

„On behalf of your  
palate.“

Here at Schakko, high quality Austrian cuisine with international influences meets family atmosphere that is something you will enjoy experiencing again and again.

We always strive to cooperate with regional producers and farmers to ensure that only the finest ingredients are used in our kitchen. However, you can also look forward to a selected range of international products at Schakko, because enjoyment may also sometimes go beyond borders.

## Aperitif classics...

**Campari** 0,2 6,5  
orange/soda

**Schödl Winzersekt** 0,1 5,5  
Blanc de Blanc/Rosé

## Aperitif alcohol-free...

**Sparkling wine "Tea Bla"** 5,9

**Virgin Hugo** 6,5  
eldafLOUR | soda | lime | mint

**Virgin Mary** 6,5  
tomato juice | sellery | Worcester sauce | Tabasco

## Aperitif specialities...

**Gin Tonic „Special“** 16,5  
Gin Mare | Seventeen Tonic Water | rosemary

**Campari Royal** 9,5  
Campari | sparkling wine | Angostura

**Negroni** 9,5  
Gin | Campari | Vermouth

**Margaritha** 8,5  
Tequilla | Triple Sec | lime | salt

**French 75** 8,5  
Gin | lemon | sparkling wine | suga

# Starters

<b>Beef broth</b>	8
austrian soup garnish	
<b>Beef tatar</b>	16/22
lovage   chilli yolk   brioche	
<b>Caesar salad</b>	19
grilled Tiger prawns	
<b>Caramelized goat cheese</b>	15
herbs   orange - ginger marinade   bread chips	
<b>Gazpacho (V+)</b>	9
vegetables   baguette   confiscated garlic	

# Main courses

<b>Lamp chop</b>	34
eggplant   pasta fregola   goat cheese   parsley	
<b>Tuna steak</b>	36
sweet potatoes puree   glass noodles   okra   sesame - caramel sauce	
<b>Monkfish</b>	29
creme of peas   mediterranean vegetables   potatoe straws	
<b>Grilled chicory (V+)</b>	18
creme of cellery   pomegrante   walnuts   herbs	
<b>Risotto</b>	22
scallops or tiger prwans	
<b>Fried chicken</b>	19
potatoe - lambs lettuce salad	
<b>Wiener Schnitzel of veal</b>	25
parsley potatoes   cranberries	

# Steaks

Choose your steak at your favorite cooking level. We serve all steaks with rosemary potatoes and "Schakko" dip.

<b>T-Bone (Austria)</b>	<b>500 g</b>	<b>48</b>
<b>Rib Eye (Uruguay)</b>	<b>300 g</b>	<b>420</b>
<b>Angus Prime Rib (Ireland) per 100 g</b>		<b>15</b>
<b>Chateaubriand for 2 Pers.</b>	<b>400 g</b>	<b>62</b>
<b>Filet Steak</b>		
Lady's cut 140g		26
Men's cut 250g		36

## Can it be a little bit more?

According to our favorite motto, you can refine your steaks with other delicious side dishes and homemade sauces.

### Side dish

<b>Grilled vegetables</b>	<b>5</b>
<b>Brussel sprouts</b>	<b>5</b>
<b>Schakko Fries</b>	<b>5</b>
<b>Side salad</b>	<b>5</b>
<b>Truffle polenta</b>	<b>5</b>
<b>Tiger prawns</b> per piece	<b>4</b>

### Dips

<b>Peppersauce</b>	<b>3</b>
<b>BBQ</b>	<b>4</b>
<b>Aioli</b>	<b>3</b>
<b>Truffle mayonnaise</b>	<b>5</b>
<b>Schakko dip</b>	<b>3</b>

Our staff will gladly inform you about our special - cuts!

# Finally

## **Vanilla creme brûlée**

8

marinated berries

## **Coconutparfait**

11

pineapple | mint | "Hippe"

## **Poached red wine pears (V+)**

10

dates - nuts filling | redwine sauce

## **Brownie**

8

berries | whey | sorbet

## **"Bergkäse"**

8

fig mustard | grapes | nuts | Baguette

## Surprise menu....

We take you on a culinary journey trough our menu.  
The dishes are small samples of our menu.

**6 courses**

54

**8 courses**

72

**Cover**

3