



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

Salbei Limetten Prosecco °			9,50
Bellini °			9,50
Zonin Prosecco Pfirsich Püree			
Mirtillo			9,50
Gin Heidelbeer Thymian Tonic			
Fiumicino			9,50
Malfy Gin con limone Italicus Bergamotto Campari			
Cremant de Bourgogne BAILLY LAPIERRE Reserve Brut	0,1L 0,7L	8,50 59,50	
Burgund/Frankreich			
Rosé Sekt Reserve brut 2022, ZUSCHMANN-SCHÖFFMANN	0,1L 0,7L	8,50 59,50	
Weinviertel			
Champagne Perrier Jouet Grand brut N.V.	0,1L 0,7L	15,50 108,00	
Frankreich			
ZUSCHMANN-SCHÖFFMANN	0,7L		68
Chardonnay Sekt, Grosse Reserve 2021, Brut Nature bio, Martinsdorf Weinviertel			

Motto Signatures

Tropical Mirage	14,50	Kiwi	15,50
Havana Rum Coconut Pineapple Pomegranate		Absolut Vodka kiwi elderflower lemon prosecco	
Red Velvet	14,50	Pop Corn Old Fashioned	15,50
Campari Crème de Cacao Grapefruit		Four Roses Bourbon s.b. Popcorn	
Paloma	14,50	Dokoddo	16,50
Altos Reposado Tequila Grapefruit Soda		Four Roses Bourbon S.B. Sake Pandan Yuzu Lime	

Non alcoholic _____ 1/8L |

LOBNER Benita & Sophie Riesling 2024, Mannersdorf Weinviertel	6,50 39,00
FAR&SON Hibiscus sparkling BIO, Dänemark	0,1L 0,7L 7,50 52,50

Wine by the glass

White wine _____ 1/8L |

LANG Riesling Gaisberg 2024, Gobelsburg Kamptal	6,50 39,00
ZULL Grüner Veltliner Weinviertel DAC 2025, Schrattenthal Weinviertel	6,70 40,20
SAX Weissburgunder 2024, Langenlois Kamptal	7,00 42,00
HOLZMANN Roter Muskateller bio 2025, Bad Pirawarth Weinviertel	7,20 43,20
ROTES HAUS Gemischter Satz DAC Ried Nussberg 2023, Grinzing Wien	7,40 44,40
PFEIFER Sauvignon blanc Vulkanland DAC 2024, St. Anna Steiermark	7,80 46,80

Rosé wine _____

SCHÖDL Pinot Rosé bio 2024, Loidesthal Weinviertel	6,60 39,60
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Red wine _____

PITTNAUER Zweigelt BIO 2024, Gols Neusiedlersee	6,70 40,20
STIFT KLOSTERNEUBURG Pinot Noir Wien 2022, Wien	7,20 43,20
GAGER Blaufränkisch Ried Fabian 2023, Deutschkreutz Mittelburgenland	7,60 45,60
PAUL KERSCHBAUM Cuvée Opera (ME/BF) 2021, Deutschkreutz Mittelburgenland	8,00 48,00
GIROLAMO Primitivo Pizzorosso IGP Salento 2022, Apulien Italien	8,20 49,20
CHÂTEAU CISSAC Cru Bourgeois 2017, Bordeaux Frankreich	9,80 58,80

Appetizers & Soups

Avocado & fennel salad ^{E,E,N} (vegan)	15,00
green tahini cucumber crunchy chili-sesame shallots mint	
Crispy fried egg ^{A,C,G,O}	15,00
pea mousseline pickled radishes chervil	
Green asparagus ^{G,H}	15,50
stracciatella almond crunch	
Vegetable tempura ^{F,M} (vegan)	16,50
chili-lime mayo	
Tuna crudo ^D	18,50
coconut lime coriander jalapeños	
Beef tartar "Motto am Fluss" ^{A,G,L,M,O}	21,90
herbal-mustard-salad manchego „Motto“ baguette	
Variation of starters for 2 ^{A,C,D,E,G,H,L,M,N,O}	32,00
Beef tartare tuna crudo vegetable tempura green asparagus	
Beef broth ^{A,G,L,O,C}	10,50
Herb pancake strips	
Asparagus soup ^{F,G,L,O}	10,50
Herb oil	

Main courses

Vegetarian

Trofie al limone ^{A,C,G,L}	18,50
peas Grana Padano	
Roasted eggplant ^G (vegan)	18,90
lime labneh mint-jalapeño pesto broad bean	
Asparagus risotto ^{G,L,O} (vegan option available)	18,90
+ shrimp ^B	+9,50
Crispy fried white asparagus ^{A,C,G}	22,50
Marinated green asparagus watercress salsa verde lemon	

Fish

Mussels ^{A,L,O,R} crème fraîche root vegetables grilled garlic bread	23,50
Pulpo ^D smoked pointed pepper pimentón de la Vera oven-roasted baby potatoes Taggiasca olives	30,50
Salmon trout ^{A,D,G,L,O} pea-potato chowder chive oil	32,00
Pike-perch ^{A,D,G} White & green asparagus lime foam	34,00

Meat

Lemon chicken ^{G,L,O} Capers rosemary polenta	25,90
Veal shoulder ^{G,L,O} potato horseradish puree bacon root vegetables	29,50
Escalope ("Wiener Schnitzel") ^{A,C,G,L,M,O} lamb's lettuce & potato salad cranberries lemon	30,50
Rack of lamb ^{C,G,L,M} Mint pesto cucumber yogurt double-fried new potatoes	32,00
Filet of beef pepper sauce ^{G,L,O} or chimichurri	39,50

Sides

Braised sweet pointed pepper	6,50	Rosemary polenta ^{A,G}	6,50
„Motto“ puree ^G	6,50	Green asparagus	8,50
Green salad ^{L,M}	6,50	„Motto“ Fries ^{C,M,G} with truffle mayonnaise and grana	9,00

Desserts

Pavlova ^{C,G} Rhubarb strawberry vanilla	12,00
Caramelized banana ^{A,E,N} (vegan) tahini espuma oat crunch banana ice cream	12,00
Panna cotta ^G Elderberries lime	12,00
Marinated strawberries ^G Sour cream ice cream mint	12,00
Fondant ^{A,C,G,H} pistachio mousse raspberry-rose sorbet raspberry curd	14,00
Saint-Maure de Touraine Brillat Savarin Affiné Comté AOP ^{A,G,H} 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 & Sparkling _____ FL. 0,7L

AGRAPART & FILS Extra Brut 7 Crus	130
RUINART Blanc de Blancs N.V.	165
GOBILLARD & FILS Rosé brut N.V.	105
POL ROGER Rosé 2019	150
ZUSCHMANN-SCHÖFMANN Chardonnay Sekt, Grosse Reserve 2021, Brut Nature bio, Martinsdorf Weinviertel	68

Magnum _____ FL. 1,5L

Magnum MARKOWITSCH Redmont 2020 (ZW/ME/BF), Göttlesbrunn Carnuntum	129
Magnum OTT Grüner Veltiner, Der Ott bio 2022, Feuersbrunn Wagram	135

Wine

Smooth sailing _____ FL. 0,75L

HAGN Riesling Classic 2025, Mailberg Weinviertel	39
HESS Grüner Veltliner Hohenruppersdorf 2025, Hohenruppersdorf Weinviertel	42
ALPHART Rotgipfler vom Berg BIO 2025, Traiskirchen Thermenregion	44
BRACHMANN Gelber Muskateller Sonnleithen 2024/2025, Wagram Traisental	45
ANTON BAUER Cuveé Wagram 2020, Feuersbrunn Wagram	46
PIA STREHN See Rosé 2024, Deutschkreutz Mittelburgenland	52

Wild currents _____ FL. 0,75L

GATTINGER Grüner Veltliner Federspiel Loiben 2025, Spitz Wachau	52
FRITZ Chardonnay Große Reserve 2021, Zaußenberg Wagram	58
GÉRARD FIOU Sancerre blanc 2023, Loire Tal Frankreich	60
NETZL Zweigelt Rubin Carnuntum BIO 2022, Göttlesbrunn Carnuntum	48
FRESCOBALDI Tenuta di Castiglione Toscana IGT (ME/CF/SA) 2020, Toscana Italien	54
REINISCH Cabernet Sauvignon Merlot Reserve BIO 2019, Tattendorf Thermenregion	58
NITTNAUS Rarität Blaufränkisch Kalk & Schiefer 2018, Gols Neusiedlersee	62

All wine contains sulfites.

Wine

Heartbreakers _____ FL. 0,75L

GLATZER Sauvignon Blanc Weisser Donauschotter BIO 2023, Göttlesbrunn Carnuntum	54
UMATHUM Grauer Burgunder von Schiefer BIO 2023, Frauenkirchen Neusiedlersee	62
SALOMON UNDHOF Grüner Veltliner Ried Wachtberg DAC 1ÖTW 2021, Krems/Donau Kremstal	66
FRISCHENGRUBER Riesling Smaragd Ried Goldberg DAC Bio 2023, Rossatz Wachau	68
FAIVELEY Rully Les Villeranges blanc 2023, Burgund Frankreich	82
CHRIST Pinor Noir Ried Kastanienwald Bio 2021, Jedlersdorf Wien	65
ÀNIMA NEGRA ÁN/2 2022, Mallorca Spanien	68
SALOMON ESTATE Cabernet Sauvignon Braeside Vineyard 2019, Finniss River Australien	75
T.FX.T Arachon Rarität 2015 (BF/ME/ZW/CS), Horitschon Mittelburgenland	79

True Lovers _____ FL. 0,75L

WOHLMUTH Rarität Sauvignon Blanc Hochsteinriegl 2019, Kitzeck Südsteiermark	69
KRUTZLER Rarität Alter Weingarten Weiss 2017 (WB/RI/GV/WR), Deutsch-Schützen Südburgenland	72
MARKUS ALTENBURGER Rarität Chardonnay Jungenberg DAC BIO 2018, Jois Neusiedlersee	76
SCHLOSS GOBELSBURG Rarität Grüner Veltliner Ried Renner 2019, Gobelsburg Kamptal	79
DOMÄNE WACHAU Rarität Grüner Veltliner Smaragd Ried Achleiten Late Release 2019, Wachau	86
HIRTZBERGER Grüner Veltliner Smaragd Honivogl 2022, Spitz Wachau	156

All wine contains sulfites.

Wine

True Lovers _____ FL. 0,75L

DOMAINE D'ARDHUY Ladoix rouge Clos des Chagnots Monopole 2022, Burgund Frankreich	85
ERNST TRIEBAUMER Rarität Blaufränkisch Ried Plachen Vinothek 2013, Rust Neusiedlersee	92
SILVIA HEINRICH Rarität Terra O 2003 (BF,CS,ME,SY), Deutschkreutz Mittelburgenland	95
SCHWARZ Rarität Rot Zweigelt 2015/2017, Andau Neusiedlersee	99
CHÂTEAU LA TOUR FIGEAC Grand Cru Chassé 2019, Bordeaux Frankreich	115
ANTINORI Tignanello 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, Wösendorf Wachau	54
ZILLINGER Fumé blanc Numen BIO 2022, Velm Götzendorf Weinviertel	60
PITTAUER Mash Pitt 2022, Gols Neusiedlersee	62
HANNA GLATZER Pinot Noir BIO 2022/2023, Göttlesbrunn Carnuntum	52
CLAUS PREISINGER Fruitloops! Rot BIO 2022 Gols Neusiedlersee	56

Non alcoholic Drinks

Non alcoholic

Lemon Ginger Lemonade	0,50l	5,90
Basil Lime Lemonade	0,50l	5,90
Carpe Diem Kombucha - Classic	Btl.0,33l	5,50
Tonic, Bitter Lemon, or Ginger Ale	Btl.0,20l	4,90
Cloudy Apple Juice	Btl.0,25l	5,50
Cloudy Apple Juice with soda water	Btl.0,50l	5,40
Almdudler	Btl.0,33l	4,90
Coca-Cola, Light, Zero	Btl.0,33l	4,90
Vöslauer Mineral Water - (sparkling/non-sparkling)	Btl.0,33l	3,80
Vöslauer Mineral Water - (sparkling/non-sparkling)	Btl.0,75l	7,50
Soda Water with lemon*	0,25l	3,70
Freshly squeezed orange juice	1/8l	3,90
Red Bull classic zero cherry edition sugarfree	0,25L	5,50

Beer & Spritzer

Draft Beer - Ottakringer Pur ^{A,O}	0,33l	5,20
Brewdi - Home-made „Motto“ Craft Beer ^{A,O}	0,33l	5,50
Schneider Weiße ^{A,O}	Btl. 0,5l	7,20
Brauwerk - Sunbeam Blonde ^{A,O}	Fl. 0,3l	5,50
Brauwerk - Native Tongue Vienna Pale ^{A,O}	Fl. 0,3l	5,50
Null Komma Josef (non alcoholic) ^A	Btl. 0,3l	4,90
Schneider Weiße (non alcoholic) ^A	Btl. 0,5l	7,20
White Wine Spritzer ^O	0,25l	4,90
Aperol Spritzer ^O Aperol Prosecco Soda	0,25l	8,90

Drinks

Hot Beverages

Earl Grey, Assam, Green tea, Peppermint, Ginger-Lemon, Berry	4,80
Single Espresso	3,50
Double Espresso	5,10
Melange / Cappuccino ^G	5,40
Cafe Latte ^G	5,90
Hot Chocolate from Zotter - whole milk/nut-nougat ^H (organic, fair trade)	5,90
lactose-free or oat milk ^A	+0,50

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	Old Plum - Gölles	8,50
Grappa Poli Cleopetra Amarone	8,00	Raspberry - Hämmerle	8,50

* „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