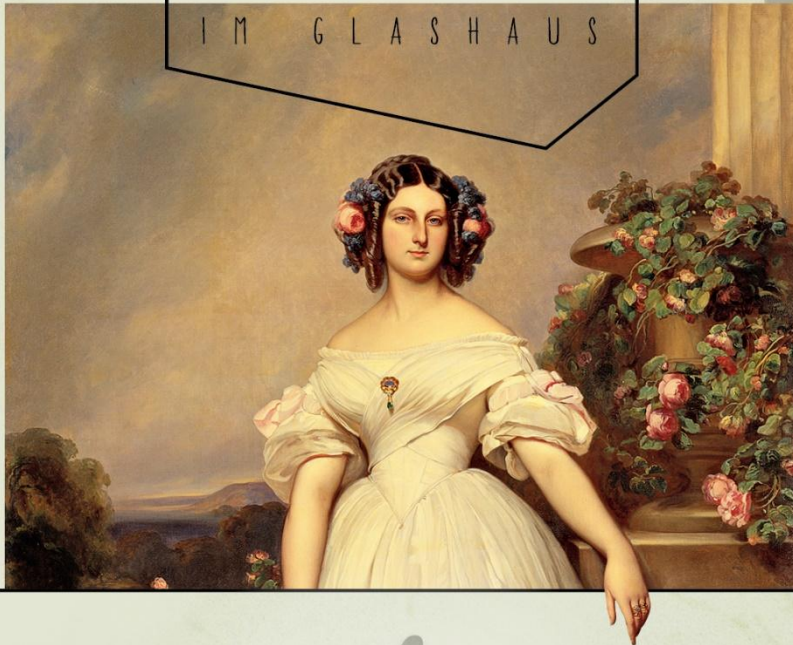


CLEMENTINE

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



“chef’s choice”

“served from 6 to 9 p.m.”

Starter

Beetroot

Pine Nut | Thistle Oil | Radish | Shiso | Pumpernickel (vegan) ^{AHL}

Intermediate Course

Chicken Consommé

Broth | Liver-Crostini | Chives Oil | Root Vegetables ^{ACLO}

Main Course

Sea Bass

Jerusalem Artichoke | Crab | Caper | Treviso ^{DLOG}

or

Truffle Chicken

Leek | Truffle-Crème-Jus | Pomme Mousseline ^{GLMO}

Dessert

Piña Colada

Pineapple | Cocos | Pink Pepper | Rum (vegan)

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 5,5 € per cover

STARTERS

Butternut Pumpkin

Chestnut | Sage | Seed Oil | Pumpkin Seed Crunch (vegan)^{OH} 20

Beet Root

Pine Nut | Thistle Oil | Radish | Shiso | Pumpernickel (vegan)^{AHL} 21

Ötscherblick

Pork | Terrine | Pear | Hazelnut | Mustard^{CHGLMO} 25

Beef

Tartare | Ortiz-Anchovies | Yolk | Potatobread | Beef Lard^{ACDM} 29

Pikeperch

Cauliflower | Brown Butter | Crème Fraîche | Black Garlic^{GDOM} 26

Chicken Consommé

Broth | Liver-Crostini | Chives Oil | Root Vegetables^{ACLO} 15

MAIN COURSES

Lasagne

Mushroom Lasagne | Piquillo | Almond | Gremolata Crumble (vegan)^{AHLMO} 23 | 30*

Sea Bass

Jerusalem Artichoke | Crab | Caper | Treviso^{DLOG} 31 | 41*

Halibut

Caviar-Beurre-Blanc | Tapioca | Lardo | Reggiano | Romaine Lettuce^{AGHLMO} 31 | 41*

Truffle Chicken

Leek | Truffle-Crème-Jus | Pomme Mousseline^{GLMO} 36

Beef

Dry Aged Filet | King Oyster Mushroom | Cellerly | Bone Marrow^{GLMO} 47

Duck

Breast, Leg & Liver | Black Salsify | Red Cabbage Salad | Blood Orange-Jus^{ACGLO} 39

*can be ordered as an in-between or main course

SWEETS & CHEESE

Sticky Toffee Pudding

Curd Ice Cream | Salty Caramel | Pecan Nut ^{ACGHO} 14

Apple

Marzipan | Shortbread | Vanilla Sauce (Vegan) ^{AHO} 12

Chocolate

Bitter-Chocolate-Tarte | Calamansi | Cocoa Sorbet ^{ACFGO} 16

Piña Colada

Pineapple | Cocos | Pink Pepper | Rum (vegan) ^o 14

Sorbet

Strawberry or Lime | Champagne | Berry Ragout ^o 11

4xCheese

Figs | Grapes | Walnut Bread ^{AGHM} 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

Fernet | Mint Liqueur | Vermouth 16

Coburg Espresso Martini

Vodka | White Chocolate | Coffee 16

Sherry Cherry Lady

Amontillado Sherry | Cherry Liqueur |
Chocolate bitter 16

NABER COFFEE

espresso espresso macchiato espresso with milk ^G	4,5
double espresso double espresso macchiato ^G	6,5
americano	6,5
cappuccino melange café Latte ^G	7
pumpkin spice latte ^G	8

ZOTTER HOT CHOCOLATE 7

bitter classic 78% | milk cocoa 45% | winter harmony ^{E F G H N}

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, camomile, 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

We charge 5,5 per cover.

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.