




CLEMENTINE

I M G L A S H A U S



### Clementine im Glashaus

It's not easy being a princess.  
But hey, if the crown fits! And at least the  
food is great. For breakfast, lunch, the  
afternoon snack and dinner.  
At Palais Coburg in Vienna.

Princess Clementine de Orléans (1817-1907) and her husband, Prince August von Sachsen-Coburg und Gotha, moved into the Palais Coburg in Vienna as first residents in 1849. The smart and educated daughter of the French king Louis Philippe gave birth to five children and had intensive relations to all the important European royal houses. Thanks to Clementine and her husband the palace was given a further extension. They furnished the state rooms at the beletage and created the coronation of figures on the central risalit.

Today, some of Palais Coburg hotels suites are named after Clementine and her family. More than 160 years later, the Princess has moved into her palace once again: Clem's portrait decorates the center of our restaurant in the greenhouse.

**Her mission? Enjoyment!**

[www.palais-coburg.com](http://www.palais-coburg.com)  
[www.facebook.com/Clementine.Im.Glashaus](https://www.facebook.com/Clementine.Im.Glashaus)



PALAIS COBURG

★★★★★  
SUPERIOR

# „Chef's choice“

„Served from 6pm until 9pm“

## STARTER

### **Trio of Kohlrabi**

Sunflower Seed Oil | Walnuts | Williams Pear (vegan)<sup>OH</sup>

## IN BETWEEN

### **Chicken Consommé**

Broth | Chive Oil | Root Vegetables | Liver Crostini<sup>ACLO</sup>

## MAIN COURSE

### **Golden Trout**

Confit | Seasonal Vegetables | Herb Fish Essence | Sweet Potato Crunch<sup>DLOG</sup>

Or

### **Lamb**

Saddle | Braised Leg | Glazed Liver | Broad Bean | Chard | Potato Boulangère<sup>ACGLO</sup>

## DESERT

### **Piña Colada**

Pineapple | Coconut | Pink Pepper | Rum<sup>vegan</sup><sup>O</sup>

3 course menu with dessert € 70

3 course menu with \* intermediate course € 82  
+ wine accompaniment by our sommelier € 27

\* 4 course menu € 92

+ wine accompaniment by our sommelier €36

We charge € 5,50 per cover,  
including freshly baked 'Mariannenbrot' and whipped salted butter



## STARTERS

### **Trio of Kohlrabi**

Sunflower Seed Oil | Walnut | Williams Pear (vegan)<sup>OH</sup> 22

### **Wild Prawns poached**

Peas | Mint | Radish | Fennel Salad | Crustacean Dressing<sup>BGMO</sup> 25

### **Beef Tatar**

Beef Fillet | Ortiz Anchovies | Pickled Onions | Watercress | Potato Bread<sup>ACDM</sup> 29

### **Salmon Sashimi**

Ponzu Sauce | Wakame | Wasabi | Bonito Flakes<sup>GDOM</sup> 28

## IN BETWEEN

### **Chicken Consommé**

Broth | Chive Oil | Root Vegetables | Liver Crostini<sup>ACLO</sup> 15

### **Leek Gribiche**

Stewed with Sauce Gribiche | Quail Egg | Wild Herbs<sup>ACLMO</sup> 22



## MAIN COURSES

### **Lasagne**

Mushroom Lasagne | Piquillo Almond Crème | Gremolata Crumble (vegan) <sup>AHLMO</sup> 30

### **Cod**

Fillet | Eel Beurre Blanc | Bacon | Beluga Lentils | Carrots <sup>DGLMO</sup> 41

### **Golden Trout**

Confit | Seasonal Vegetables | Herb Fish Essence | Sweet Potato Crunch <sup>DLOG</sup> 37

### **Beef**

Dry-Aged Fillet | Sauce Bordelaise | Savoy Cabbage | Wild Garlic Gnocchi <sup>GLMO</sup> 47

### **Lamb**

Saddle | Braised Leg | Glazed Liver  
Broad Bean | Chard | Potato Boulangère <sup>ACGLO</sup> 43



## DESSERT

### **Sticky Toffee Pudding**

Curd Ice Cream | Salted Caramel | Pecan Nuts<sup>ACGHO</sup> 14

### **Rhubarb**

Macaron | Rhubarb – Ginger Compote | Vanilla Cream<sup>CGH</sup> 15

### **Chocolate Mousse**

Dark Chocolate | Amarena Cherry | Sour Cream Ice Cream | Wafer<sup>ACFGO</sup> 16

### **Piña Colada**

Pineapple | Coconut | Pink Pepper | Rum (vegan)<sup>o</sup> 14

### **Sorbet**

Strawberry or Lime | Champagne | Berry Ragout<sup>o</sup> 11

### **4xCheese**

Figs | Grapes | Walnut | Bread<sup>AGHM</sup> 20

## AFTER DINNER DRINKS

### **Fine Brandies and Schnapps**

2 cl

Krenn Apricot

10

Krenn Elderberry

28

Krenn Red Williams

12

Rochelt Quince

18

Rochelt Gravensteiner

25

Ziegler Hazelnut

19

### **Grappa**

2 cl

Berta Bric del Gaian 2014

18

Nonino Il Merlot

6

Poli Sassicaia 2018

14

### **Sweet Wine**

5 cl

2020 Kracher Beerenauslese

Coburg Selektion

8

### **Cocktails**

Apotheke

16

Fernet | Mint Liqueur | Vermouth

Coburg Espresso Martini

16

Vodka | White Chocolate | Coffee

Sherry Cherry Lady

16

Amontillado Sherry | Cherry Liqueur | Chocolate bitter



## NABER COFFEE

espresso   espresso macchiato   espresso with milk <sup>G</sup>	4,5
double espresso   double espresso macchiato <sup>G</sup>	6,5
americano	6,5
cappuccino   melange   café Latte <sup>G</sup>	7

## ZOTTER HOT CHOCOLATE

7

bitter classic 78% | milk cocoa 45% <sup>EFGHN</sup>

## RONNEFELDT TEA

6,5

### BLACK TEA & GREEN TEA

earl grey | english breakfast | assam bari | Darjeeling | chai tea  
green dragon | morgentau | jasmine

### HERBS & FRUIT TEA

wellness | refreshing mint | mountain herbs | rooibos cream orange |  
sweet berry | ayurveda herbs | ginger | chamomile | verveine

## THE BEST OF THE BEST

proud to present our regional partners

**bread**\_Joseph bread - Burgschleinitz

**fruits & vegetables**\_Unfried - Krems

**herbs & vegetable rarities**\_Farmer Michi - Stetten

**meat**\_Höllerschmid - Walkersdorf

**fish**\_Eishken Estate - fishpond cultivation Radlberg

**hot chocolate**\_Zotter - Riegersburg

V= Vegetarian

### ALLERGENS

A= gluten containing grains, B= shellfish, C= egg, D= fish, E= peanut, F= soya, G= milk or lactose,  
H= nuts, L= celery, M= mustard, N= sesame, O= sulphites, P= lupines, R= mollusc

All prices are in Euro and inclusive of government taxes & fees.