



Founded in 1896, still as the Alt-Pilsenetzter beer hall,
today more than ever we focus on regionality
and pay attention to the seasons.

In 1896 Mrs. Christine Heim, later Kremslehner, laid the
cornerstone for the kitchen philosophy of our Hotel Regina.

REGIONAL - SEASONAL - WELCOMING

This philosophy is still lived by our head chef Iris Liske,
125 years later, and implemented daily with her team.

Welcome to our restaurant Roth

A series of concentric, curved red lines that sweep across the bottom right corner of the page, creating a sense of movement and depth.

Our snacks

Ham & cheese toast

Ketchup / leaf salad (a,c,g,p)

6,40 EUR

Cheese toast

Ketchup / leaf salad (a,c,g,p)

6,40 EUR

Viennese pork sausage

Bread roll / mustard / horseradish (a,m,p)

6,80 EUR

Starters

Beef tartare

Truffle-mayonnaise / quail egg / deep fried capers (a,c,m,o,p)

Choose between mild or spicy flavoured.

16,90 EUR

Smoked trout fillet

Horseradish cream / caviar / toast / butter (a,d,g,p,r)

10,80 EUR

Homemade boiled rump of beef-aspic

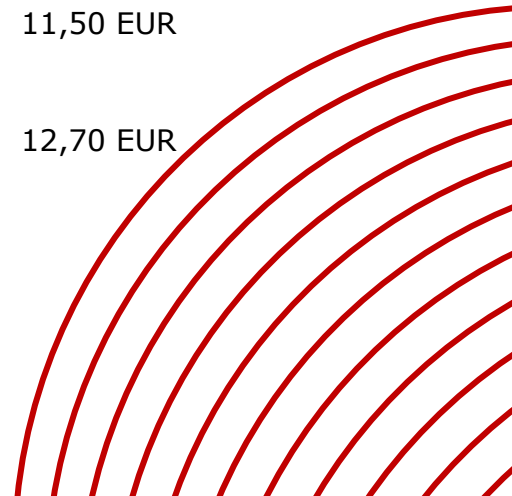
Gherkin / onion / horseradish / bread roll (a,l,m,p)

11,50 EUR

Roast beef

Sauce tartare / roasted potatoes / gherkin (c,g,l,m)

12,70 EUR



Soup

Beef bouillon with vegetable julienne

Choice of: liver dumpling / semolina dumpling / sliced pancakes

(l), (a,c), (a,c), (a,c,g)

4,20 EUR

Salads

Caesar Salad

Chicken / croûtons / Parmesan cheese / Caesar dressing

(a,c,d,g,m,o)

13,60 EUR

Viennese salad with deep fried chicken

Chicken / potato-lamb's lettuce salad / kernel oil

(a,c,g,l,m)

13,60 EUR

Leaf salad variation

Choice of:

Beef fillet stripes / fried mushrooms / mountain cheese

(g)

12,60 EUR

Fried goat cheese / honey-nuts

(g,h)

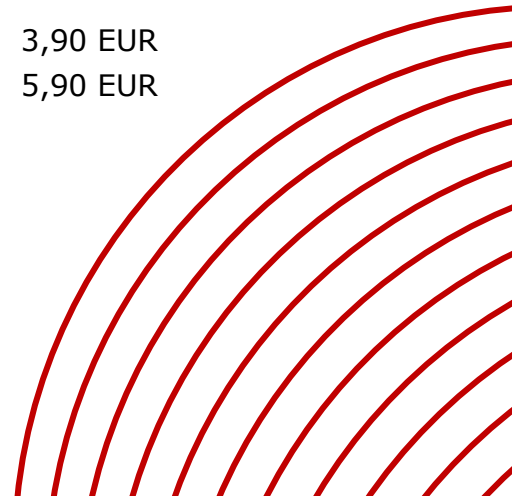
11,20 EUR

Green salad / mixed salad small

3,90 EUR

Green salad / mixed salad large

5,90 EUR



Vegetarian dishes

Roasted bread dumplings with egg

Green salad

(a,c,g)

9,90 EUR

Cauliflower-cheese patties

Chive-sour cream dip

(a,c,g)

12,70 EUR

Small egg dumplings

green salad

(a,c,g,p)

9,90 EUR

Viennese Classics

Wiener Schnitzel (veal)

Potato-lamb's lettuce salad (a,c,g,l,m)

24,50 EUR

Boiled rump of beef

Roasted potatoes / cream spinach / root vegetables /
chive-sauce / apple-horseradish

(a,c,g,l,o)

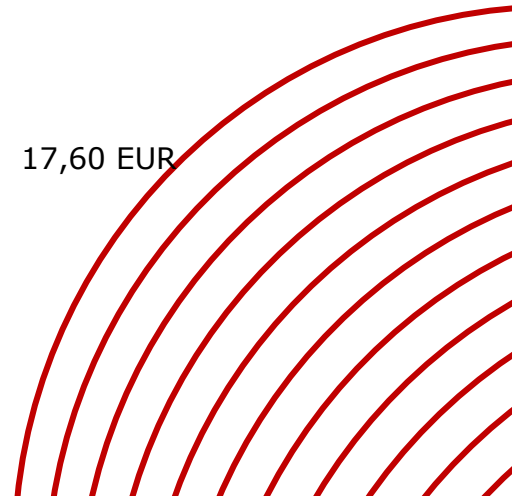
22,30 EUR

Regina Reindl

Beef & pork fillet tips / mushrooms / gherkin /
spinach dumplings

(a,c,g,m,o)

17,60 EUR



Regina Burger

Beef / bacon / mountain cheese / caramelized onions
BBQ-sauce / tomato / cucumber-relish / salad
served with French fries

(a,g,m,n,o,p)

14,60 EUR

veal goulash

small butter dumpling / Crème fraîche

(a,c,g,l,m)

16,90 EUR

Fried veal liver

Mashed potatoes / onion-apple sauce

(g,l,o)

16,80 EUR

Onion roast

Bacon-beans / parsley-potatoes / deep fried onions

(a,g,l,o)

17,30 EUR

Minced veal escalope

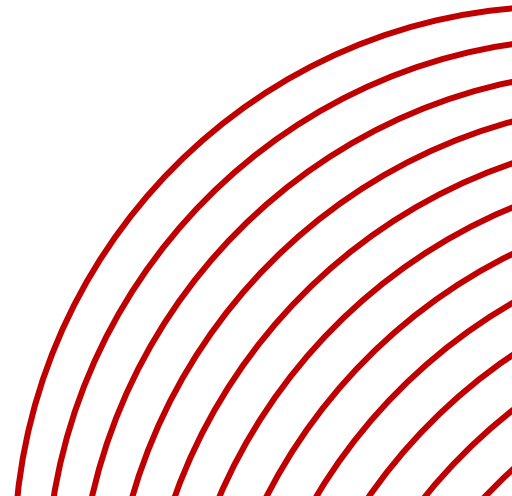
Mashed potatoes / buttered peas / gravy / deep fried onions 15,40 EUR

(a,c,g,l,o)

Beef tenderloin (200g)

seasonal sides

31,60 EUR



Desserts

Ring cake

whipped cream (a,g,p)

3,80 EUR

Sliced and sugared pancakes with applesauce

with or without raisins

(a,c,g,o,p)

6,90 EUR

Viennese pancake with jam

per piece (a,c,g)

3,90 EUR

Viennese pancake with curd

per piece (a,c,g,o)

3,90 EUR

Homemade apple strudel

(a,f,g,o,p)

4,70 EUR

Homemade vanilla sauce

(g,o)

1,60 EUR

Our

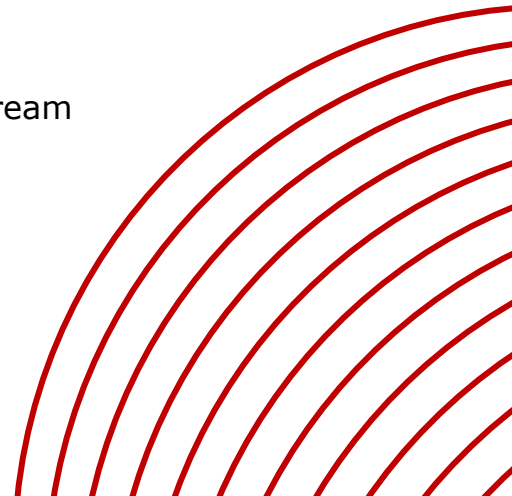
„Emperor Franz Josef“ - cake

after an original recipe from 1898

Sponge cake with nut- and chocolate cream

(a,c,f,g,h,o,p)

Per piece 4,80 EUR



Where do our products come from?

Meat:

- Klaushof Grießkirchen
- Schirnhof, Öko Region Kaindorf
- Almo und Landmeister → AMA seal of approval

Fish:

- Eisvogel
- Seemann → sustainable Fish farm & MSC certification

Cold meats & ham:

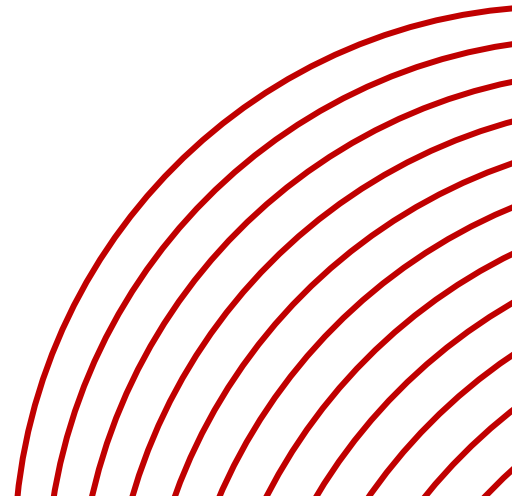
- Berger
- Hochreiter
- Waldviertler
- Greisinger

Dairy products:

- Kärntnermilch (bio yoghurt)
- Bergland Vollmilch (butter)
- Schärddinger
- Joya (Soy milk)

Eggs:

- Freiland Eier vom Eierhof Bleier





BAR RESTAURANT CAFE

RESTAURANT ROTH
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