



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
www.facebook.com/Clementine.Im.Glashaus



PALAIS COBURG

★★★★★
SUPERIOR



APPETIZERS

Couvert

7

Bread | Butter | Spread

Appetizer Selection

€46 per person

We serve the cold appetizers in smaller portions –
perfect for sharing in the middle of the table

Surf 'n' Turf

26 | 36

Tartare of Veal Fillet | Tuna | Capers | Egg Yolk Beurre Noisette ^{ACDLMO}

Ceviche

25 | 34

Raw marinated Sea Bass | Fennel | Leek Oil | Ponzu Caviar ^{DFO}

Kohlrabi

24

Three ways of Kohlrabi | Figs | Hazelnut | Arugula (V) ^{HO}

Liver

26

Chicken Liver Mousse | Onion Thyme Brioche | Apricot Chutney ^{ACGO}

INTERMEDIATE COURSES AND SOUPS

Bisque

26 | 35

Crab Ravioli with Shellfish Soup | Tarragon | Salted Lemon ^{ACDGLMOR}

Tomatoes

24

Essence of colorful Tomatoes | Basil | Gölles Apple-Balsamic Vinegar (V) ^{LMO}

Consommé au Veau

22

Veal Consommé with Bone Marrow Toast | Root Vegetable | Oxtail Dumpling ^{ACLMO}



MAIN COURSES

Truffle Chicken “Poussin “	48
Sweet Corn Madeirajus Pommes Mousseline ^{GLMO}	
Roasted Celery	37
Cognac-Pepper Sauce Crispy Potato Nuts Lovage (V) ^{HLMO}	
Meagre	44
Almond Butter Onion Sauce “Soubise” Champagne Sauce ^{ACDGLMO}	
Salmon Trout	40
Mussels Parsley Butter Sauce Caviar ^{DGLMO}	

STEAKS

Dry aged Beef Fillet Dry aged Ribeye	52 45
Portobello Mushroom Grilled Tomatoes Crispy Onions in Tempura Batter ^{ACOG}	

Choice of Side Dishes

9

Triple cooked Fries
Buttered Baby-Broccoli ^G
Pommes Mousseline ^G
Leaf Salad ^{MO}
Market Vegetables
Gratin Dauphinoise ^G

Choice of one Sauce

Pepper Sauce
Sauce Béarnaise
Sauce Bordelaise



DESSERTS & CHEESE

“Baked Alaska”	19
Bourbon Vanilla Ice Cream baked in Meringue Raspberry Sauce ^{ACGO}	
“Black Forrest“	21
Mousse au Chocolat Amarena Cherry Gel Wafer Tubes Creme Chantilly ^{ACGO}	
“Sticky Rice”	20
Coconut Tonkabean Sauce Mango Compote Sorbet (V)	
Cheese Selection	29
With Grapes Dried Fruits Nut Bread Truffle Honey Homemade Chutney ^{AHLMO}	

AFTER DINNER DRINKS

Fruit Brandy	2 cl	Sweet Wine	5 cl
Krenn Apricot	10	2020 Kracher Beerenauslese	
Krenn Elderberry	28	Coburg Selektion	8
Krenn Red Williams	12		
Rochelt Quitte	18	Cocktails	
Rochelt Gravensteiner	25	“Apotheke”	16
Ziegler Hazelnut	19	Fernet Branca Mint Liqueur Vermouth	
Grappa	2 cl	Coburg Espresso Martini	16
Berta Bric del Gaian 2014	18	Vodka White Chocolate Coffee	
Nonino Il Merlot	6	Sherry Cherry Lady	16
Poli Sassicaia 2019	14	Amontillado Sherry Cherry Liqueur Cocolate Bitters	



NABER COFFEE

Espresso Espresso Macchiato Espresso with Milk ^G	4,5
Double Espresso Double Espresso with Milk ^G	6,5
Cappuccino Melange Café Latte ^G Americano	6,5

ZOTTER HOT CHOCOLATE

7

Bitter Classic 78% | Milk Cocoa 45% ^{EFGHN}

RONNEFELDT TEA

6,5

BLACK TEA AND GREEN TEA

Earl Grey | English Breakfast | Assam Bari | Darjeeling | Chai Tee | Green Leaf
Morning Dew | Jasmine

HERBAL TEA AND FRUIT TEA

Wellness | Refreshing Mint | Mountain herbs | Rooibos Cream Orange
Sweet Berry | Ayurveda Herbs & Ginger | Chamomile | Verbena

THE BEST OF THE BEST

We are proud to introduce you to our partners from the region!

Bread_Joseph Brot bread bakery – Burgschleinitz

Fruits & Vegetables_Unfried – Krems

Herbs- & Vegetable Rarities_farmer Michi –Stetten

Meat_Fleischwaren Höllerschmid – Walkersdorf

Fish_Eishken Estate / pond management Radlberg

Zotter_chocolate factory – Riegersburg

V= Vegan

Allergenes

A= Gluten-containing grains, B= Crustaceans, C= Eggs, D= Fish, E= Peanut, F= Soy, G= Milk or Lactose,
H= Nuts, L= Celery, M= Mustard, N= Sesame, O= Sulfites, P= Lupins, R= Mollusks

All prices are listed in euros and include all legal taxes and fees