



## *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](mailto:restaurant@mottoamfluss.at)

*All prices include taxes and fees.*

## *Aperitif*

Salbei Limetten Prosecco °			9,50
Bellini °			10,50
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 |

ZULL Grüner Veltliner Weinviertel DAC 2025, Schrattenthal | Weinviertel 6,50 | 39,00

SAX Weissburgunder 2024, Langenlois | Kamptal 6,90 | 41,40

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

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, Loidesthal | Weinviertel 6,60 | 39,60

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

## Main courses

### Vegetarian

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

## Fish

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

## Meat

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<b>Lemon chicken</b> <sup>G,L,O</sup> Capers   rosemary polenta	25,90
<b>Veal shoulder</b> <sup>G,L,O</sup> potato horseradish puree   bacon   root vegetables	29,50
<b>Escalope ("Wiener Schnitzel")</b> <sup>A,C,G,L,M,O</sup> lamb's lettuce & potato salad   cranberries   lemon	30,50
<b>Rack of lamb</b> <sup>C,G,L,M</sup> Mint pesto   cucumber yogurt   double-fried new potatoes	35,90
<b>Filet of beef</b> pepper sauce <sup>G,L,O</sup> or chimichurri	39,50

## Sides

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Braised sweet pointed pepper	6,50	Rosemary polenta <sup>G</sup>	6,50
„Motto“ puree <sup>G</sup>	6,50	Green asparagus	8,50
Green salad <sup>L,M</sup>	6,50	„Motto“ Fries <sup>C,M,G</sup> with truffle mayonnaise and grana	9,00

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## *Desserts*

<b>Pavlova</b> <sup>C,G</sup> Rhubarb   strawberry   vanilla	12,00
<b>Caramelized banana</b> <sup>A,E,N</sup> (vegan) tahini espuma   oat crunch   banana ice cream	12,00
<b>Panna cotta</b> <sup>G</sup> Elderberries   lime	12,00
<b>Marinated strawberries</b> <sup>G</sup> Sour cream ice cream   mint	12,00
<b>Fondant</b> <sup>C,G,H</sup> pistachio mousse   raspberry-rose sorbet   raspberry curd	14,00
<b>Saint-Maure de Touraine</b>   <b>Brillat Savarin Affiné</b>   <b>Comté AOP</b> <sup>A,G,H</sup> 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
LANG Grüner Veltliner „K“ Klassik 2025, Gobelsburg   Kamptal	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
COLLE Mmassari Montecucco Rosso Riserve Bio 2021, 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 2017, Finnis 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*

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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*

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Draft Beer - Ottakringer Pur <sup>A,O</sup>	0,33l	5,20
Brewdi - Home-made „Motto“ Craft Beer <sup>A,O</sup>	0,33l	5,50
Schneider Weiße <sup>A,O</sup>	Btl. 0,5l	7,20
Brauwerk - Sunbeam Blonde <sup>A,O</sup>	Fl. 0,3l	5,50
Brauwerk - Native Tongue Vienna Pale <sup>A,O</sup>	Fl. 0,3l	5,50
Null Komma Josef (non alcoholic) <sup>A</sup>	Btl. 0,3l	4,90
Schneider Weiße (non alcoholic) <sup>A</sup>	Btl. 0,5l	7,20
White Wine Spritzer <sup>O</sup>	0,25l	4,90
Aperol Spritzer <sup>O</sup> 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 <sup>G</sup>	5,40
Cafe Latte <sup>G</sup>	5,90
Hot Chocolate from Zotter - whole milk/nut-nougat <sup>H</sup> (organic, fair trade)	5,90
lactose-free or oat milk <sup>A</sup>	+0,50

## Schnaps

2cl

Hazelnut - Brandstatt <sup>H</sup>	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