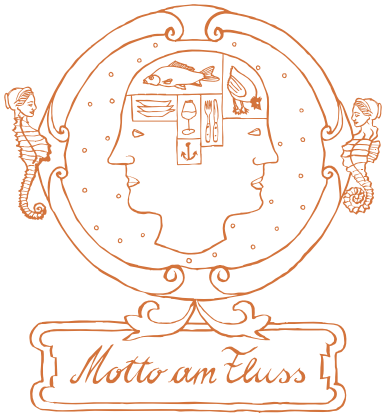


Restaurant

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 Gin I Blueberry I Thyme I Tonic		9,50
Fiumicino Malfy Gin con limone I Italicus Bergamotto I Campari		9,50
Bellini ° Zonin Prosecco I Peach Purée		10,50
Sole & Fiume Lillet Blanc I Aperol I Lime I Cucumber		15,50
Cremant de Bourgogne BAILLY LAPIERRE Reserve Brut Burgund/France	0,1L I 0,7L	8,50 I 59,50
ZUSCHMANN-SCHÖFMANN Rosé Sekt Reserve brut 2023, Martinsdorf I Weinviertel	0,1L I 0,7L	8,50 I 59,50
SCHÖDL Blanc De Blancs brut nature N.V., Loidesthal I Weinviertel	0,7L	64
Champagne Perrier Jouet Grand brut N.V. France	0,1L I 0,7L	15,50 I 108,00

Motto Signatures

Tropical Mirage 14,50
Havana Rum I Coconut I Pineapple I Pomegranate

Red Velvet 14,50
Campari I Crème de Cacao I Grapefruit

Paloma 14,50
Altos Reposado Tequila I Grapefruit Soda

Amalfi Blush Sour 15,50
Charles Ingvar Limoncello I Strawberry I Lemon

Pop Corn Old Fashioned 15,50
Four Roses Bourbon s.b. I Popcorn

Dokoddo 16,50
Four Roses Bourbon S.B. I Sake I Pandan
Yuzu I Lime

All prices include taxes and fees. / All wine contains sulfites.

Non alcoholic

		1/8L
HAGN Grüner Veltliner ZERO, Mailberg I Weinviertel		6,50 I 39,00
GRAF HARDEGG Sparkling Traubenkombucha Hibiscus I Hagebutte I Weinviertel	0,1L I 0,7L	7,20 I 50,40
FAR&SON Sparkling Botanicals Zitronengras I Kafir, Dänemark	0,1L I 0,7L	7,50 I 52,50

Wine by the glass

White wine

	1/8L
MANTLER31 Grüner Veltliner KLASSIK 2025, Großriedenthal I Wagram	6,50 I 39,00
JURIS Chardonnay Alte Rebe 2023, Gols I Neusiedlersee	7,00 I 42,00
SOMMER Sauvignon Blanc Sandstein BIO 2024, Donnerskirchen I Neusiedlersee	7,20 I 43,20
HOLZMANN Roter Muskateller bio 2025, Bad Pirawarth I Weinviertel	7,20 I 43,20
ROTES HAUS Gemischter Satz DAC Ried Nussberg 2024, Grinzing I Wien	7,40 I 44,40
DOMÄNE WACHAU Riesling Federspiel Ried Bruck DAC BIO 2025, Dürnstein I Wachau	7,80 I 46,80

Rosé wine

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

Red wine

ZULL Zweigelt 2024, Schrattenthal I Weinviertel	6,80 I 40,80
LEOPOLD AUER Pinot Noir Tattendorf BIO 2024, Thermenregion	7,20 I 43,20
WACHTER-WIESLER Blaufränkisch Béla-Joska Eisenberg DAC BIO 2022/2023, Burgenland	7,60 I 45,60
PAUL KERSCHBAUM Cuvée Opera (ME/BF) 2021, Deutschkreutz I Mittelburgenland	8,00 I 48,00
GIROLAMO Primitivo Pizzorosso IGP Salento 2022, Apulien I Italien	8,20 I 49,20
CHÂTEAU VALOUX Pessac-Léognan 2022, Bordeaux I Frankreich	9,80 I 58,80

cover charge per person – 4,50

Appetizers & Soups

Treviso Radicchio Salad H,O (vegan) — 13,90
apple | pickled watermelon radish | almonds

Ricotta Affumicato G — 14,50
fennel | spinach pesto

Crispy Fried Egg A,C,D,G — 16,90
caviar | parsnip mousseline

Roast Beef C,L,M,O — 16,90
parsley mayonnaise | mustard seeds

Cured Sturgeon D,H,O — 19,50
shiso | beetroot

Beef tartar "Motto am Fluss" A,G,L,M,O — 21,90
herbal-mustard-salad | manchego | „Motto" baguette

Variation of starters for 2 A,D,G,H,L,M,O — 32,00
beef tartare | cured sturgeon | ricotta affumicato | treviso radicchio salad | "Motto" baguette

Parsnip Soup G (vegan) — 10,50
tarragon

Beef Consommé A,C,G,L,O — 10,50
semolina dumplings

Main courses

Vegetarian

Braised Pointed Cabbage A,F,H (vegan) — 18,50
lemon yoghurt | muhammara | walnut

Whole Artichoke F,L,M,N (vegan) — 18,90
kafir-ponzu | aioli

Saffron Risotto G,L,O — 19,50
sage | black trumpet mushrooms
+ Scallops — 12,00

Cannelloni A,C,G — 19,50
belper knolle | ricotta | spinach | brown butter

Fish

Mussels A,L,O,R,G — 23,50
crème fraîche | root vegetables | grilled garlic bread

Pulpo D — 30,50
smoked pointed pepper | pimentón de la Vera | oven-roasted baby potatoes | taggiasca olives

Red Mullet D,G,L,O,R — 32,00
kohlrabi | capers | lemon | vin blanc sauce

Salmon Trout A,G,L,O — 32,00
beluga lentils | leaf spinach | lemon beurre blanc

Meat

Duck Breast A,C,G,L,O — 29,50
brioche dumplings | port wine chestnuts

Escalope ("Wiener Schnitzel") A,C,G,L,M,O — 30,50
lamb's lettuce & potato salad | cranberries | lemon

Saddle of Young Venison G — 32,00
herb crust | jerusalem artichoke purée | cinnamon pear

Lamb Shank A,C,G,L,M,O — 34,00
polenta | baby carrots | rowanberry jus

Filet of beef — 40,50
pepper sauce G,L,O or chimichurri

Veal Chop for 2 G,L,O — 78,90
capers | brown butter Jus | "Motto" puree | leaf spinach

Sides

Braised Pointed Pepper	6,50	Sautéed Leaf Spinach	6,50
„Motto" puree G	6,50	Polenta G	6,50
Green salad L,M	6,50	„Motto" Fries C,G,M with truffle mayonnaise and grana	9,00

All prices include taxes and fees. · Tip is not included· Please don't hesitate to ask about allergenic ingredients.

Desserts

Port Wine Pear [H, O] (vegan) port wine I cardamom I pecan	12,00
Cinnamon Dumpling [A,C,G] plum jam I cinnamon-vanilla sauce	12,00
Tarte Tatin [A,G] granny smith I salted caramel I whipped crème fraîche	12,00
Mont Blanc [C,F,G,H] chestnut I hazelnut I vanilla I sour cherry	12,00
Fondant [C,G,F] valrhona chocolate I mandarin I cocoa	14,00
Saint-Maure de Touraine I Brillat Savarin Affiné I Comté AOP [A,G, H] goat milk I cow milk I 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 I Frankreich	115
Magnum MARKOWITSCH Redmont 2020 (ZW/ME/BF), Göttlesbrunn I Carnuntum	129
Magnum WIENINGER Gemischter Satz Ried Ulm 1ÖTW Nussberg DAC BIO 2018, Wien	135

All prices include taxes and fees. / All wine contains sulfites.

Wine

Smooth sailing

FL. 0,75L

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

Wild currents

FL. 0,75L

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

All wine contains sulfites.

Wine

Heartbreakers

FL. 0,75L

ANTON BAUER Grüner Veltliner Kirchthal 2017, Feuersbrunn I Wagram	64
FRITZ Roter Veltliner Ried Mordthal 1ÖTW BIO 2024, Zaussenberg I Wagram	66
FRISCHENGRUBER Riesling Smaragd Ried Goldberg DAC Bio 2023, Rossatz I Wachau	68
FAIVELEY Rully Les Villeranges blanc 2023 Burgund I Frankreich	82
DANKBARKEIT (Lentsch) Pinot Noir 2024, Podersdorf I Neusiedlersee	63
CASTILLO DE MENDOZA Rioja Reserva BIO 2019, Rioja I Spanien	66
SALOMON ESTATE Cabernet Sauvignon Braeside Vineyard 2019, Finniss River I Australien	75
T.FX.T Arachon Rarität 2015 (BF/ME/ZW/CS), Horitschon I 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 I Südburgenland	72
SCHLOSS GOBELSBURG Rarität Grüner Veltliner Ried Renner 2019, Gobelsburg I Kamptal	79
PRIELER Rarität Pinot blanc Ried Steinweingarten 2021, Schützen I Leithaberg	89
HIRTZBERGER Rariät Grüner Veltliner Smaragd Rotes Tor 2023, Spitz I Wachau	94
TEMENT Rarität Sauvignon Blanc Zieregg 2015, Ehrenhausen I Südsteiermark	115

All wine contains sulfites.

Wine

True Lovers

FL. 0,75L

DOMAINE D´ARDHUY Ladoix rouge Clos des Chagnots Monopole 2022, Burgund I Frankreich	85
NITTNAUS Rarität Comondor 2015 (ME/BF), Gols I Neusiedlersee	96
SCHWARZ Rarität Rot Zweigelt 2009, Andau I Neusiedlersee	105
CHÂTEAU LA TOUR FIGEAC Grand Cru Classé 2019, Bordeaux I Frankreich	110
GESELLMANN Rarität Blaufränkisch Hochberc 2015, Deutschkreutz I Mittelburgenland	115
ANTINORI Tignanello 2022 Toskana I Italien	185

Thirsty for adventure

FL. 0,75L

BECK Gemischter Satz Koreaa BIO 2024, Gols I Neusiedlersee	52
LOIMER Muskateller mit Achtung Bio 2022, Langenlois I Kamptal	54
ZILLINGER Fumé blanc Numen BIO 2022, Velm Götzendorf I Weinviertel	60
PITTNAUER Mash Pitt 2022, Gols I Neusiedlersee	62
HANNA GLATZER Pinot Noir BIO 2023, Göttlesbrunn I Carnuntum	52
CLAUS PREISINGER Fruitloops! Rot BIO 2022 Gols I 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 I classic I zero I 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 I Prosecco I 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	Aged Plum Gölles	8,50
Grappa Poli Cleopetra Amarone	8,00	Raspberry - Hämmerle	8,50
		Rowanberry - Hämmerle	12,00

** „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