



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
Mirtillo		9,50
Gin Blueberry Thyme Tonic		
Fiumicino		9,50
Malfy Gin con limone Italicus Bergamotto Campari		
Bellini °		10,50
Zonin Prosecco Peach Purée		
Sole & Fiume		15,50
Lillet Blanc Aperol Lime Cucumber		
Cremant de Bourgogne BAILLY LAPIERRE Reserve Brut	0,1L 0,7L	8,50 59,50
Burgund/France		
ZUSCHMANN-SCHÖFMANN	0,1L 0,7L	8,50 59,50
Rosé Sekt Reserve brut 2022 Weinviertel		
ZUSCHMANN-SCHÖFMANN	0,7L	68
Chardonnay Sekt, Grosse Reserve 2021, Brut Nature bio, Martinsdorf Weinviertel		
Champagne Perrier Jouet Grand brut N.V.	0,1L 0,7L	15,50 108,00
France		

Motto Signatures

Tropical Mirage	14,50	Amalfi Blush Sour	15,50
Havana Rum Coconut Pineapple Pomegranate		Charles Ingvar Limoncello Strawberry Lemon	
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

l/8L l

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

l/8L l

ZULL Grüner Veltliner Weinviertel DAC 2025, Schrattenthal | Weinviertel 6,70 | 40,20

SAX Weissburgunder 2025, Langenlois | Kamptal 7,00 | 41,40

HOLZMANN Roter Muskateller bio 2025, Bad Pirawarth | Weinviertel 7,20 | 43,20

ROTES HAUS Gemischter Satz DAC Ried Nussberg 2024, Grinzing | Wien 7,40 | 44,40

DOMÄNE WACHAU Riesling Federspiel Ried Trenning Bio 2025, Dürnstein | Wachau 7,60 | 45,60

PFEIFER Sauvignon blanc Vulkanland DAC 2025, St. Anna | Steiermark 7,80 | 46,80

Rosé wine

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

MAISON SAINTE MARGUERITE Rosé 2025, Provence | Frankreich 9,50 | 56,00

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

Motto Salad ^M (vegan)	14,50
baby gem lettuce radish peas wild-herb vinaigrette	
Fried Egg ^{A,C,G,L,O}	15,00
chanterelles potato-lemon mousseline	
Burrata ^G	16,50
fresh fig thyme-honey	
Artichoke Salad ^F (vegan)	16,50
wild herbs lime yogurt	
Raw marinated Tuna ^D	18,50
pickled plum lemon	
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,F,G,H,L,M,N,O}	32,00
beef tartar tuna crudo artichoke salad burrata „Motto“ baguette	
Clear Beef Consommé ^{A,G,L,O,C}	10,50
herb-pancake-strips	
Honeydew Melon-Basil Gazpacho ^{A,L,O} (vegan)	10,50
sumac	

Main courses

Vegetarian

Wild Broccoli ^{A,H,N} (vegan)	18,50
ajo blanco panko garlic crunch	
Whole Artichoke ^{A,C,G,L} (vegan)	18,90
kafir-ponzu aioli	
Yellow Vegetable & Chickpea Curry ^{F,L,M,N,O} (vegan)	20,90
sugar snap peas broccoli pak choi coriander rice	
Open Forest Mushroom Ravioli ^{A,C,G,L,O}	22,50
confit egg yolk grana	

Fish

Mussels ^{A,L,O,R,G} crème fraîche root vegetables grilled garlic bread	23,50
Linguini aglio e olio ^{A,C,G,L} Vongole	26,50
Pulpo ^D smoked pointed pepper pimentón de la Vera oven-roasted baby potatoes Taggiasca olives	30,50
Halibut ^D san marzano tomatoes tomami lemon	34,00
Butterfly Trout ^{D,G,L,M} green beans sorrel summer savory	34,00

Meat

Lemon Chicken ^{G,L,O} capers rosemary polenta	25,90
Iberico Secreto sautéed chanterelles gremolata	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 country potatoes	35,90
Filet of beef pepper sauce ^{G,L,O} or chimichurri	40,50

Sides

Braised Pointed Pepper	6,50	Rosemary Polenta ^G	6,50
„Motto“ puree ^G	6,50	Sautéed mushrooms	8,50
Green salad ^{L,M}	6,50	„Motto“ Fries ^{C,G,M} with truffle mayonnaise and grana	9,00

Desserts

Amarena Sgroppino ^o (vegan) lemon verbena prosecco	10,50
Plum Dumplings ^{A,C,G,H} plum hazelnut	12,00
Peach Semifreddo ^{C,G,H} raspberry floral meringue	12,00
Coconut Tapiokapudding ^o (vegan) coconut mango kalamansi	12,00
Fondant ^{C, F, G} valrhona chocolate cherry tonka	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
PERRIER JOUET Blason Rosé brut	130
POL ROGER Rosé 2019	150

Magnum _____ FL. 1,5L

Magnum MAISON SAINTE MARGUERITE Rosé 2025, Provence Frankreich	115
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
LANG Grüner Veltliner „K“ Klassik 2025, Gobelsburg Kamptal	42
ALPHART Rotgipfler vom Berg BIO 2025, Traiskirchen Thermenregion	44
BRACHMANN Gelber Muskateller Sonnleithen 2025, Wagram Traisental	45
PIA STREHN See Rosé 2025, Deutschkreutz Mittelburgenland	52
ANTON BAUER Cuvée Wagram 2020, Feuersbrunn Wagram	46

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 2024, Loire Tal Frankreich	60
NETZL Zweigelt Rubin Carnuntum BIO 2022, Göttlesbrunn Carnuntum	48
COLLE MASSARII Montecucco Rosso Riserve Bio 2021, Toscana Italien	54
REINISCH Cabernet Sauvignon Merlot Reserve BIO 2019, Tattendorf Thermenregion	58
MARTIN PASLER Blaufränkisch Ried Buschenberg 2019, Gols Neusiedlersee	59

All wine contains sulfites.

Wine

Hearthbreakers

FL. 0,75L

GLATZER Sauvignon Blanc Weisser Donauschotter BIO 2023, Göttlesbrunn Carnuntum	54
UMATHUM Grauer Burgunder von Schiefer BIO 2025, Frauenkirchen Neusiedlersee	62
SALOMON UNDHOF Grüner Veltliner Ried Wachtberg DAC 1ÖTW 2021, Krems/Donau Kremstal	66
FRISCHENGROBER 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 2023, Mallorca Spanien	68
SALOMON ESTATE Cabernet Sauvignon Braeside Vineyard 2017, Finnis River Australien	75
T.FX.T Arachon Rarität 2015 (BF/ME/ZW/CS), Horitschon Mittelburgenland	79

True Lovers

FL. 0,75L

WIENINGER Rarität Chardonnay Select BIO 2017, Wien	69
KRUTZLER Rarität Alter Weingarten Weiss 2017 (WB/RI/GV/WR), Deutsch-Schützen Südburgenland	72
SCHLOSS GOBELSBURG Rarität Grüner Veltliner Ried Renner 2019, Gobelsburg Kamptal	79
DOMÄNE WACHAU Rarität Grüner Veltliner Smaragd Ried Achleiten Late Release 2019, Wachau	86
PRIELER Rarität Pinot blanc Ried Steinweingarten 2021, Schützen Leithaberg	89
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 2022/2023, Velm Götzendorf Weinviertel	60
PITTNAUER 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

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	4,90
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	0,25l	8,90
Aperol Prosecco Soda		

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	Alte Zwetschke Gölles	8,50
Grappa Poli Cleopetra Amarone	8,00	Himbeere - 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