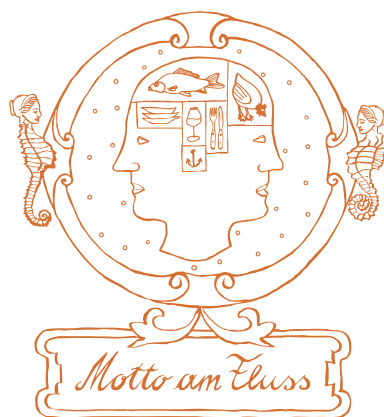




Restaurant

Sun - Wed 6:00 PM - 12:00 AM, Thu - Sat 6:00 PM - 01:00 AM
Kitchen 11:00 PM
(+43) 1 25 255, restaurant@mottoamfluss.at

All prices include taxes and fees.

Aperitif

Sage Lime Prosecco °		9,50
Bellini ° Zonin Prosecco Peach puree		9,50
Mirtillo Gin Blackberry Thyme Tonic		9,50
Fiumicino Malfy Gin con limone Italicus Bergamotto Campari		9,50
Cremant de Bourgogne BAILLY LAPIERRE Reserve Brut Burgund/Frankreich	0,1L 0,7L	8,50 59,50
Rosé Sekt Reserve brut 2022, ZUSCHMANN-SCHÖFFMANN Weinviertel	0,1L 0,7L	8,50 59,50
Champagne GOBILLARD & FILS Brut Tradition Frankreich	0,1L 0,7L	14,00 96,00
LOCKNBAUER Pet Nat 2024, Tieschen Südsteiermark	0,7L	49
ZUSCHMANN-SCHÖFFMANN Chardonnay Sekt, Grosse Reserve 2020, Brut Nature bio, Martinsdorf Weinviertel	0,7L	68
Non alcoholic Sparkling Tea Royal No. 7 blooming Rosé Firmenich Südsteiermark	0,1L 0,7L	7,40 51,80

Aperitivo Italiano

Aperol Spritz ° Aperol Prosecco Soda	8,90	Negroni Campari 1575 Vermouth di Torino Beefeater Gin	14,50
Sarti Spritz ° Sarti Prosecco Soda	9,70	Negroni Sbagliato ° Campari 1575 Vermouth di Torino Prosecco	14,50
Campari Orange	8,90	Crodino Spritz Biondo/Rosso non alcoholic	7,20
Campari Soda	8,50		
Campari Spritz ° Campari Prosecco Soda	8,90		

Non alcoholic _____ 1/8L |

MAYER AM PFARRPLATZ (Gemischter Satz) 2024, Grinzing | Wien 5,70 | 34,20

SATTLERHOF JUSTÉ (Quince/Nettle/Yarrow) Gamlitz | Südsteiermark 6,80 | 40,80

Wines by the glass

White wine _____ 1/8L |

LANG Riesling Gaisberg Geminus 2024, Langenlois | Kamptal 6,50 | 39

SAX Weissburgunder 2024, Langenlois | Kamptal 6,70 | 40,20

MACHHERNDL Grüner Veltliner Ried Bachsatz 2024, Wösendorf | Wachau 6,90 | 41,40

SCHWARZBÖCK Wiener Gemischter Satz Bisamberg DAC 2024, Hagenbrunn | Weinviertel 6,90 | 41,40

HOLZMANN Roter Muskateller bio 2024, Bad Pirawarth | Weinviertel 7,20 | 43,20

POLZ Sauvignon blanc DAC 2024, Straß | Südsteiermark 8 | 48

Roséwein _____

SCHÖDL Pinot Rosé bio 2024, Loidesthal | Weinviertel 6,60 | 39,60

Red wine _____

PÖCKL Zweigelt 2021, Mönchhof | Neusiedlersee 6,70 | 40,20

HÖPLER Cuvée K7 (BF/SY/ME) 2022, Breitenbrunn | Neusiedlersee 7,30 | 43,80

JURIS Pinot Noir Golser 2020, Gols | Neusiedlersee 7,60 | 45,60

STUBITS Blaufränkisch Csaterberg Eisenberg DAC 2022, Eisenberg | Südburgenland 7,90 | 47,40

GIROLAMO Primitivo Pizzorosso IGP Salento 2022, Apulien | Italien 8,20 | 49,20

CHÂTEAU DU RETOUT Cru Bourgeois Supérieur 2019, Bordeaux | Frankreich 9,60 | 57,60

Appetizers & Soups

Baked red beetroot ^G cinnamon labneh quinoa	15,00
Braised chicory ^{G,H,O} goat cheese lemon oil walnut	15,50
Young pointed cabbage ^{F,N} (vegan) yuzu-miso confit kimchi sesame	16,00
Cured lemon salmon ^{D,G,O} trout caviar crème fraîche	21,00
Carpaccio ^{N,O} spicy cranberry vinaigrette java pepper	21,00
Beef tartar "Motto am Fluss" ^{A,G,L,M,O} herbal-mustard-salad manchego „Motto“ baguette	21,90
Variation of starters for 2 ^{A,C,D,E,G,H,L,M,N,O} beef tartar cured lemon salmon braised chicory baked red beetroot	32,00
Beef broth ^L semolina dumplings root vegetables	10,50
Potato Truffle Soup (vegan) truffles	11,00

Mains courses

Vegetarian

Whole artichoke ^F (vegan) lemon ponzu-aioli	17,50
Stuffed cabbage roll ^{A,F,H,L} (vegan) moroccan couscous muhammara lemon aioli	19,90
Gnocchi ^{A,C,G,L,O} cinnamon & sumac savoy cabbage verjus	21,00
Saffron risotto ^{G,L,O} port wine shallots	21,50
+ scallops	12,00

Fish

Mussels A,L,O,R white wine broth root vegetables „Motto“ baguette	19,50
Pulpo C,D,G,M braised bell pepper sauce creamy polenta Taggiasca olives chorizo artichokes	30,50
Sea bass filet D,G,L kohlrabi miso crème fraîche lime	32,00
Pike perch filet D,G,L,O Oven roasted orange fennel pernod velouté	34,00

Meat

Veal shoulder G,L,O potato horseradish puree bacon root vegetables	27,50
Venison ragout A,C,G,L,O pappardelle cranberries	30,00
Escalope (“Wiener Schnitzel”) A,C,G,L,M,O lamb’s lettuce & potato salad cranberries lemon	30,50
Duck Breast G,L,O pumpkin–potato gratin red cabbage port wine	33,00
Filet of beef pepper sauce G,L,O or chimichurri	39,50

Sides

Potato salad L,M,O	6,50	„Motto“ Fries C,M,G	9,00
„Motto“ puree G	6,50	with truffle mayonnaise and grana	
Green salad L,M	6,50	Pumpkin–potato gratin	8,50

Desserts

Chestnut ^{A,C,G,H} gingerbread cranberry white chocolate ice cream	12,00
„Spekulatius“ chocolate panna cotta ^{F,H} (vegan) cranberry almond	12,00
Baked apple rings ^{A,C,G} sour cream ice cream	12,00
Poppy seed noodles ^{A,C,G} stewed plums	12,00
Fondant ^{A,C,G,O} coffee whiskey mandarin sorbet	14,00
Saint-Maure de Touraine Brillat Savarin Affiné Comté AOP ^{A,G} goat milk cow milk raw cow milk with rosemary honey “Maldon” sea salt, pink pepper-cracker	14,00

Please don't hesitate to ask about allergenic ingredients.



DON'T WASTE FOOD

Celebrate with us

Besides the restaurant, bar, and café with its lovely terrace, MOTTO AM FLUSS also has a private room that you can rent for all kinds of events — it's got a really special vibe that makes any occasion memorable.

Wine & Sparkling

Champagne _____ FL. 0,7L

LAURENT PERRIER brut Millésime 2012	130
RUINART Blanc de Blancs N.V.	160
GOBILLARD & FILS Rosé brut N.V.	105
POL ROGER Rosé 2018	150

Magnum _____ FL. 1,5L

Magnum OTT Grüner Veltiner, Der Ott bio 2022, Feuersbrunn/Wagram	135
Magnum IGLER Vulcano 2017 (ZW/BF/CS/ME) Deutschkreutz/Mittelburgenland	130

Wine

Smooth sailing

FL. 0,75L

HAGN Sauvignon Blanc 2024, Mailberg Weinviertel	39
HESS Grüner Veltliner Hohenruppersdorf 2024, Hohenruppersdorf Weinviertel	42
ALPHART Rotgipfler vom Berg 2024, Traiskirchen Thermenregion	44
BRACHMANN Gelber Muskateller Sonnleithen 2024, Wagram Traisental	45
ANTON BAUER Cuveé Wagram 2019, Feuersbrunn Wagram	46
ULTIMATE PROVENCE Rosé 2024, Provence Frankreich	58

Wild currents

FL. 0,75L

ZENS Riesling Grand Reserve Ried Hundschupfen 2023, Mailberg Weinviertel	45
FRISCHENGRUBER Grüner Veltiner Federspiel Frauenweingarten 2024, Rührsdorf Wachau	52
FRITZ Chardonnay Große Reserve 2020 2021, Zaußenberg Wagram	58
GÉRARD FIOU Sancerre blanc 2022, Loire Tal Frankreich	60
TRINCHERO Barbera d'ASTI Superiore Rico 2018, Piemont Italien	46
GLATZER Zweigelt Dornenvogel bio 2022, Göttlesbrunn Carnuntum	52
REINISCH Cabernet Sauvignon Merlot Reserve bio 2019, Tattendorf Thermenregion	58

All wine contains sulfites.

Wine

Hearthbreakers

FL. 0,75L

ROTES HAUS Nussberg Gemischter Satz DAC 2023, Wien	52
SATTLERHOF Sauvignon blanc Ried Gamlitz DAC bio 2024, Gamlitz Südsteiermark	56
SABATHI Grauburgunder Ried Jägerberg 1STK DAC bio 2022, Leutschach Südsteiermark	64
GATTINGER Riesling Smaragd Ried Höhereck 2022, Dürnstein Wachau	68
NIGL Grüner Veltliner Ried Pellingen 1ÖTW Privat, Kremstal DAC, 2023, Senftenberg Kremstal	75
FAIVELEY Rully Les Villeranges blanc 2023, Burgund Frankreich	82
GEIL Spätburgunder (Pinot Noir) Bechtheim 2022, Rheinessen Deutschland	58
JALITS Rarität Blaufränkisch Ried Szapary Eisenberg DAC Reserve 2019, Südburgenland	63
GAGER Rarität Quattro (CS/ME/ZW) 2015, Deutschkreutz Mittelburgenland	72
SALOMON ESTATE Cabernet Sauvignon Braeside Vineyard 2019, Finnissliver Australien	75

True Lovers

FL. 0,75L

KRUTZLER Rarität Alter Weingarten Weiss 2017 (WB/RI/GV/WR) Deutsch-Schützen Südburgenland	75
MARKUS ALTENBURGER Rarität Chardonnay Jungenberg DAC bio 2018, Jois Neusiedlersee	76
TEMENT Sauvignon blanc Ried Grassnitzberg 1STK DAC 2020, Berghausen Südsteiermark	78
SCHLOSS GOBELSBURG Rarität Grüner Veltliner Ried Renner 2019, Gobelsburg Kamptal	79
SALOMON UNDHOF Rarität Riesling Ried Pfaffenberg 1ÖTW Kremstal DAC 2015, Stein Kremstal	85
ATZBERG Grüner Veltliner Smaragd Obere Steilterrasse 2017, Spitz Wachau	115
HIRTZBERGER Grüner Veltliner Smaragd Honivogl 2022, Spitz Wachau	156

All wine contains sulfites.

Wine

True Lovers _____ FL. 0,75L

FEILER-ARTINGER Rarität Solitaire 2015, Rust Neusiedlersee	89
ERNST TRIEBAUMER Rarität Blaufränkisch Ried Plachen Vinothek 2013, Rust Neusiedlersee	92
SCHWARZ Rarität Rot Zweigelt 2015, Andau Neusiedlersee	99
CHÂTEAU LA TOUR FIGEAC Grand Cru Chassé 2019, Bordeaux Frankreich	115
ANTINORI Tignanello 2021 2022 Toskana Italien	185

Thirsty for adventure _____ FL. 0,75L

MARKOWITSCH Rosé Halligalli 2022, Göttlesbrunn Carnuntum	46
CLAUS PREISINGER Kalk&Kiesel weiß bio 2023, Gols Neusiedlersee	52
MACHHERNDL Pulp Fiction (Muskateller, Grüner Veltliner) 2021/2022, Wösendorf Wachau	54
B.R.O.T. Xarello Maurat bio 2023, Penédes Spanien	56
ZILLINGER Fumé blanc Numen bio 2022, Velm Götzendorf Weinviertel	60
PITTNAUER Mash Pitt 2022, Gols Neusiedlersee	62
HANNA GLATZER Pinot Noir bio 2022, Göttlesbrunn Carnuntum	52
CLAUS PREISINGER Fruitloops! Rot bio 2022 Gols Neusiedlersee	56

All wine contains sulfites.

Non alcoholic Drinks

Non alcoholic

Lemon Ginger Lemonade	0,50l	5,90
Basil Lime Lemonade	0,50l	5,90
Red Bull (Regular)	0,25l	5,50
Carpe Diem Kombucha - Classic	Btl.0,33l	5,50
Tonic, Bitter Lemon, or Ginger Ale	Btl.0,20l	4,40
Cloudy Apple Juice	Btl.0,25l	5,50
Cloudy Apple Juice with soda water	Btl.0,50l	5,40
Almdudler	Btl.0,33l	4,50
Coca-Cola, Light, Zero	Btl.0,33l	4,50
Vöslauer Mineral Water - (sparkling/non-sparkling)	Btl.0,33l	3,90
Vöslauer Mineral Water - (sparkling/non-sparkling)	Btl.0,75l	7,20
Soda Water with lemon*	0,25l	3,70
Freshly squeezed orange juice	1/8l	3,90

Beer & Spritzer

Draft Beer - Ottakringer Pur	0,33l	4,90
Brewdi - Home-made „Motto“ Craft Beer	0,33l	5,50
Schneider Weiße	Btl. 0,5l	5,90
Brauwerk - Sunbeam Blonde	Fl. 0,3l	5,50
Brauwerk - Native Tongue Vienna Pale	Fl. 0,3l	5,50
Null Komma Josef (non alcoholic)	Btl. 0,3l	4,90
White Wine Spritzer °	0,25l	4,90
Aperol Spritzer °	0,25l	8,90
Aperol Prosecco Soda		

Drinks

Hot Beverages

Earl Grey, Assam, Green tea, Peppermint, Ginger-Lemon, Berry	4,80
Single Espresso	3,20
Double Espresso	4,90
Melange / Cappuccino ^G	5,30
Cafe Latte ^G	5,50
Hot Chocolate from Zotter - whole milk/nut-nougat ^H (organic, fair trade)	5,50
lactose-free or oat milk ^A	+0,60

Schnaps

2cl

Hazelnut - Brandstatt ^H	7,00	Grappa di Nonino Sauvignon Blanc	7,00
Apricot - Turmhof	7,00	Grappa di Brunello	7,00
Red Pear - Schosser	7,00	Alte Zwetschke Gölles	8,50
Grappa Poli Cleopetra Amarone	8,00	Himbeere - Wieser	8,00

* „Jugendgetränk“
All prices include taxes and fees.

LIST OF ALLERGENS

- A - Cereals containing gluten | Wheat, rye, barley, oats, spelt, kamut
- B - Crustaceans | Prawns, crabs, lobster
- C - Eggs | Hen's eggs, egg products
- D - Fish | Salmon, tuna, cod, etc.
- E - Peanuts | Peanuts and peanut products
- F - Soybeans | Soybeans, soy sauce, tofu
- G - Milk (incl. lactose) | Cow's milk, cheese, butter, yogurt
- H - Nuts | Almonds, hazelnuts, walnuts, cashews, etc.
- L - Celery | Celeriac, celery stalks, celery salt
- M - Mustard | Mustard seeds, mustard sauces
- N - Sesame seeds | Sesame seeds, sesame oil
- O - Sulphur dioxide & sulphites (>10 mg/kg) | Dried fruits, wine, vinegar
- P - Lupin | Lupin flour, lupin protein
- R - Molluscs | Mussels, squid, snails