



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		
SCHÖDL	0,7L	64
Blanc De Blancs brut nature N.V., Loidesthal 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 _____ 1/8L |

HAGN Grüner Veltliner ZERO, Mailberg Weinviertel	6,50 39,00
GRAF HARDEGG Sparkling Traubenkombucha Hibiscus Hagebutte, Seefe Weinviertel	7,20 50,40
FAR&SON Sparkling Botanicals Zitronengras Kafir, Dänemark	0,1L 0,7L 7,50 52,50

Wine by the glass

White wine _____ 1/8L |

MANTLER31 Grüner Veltliner KLASSIK 2025, Großriedenthal Wagram	6,50 39,00
SAX Weissburgunder 2025, Langenlois Kamptal	6,90 41,40
SOMMER Sauvignon Blanc Sandstein BIO 2024, Donnerskirchen Neusiedlersee	7,20 43,20
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 Bruck DAC BIO 2025, Dürnstein Wachau	7,80 46,80

Rosé wine _____

SCHÖDL Pinot Rosé bio 2025, Loidesthal Weinviertel	6,70 40,20
MAISON SAINTE MARGUERITE Rosé 2025, Provence Frankreich	9,50 56,00

Red wine _____

ZULL Zweigelt 2024, Schrattenthal Weinviertel	6,80 40,80
LEOPOLD AUER Pinot Noir Tattendorf BIO 2024, Thermenregion	7,20 43,20
WACHTER-WIESLER Blaufränkisch Béla-Joska Eisenberg DAC BIO 2022, Südburgenland	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 VALOUX Pessac-Léognan 2022, 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,F,O}	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	
Wild Mushroom Consommé ^{A,C,G,L,O}	10,50
semolina dumpling lemonthyme	

Main courses

Vegetarian

Wild Broccoli ^{A,H,N} (vegan)	18,50
ajo blanco panko garlic crunch	
Whole Artichoke ^{F,L,M,N} (vegan)	18,90
kafir-ponzu aioli	
Yellow Vegetable & Chickpea Curry ^{F,N} (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) amarena cherry 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 fig leaf blackberry	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

PINOT-CHEVAUCHET brut Premier-Cru Millesimé 2010 128

GOSSET Grand Blanc de Blancs N.V. 156

PERRIER JOUET Blason Rosé brut N.V. 130

POL ROGER Rosé 2019 160

Magnum _____ FL. 1,5L

Magnum MAISON SAINTE MARGUERITE Rosé 2025, Provence | Frankreich 115

Magnum MARKOWITSCH Redmont 2020 (ZW/ME/BF), Göttlesbrunn | Carnuntum 129

Magnum WIENINGER Gemischter Satz Ried Ulm IÖTW Nussberg DAC BIO 2018, Wien 135

Wine

Smooth sailing

FL. 0,75L

HAGN Riesling Classic 2025, Mailberg Weinviertel	39
ZULL Grüner Veltliner Weinviertel DAC 2025, Schrattenthal Weinviertel	42
MARTIN PASLER Chardonnay Bio 2025, Jois Neusiedlersee	44
PFEIFFER Gelber Muskateller Steiermark DAC 2025, St. Anna Vulkanland	45
PIA STREHN See Rosé 2025, Deutschkreutz Mittelburgenland	52
ARTNER Höflein Rot (ZW/ME/BF) 2022, Carnuntum	46

Wild currents

FL. 0,75L

ALZINGER Grüner Veltliner Federspiel Hochstrasser 2025, Unterloiben Wachau	52
POLZ Sauvignon Blanc Ehrenhausen 2023, Strass Südsteiermark	56
UMATHUM Grauer Burgunder von Schiefer BIO 2024, Frauenkirchen Neusiedlersee	58
GÉRARD FIOU Sancerre blanc 2024, Loire Tal Frankreich	62
NETZL Zweigelt Rubin Carnuntum BIO 2023, Göttlesbrunn Carnuntum	49
COLLE MASSARI Montecucco Rosso Riserve Bio 2021, Toscana Italien	54
KRUTZLER Blaufränkisch Late Release 2021, Deutsch-Schützen Südburgenland	56
REINISCH Cabernet Sauvignon Merlot Reserve BIO 2019, Tattendorf Thermenregion	59

All wine contains sulfites.

Wine

Hearthbreakers

FL. 0,75L

FRITZ Roter Veltliner Ried Mordthal 1ÖTW BIO 2024, Zausenberg Wagram	64
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
DANKBARKEIT (Lentsch) Pinot Noir 2024, Podersdorf Neusiedlersee	63
CASTILLO DE MENDOZA Rioja Reserva BIO 2019, Rioja Spanien	66
SALOMON ESTATE Cabernet Sauvignon Braeside Vineyard 2017, Finniss 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
TEMENT Rarität Sauvignon Blanc Zieregg 2015, Ehrenhausen Südsteiermark	115

All wine contains sulfites.

Wine

True Lovers _____ FL. 0,75L

DOMAINE D'ARDHUY Ladoix rouge Clos des Chagnots Monopole 2022, Burgund Frankreich	85
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 Classé 2019, Bordeaux Frankreich	110
GESELLMANN Rarität Blaufränkisch Hochberg 2015, Deutschkreutz Mittelburgenland	115
ANTINORI Tignanello 2022 Toskana Italien	185

Thirsty for adventure _____ FL. 0,75L

BECK Gemischter Satz Koreaa BIO 2024, 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