons.

In 1896 Mrs. Christine Heim, later Kremslehner, laid the  
cornerstone for the kitchen philosophy of our Hotel Regina.

REGIONAL - SEASONAL - WELCOMING

This philosophy is still lived by our head chef Iris Liske,  
125 years later, and implemented daily with her team.

**Welcome to our restaurant Roth**

A series of several concentric, curved red lines that sweep across the bottom right corner of the page, creating a sense of movement and depth.

## Our snacks

Ham & cheese toast

Ketchup / leaf salad (a,c,g,p)

6,60 EUR

Cheese toast

Ketchup / leaf salad (a,c,g,p)

6,60 EUR

Viennese pork sausage

Bread roll / mustard / horseradish (a,m,p)

6,80 EUR

## Starters

Beef tartare

Truffle-mayonnaise / quail egg / deep fried capers (a,c,m,o,p)

*Choose between mild or spicy flavoured.*

16,90 EUR

Smoked trout or salmon fillet

Horseradish cream / caviar / toast / butter (a,d,g,p,r)

11,60 EUR

Homemade boiled rump of beef-aspic

Gherkin / onion / horseradish / bread roll (a,l,m,p)

12,40 EUR

Pickled red beetroot carpaccio

Nut crumble / feta cheese flakes / bread (g,h,o,p)

12,20 EUR

Variation of starters for 2 people

26,00 EUR

Beetroot / feta cheese / pecan nut

Homemade boiled rump of beef-aspic / horseradish / fried potatoes

Salmon trout / horseradish cream / caviar / toast (a,d,g,h,l,m,o,p,r)



## Soup

### Beef bouillon with vegetable julienne

Choice of: liver dumpling / semolina dumpling / sliced pancakes

(l), (a,c), (a,c), (a,c,g)

4,90 EUR

### Viennese soup pot (a,c,g,l)

6,90 EUR

## Salads

### Caesar Salad

Chicken / croûtons / Parmesan cheese / Caesar dressing

(a,c,d,g,m,o)

13,90 EUR

### Viennese salad with deep fried chicken

Chicken / potato-lamb's lettuce salad / pumpkin seed oil

(a,c,g,l,m)

13,90 EUR

### Leaf salad variation with yogurt dressing

Choice of:

Beef fillet stripes / fried mushrooms / mountain cheese

(g)

14,30 EUR

Fried goat cheese / honey-nuts

(g,h)

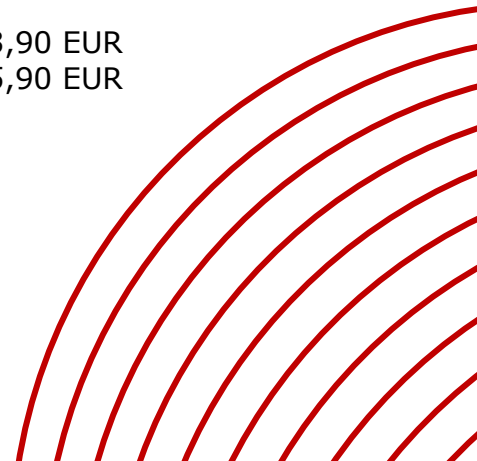
13,10 EUR

Green salad / mixed salad small

3,90 EUR

Green salad / mixed salad large

5,90 EUR



## Vegetarian dishes

Roasted bread dumplings with egg

Green salad

(a,c,g)

11,20 EUR

Small egg dumplings

Green salad

(a,c,g,p)

11,20 EUR

Cheese spaetzle

Green salat

(a,c,g,l)

11,20 EUR

Deep fried mushrooms

Salt potatoes | tartar sauce | lemon (a,c,g,m)

12,30 EUR

## Viennese Classics

Wiener Schnitzel (veal)

Potato-lamb's lettuce salad (a,c,g,l,m)

25,50 EUR

Boiled rump of beef

Roasted potatoes / cream spinach / root vegetables /  
chive-sauce / apple-horseradish

(a,c,g,l,o)

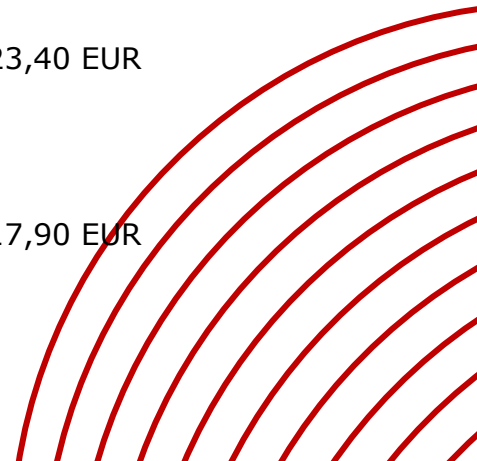
23,40 EUR

Regina Reindl

Beef & pork fillet tips / mushrooms / gherkin /  
spinach dumplings

(a,c,g,m,o)

17,90 EUR



## Regina Burger

Beef / bacon / mountain cheese / caramelized onions  
BBQ-sauce / tomato / cucumber-relish / salad  
*served with French fries*

(a,g,m,n,o,p)

15,50 EUR

## Veal goulash

Small butter dumpling / Crème fraîche

(a,c,g,l,m)

17,90 EUR

## Fried veal liver

Mashed potatoes / onion-apple sauce

(g,l,o)

17,80 EUR

## Onion roast

Bacon-beans / parsley-potatoes / deep fried onions

(a,g,l,o)

19,20 EUR

## Minced veal escalope

Mashed potatoes / buttered peas / gravy / deep fried onions 18,40 EUR

(a,c,g,l,o)

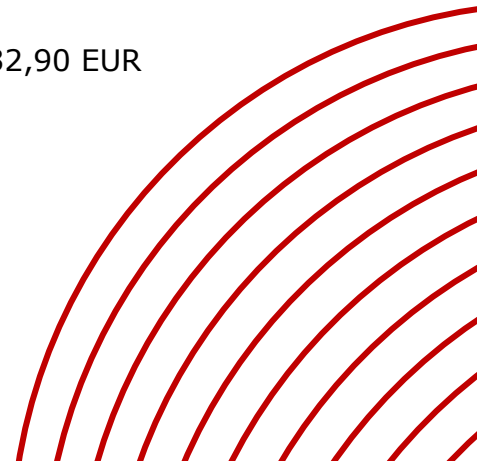
## 1/2 Boneless fried chicken

Potato and lamb's lettuce salad / pumpkin seed oil (a,c,g,l,m) 19,20 EUR

## Beef tenderloin (200g)

seasonal sides

32,90 EUR



## Side dishes

á 4,50 EUR

Parsley potatoes / salted potatoes / buttered potatoes /  
roasted potatoes / rosemary potatoes (g)

Mashed potatoes (g)

Sweet potato mousse (on request) (g)

root vegetables (g,l) (further vegetables on request)

Potato-lamb's lettuce salad (l,m) / potato-mayonnaise salad (c,l,m) /  
potato-cucumber salad (l,m)

Basmati rice (on request) (g)

French fries

Cream spinach (a,g,o)

Sweet potatoe fries

5,50 EUR

Ketchup / mayonnaise (c,m) / horseradish / mustard (m)

1,00 EUR

Truffled mayonnaise (c,m)

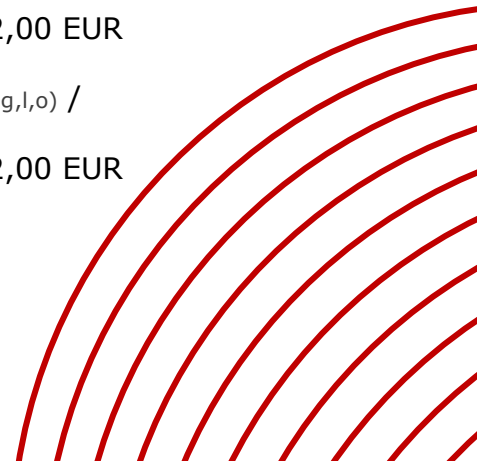
2,70 EUR

Parmesan cheese (g) / cranberries / sauce tartare (c,g,o)

2,00 EUR

BBQ-sauce (g,o) / Madeira-sauce (g,l,o) / Creamy pepper-sauce (g,l,o) /  
truffled sauce (g,l,o) / mustard-froth (g,l,m,o) /  
natural gravy (g,l,o)

2,00 EUR



# Desserts

## Ring cake

whipped cream (a,g,p)

3,90 EUR

## Sliced and sugared pancakes with applesauce

with or without raisins

(a,c,g,o,p)

8,20 EUR

## Viennese pancake with jam

per piece (a,c,g)

4,20EUR

## Viennese pancake with curd

per piece (a,c,g,o)

4,20 EUR

## Homemade apple strudel

(a,f,g,o,p)

5,20 EUR

## Homemade vanilla sauce

(g,o)

2,00 EUR

## Fruit salad

6,50 EUR

## Austrian cheese variation (a,h,g)

Fig chutney | nuts | grapes | bread

3 sorts of cheese 9,30 EUR

5 sorts of cheese 13,90 EUR

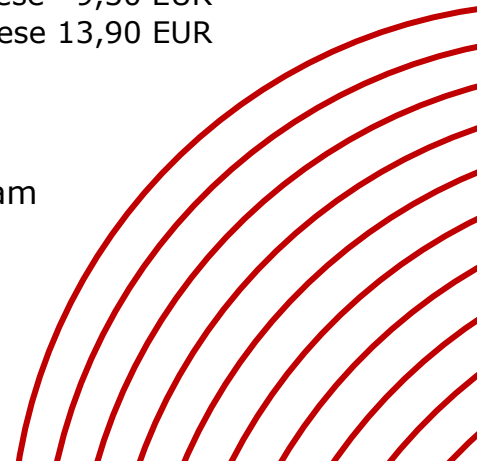
## Our „Emperor Franz Josef“ - cake

*after an original recipe from 1898*

Sponge cake with nut- and chocolate cream

(a,c,f,g,h,o,p)

Per piece 5,60 EUR



# Where do our products come from?

## Meat:

- Klaushof Grießkirchen
- Schirnhof, Öko Region Kaindorf
- Almo und Landmeister → AMA seal of approval

## Fish:

- Eisvogel
- Seemann → sustainable Fish farm & MSC certification

## Cold meats & ham:

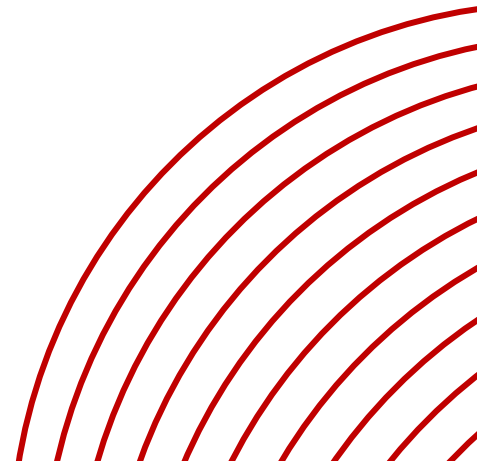
- Berger
- Hochreiter
- Waldviertler
- Greisinger

## Dairy products:

- Kärntnermilch (bio yoghurt)
- Bergland Vollmilch (butter)
- Schärddinger
- Joya (Soy milk)

## Eggs:

- Freiland Eier vom Eierhof Bleier







BAR RESTAURANT CAFE

**RESTAURANT ROTH**  
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