



Welcome to the Ambassador Restaurant

Our restaurant is open daily:

Monday - Friday from noon - 02.00 pm
Monday - Sunday from 06.00 pm - 10.30 pm

We will gladly consider allergies and food intolerances.
Please inform our service staff before placing your order.

Your events and celebrations at the Ambassador

The central location and the elegant ambience of our hotel provide the ideal setting for private events and celebrations, business meetings and conferences for up to 50 people.

For further information, a detailed offer or a site inspection, please do not hesitate to contact us.

Phone: +43 1 961 61-622 | e-mail: sales@ambassador.at

Conference kit:





Viennese cuisine

Rich beef broth

with vermicelli, boiled beef and root vegetables

Allergens: grains containing gluten, egg, celery

EUR 5,20

ca. 210 kcal

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„Wiener Schnitzel“ - breaded and fried veal escalope
with parsley potatoes and lamb's lettuce

Allergens: grains containing gluten, egg, milk or lactose, celery, sulphites

EUR 21,90

ca. 560 kcal

Beef goulash

with bread dumpling

Small dish / Large dish

Allergens: grains containing gluten, egg, milk or lactose, celery, sulphites

EUR 10,70 / EUR 14,30

ca. 454 kcal / ca. 573 kcal

„Zwiebelrostbraten“ - roast beef with fried onions
with fried potatoes

Allergens: grains containing gluten, milk or lactose, celery, mustard, sulphites

EUR 20,30

ca. 630 kcal

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Kaiserschmarrn – light caramelized pancake (approx. 20 minutes waiting time)
with plum compote

Allergens: grains containing gluten, egg, milk or lactose, sulphites

EUR 8,70

ca. 530 kcal

Cover charge: EUR 3,00 per person

All prices are quoted in EURO and include service and tax.



Cold appetizers

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| Beef carpaccio with frisee lettuce, marinated green asparagus, roasted pine nuts and Parmesan <i>Allergens: milk or lactose, nuts, sulphites</i> | EUR 12,50 ca. 357 kcal |
| White asparagus gratinated in Béarnaise sauce, served with parsley potatoes, ham and salad <i>Allergens: egg, milk or lactose, sulphites</i> | EUR 9,90 ca. 489 kcal |
| Smoked salmon with spinach, Rösti, red onions and sauce Dijonnaise <i>Allergens: fish, milk or lactose, mustard, sulphites</i> | EUR 9,60 ca. 402 kcal |
| Portobello mushroom (vegetarian) gratinated with goat cheese, spinach and Parmesan, served with mixed greens <i>Allergens: milk or lactose, sulphites</i> | EUR 9,50 ca. 440 kcal |

Soups

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| Cream of asparagus soup (vegetarian) with garlic croûtons and fried morels <i>Allergens: grains containing gluten, egg, milk or lactose, sulphites</i> | EUR 6,90 ca. 178 kcal |
| Chilled watermelon soup (vegan) with sour cherries and mint <i>Allergens: sulphites</i> | EUR 6,50 ca. 95 kcal |

Salads

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| Caesar salad with romaine lettuce, fried chicken tenders, crispy bacon, creamy Caesar dressing, Parmesan and garlic croûtons <i>Allergens: grains containing gluten, egg, fish, milk or lactose, sulphites</i> | EUR 11,90 ca. 553 kcal |
| Greek salad (vegetarian) with mixed greens, Feta, black olives, cucumbers, tomatoes and red onions <i>Allergens: milk or lactose, sulphites</i> | EUR 8,90 ca. 440 kcal |
| Tomato-Mozzarella salad (vegetarian) with mixed greens, baby mozzarella, cherry tomatoes and Balsamic vinegar <i>Allergens: milk or lactose, sulphites</i> | EUR 8,50 ca. 534 kcal |

Cover charge: EUR 3,00 per person

All prices are quoted in EURO and include service and tax.



Main dishes

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| New York striploin steak or filet of beef (optional with pepper crust) with twice baked potato, string beans wrapped in bacon and pepper sauce <i>Allergens: milk or lactose, nuts, celery, sulphites</i> | EUR 26,50 / EUR 29,90 ca. 768 kcal / ca. 729 kcal |
| Cajun blackened salmon served with green asparagus, potato gratin and sauce Dijonnaise <i>Allergens: fish, milk or lactose, nuts, mustard, sulphites</i> | EUR 21,90 ca. 457 kcal |
| Tuna steak with sesame crust served with spinach, parsley potatoes and creamy dill sauce <i>Allergens: grains containing gluten, fish, milk or lactose, sesame</i> | EUR 22,90 ca. 654 kcal |
| Deep-fried chicken breast filled with cream cheese, cranberries and walnuts, served with ratatouille and potatoes <i>Allergens: grains containing gluten, milk or lactose, nuts, sulphites</i> | EUR 21,90 ca. 593 kcal |
| Tagliatelle (vegan) with arugula-lemon pesto optional with shrimp <i>Allergens: grains containing gluten, (crustaceans), nuts</i> | EUR 9,50 ca. 376 kcal EUR 16,90 ca. 540 kcal |
| Risotto (vegetarian) with fried morels and green asparagus <i>Allergens: milk or lactose, sulphites</i> | EUR 11,90 ca. 643 kcal |
| Lentil-vegetable ragout (vegan) served with basmati rice <i>Allergens: grains containing gluten, nuts, celery, lupines</i> | EUR 10,50 ca. 437 kcal |

Desserts

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| Marbled New York cheesecake with berry coulis <i>Allergens: grains containing gluten, egg, milk or lactose, sulphites</i> | EUR 7,90 ca. 578 kcal |
| Ice cream coupe with berries, caramel, nuts and chocolate sauce <i>Allergens: grains containing gluten, egg, milk or lactose, nuts</i> | EUR 6,80 ca. 459 kcal |
| Panna Cotta with blackberry compote <i>Allergens: milk or lactose, sulphites</i> | EUR 5,90 ca. 234 kcal |
| Cheese plate with fig jam, chutney, walnuts, grapes and butter <i>Allergens: grains containing gluten, milk or lactose, nuts, sesame, sulphites</i> | EUR 12,50 ca. 420 kcal |