



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

Vermicelli / boiled beef / root vegetables

Allergens: grains containing gluten, egg, celery

ca. 210 kcal EUR 5,20

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„Wiener Schnitzel“ - breaded and fried veal escalope

Parsley potatoes / lamb's lettuce

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

ca. 560 kcal EUR 21,90

Beef goulash

Bread dumpling

Small dish

ca. 454 kcal EUR 10,70

Large dish

ca. 573 kcal EUR 14,30

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

„Zwiebelrostbraten“ - roast beef with fried onions

Fried potatoes / string beans

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

ca. 630 kcal EUR 20,30

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

Plum compote

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

ca. 530 kcal EUR 8,70

Cover charge: EUR 3,00 per person

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



Cold appetizers

Beef carpaccio Carrot-pomegranate salad / pine nuts / Parmesan <i>Allergens: nuts, celery, mustard, sulphites</i>	ca. 357 kcal	EUR 12,50
Rösti Smoked salmon / baby spinach / Dijon sauce / spring greens <i>Allergens: grains containing gluten, egg, fish, milk or lactose, celery, mustard, sulphites</i>	ca. 402 kcal	EUR 9,60
Stuffed tomato (vegan) Tabbouleh / avocado / olive ciabatta <i>Allergens: grains containing gluten, celery, sulphites</i>	ca. 417 kcal	EUR 8,40

Soups

Cream of potato soup (vegetarian, vegan possible) Mushrooms <i>Allergens: milk or lactose, celery, sulphites</i>	ca. 489 kcal	EUR 6,20
Game consommé Root vegetables <i>Allergens: grains containing gluten, egg, milk or lactose, celery, sulphites</i>	ca. 204 kcal	EUR 7,30

Warm appetizers

Tagliatelle (vegan) Harissa sauce additionally with 4 prawns <i>Allergens: grains containing gluten, crustaceans (prawns), milk or lactose (prawns)</i>	ca. 376 kcal	EUR 9,30
Risotto (vegetarian) Mushrooms / Parmesan <i>Allergens: grains containing gluten, milk or lactose, celery, sulphites</i>	ca. 540 kcal	EUR 16,70
	ca. 643 kcal	EUR 11,20

Cover charge: EUR 3,00 per person

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Main dishes

Roast beef Parsley risotto / herb butter <i>Allergens: grains containing gluten, milk or lactose, nuts, celery, sulphites</i>	ca. 742 kcal	EUR 24,80
Brook trout Lemon butter / mashed parsnips / root vegetables <i>Allergens: fish, milk or lactose, celery, sulphites</i>	ca. 514 kcal	EUR 20,90
Chicken breast supreme Herb cream cheese / potato gratin / Brussels sprouts <i>Allergens: egg, milk or lactose, celery, sulphites</i>	ca. 532 kcal	EUR 21,40
Filet of beef <u>Please choose 2 side dishes:</u> french fries, risotto, tagliatelle, twice baked potato string beans, carrots, Brussels sprouts, grilled vegetables <u>Please choose 1 sauce:</u> jus, portwine sauce, pepper sauce, Dijon sauce, herb butter <i>Allergens: depending on the chosen side dishes and sauce. Please ask our service staff for further information.</i>		EUR 28,20
Lentil-vegetable ragout (vegan) Basmati rice <i>Allergens: grains containing gluten, nuts, celery</i>	ca. 437 kcal	EUR 10,20

Desserts

Chocolate mousse two-ways Flavored sour cherries <i>Allergens: egg, milk or lactose, sulphites</i>	ca. 321 kcal	EUR 8,30
Chocolate parfait Vanilla sauce / strawberries <i>Allergens: egg, milk or lactose</i>	ca. 269 kcal	EUR 9,50
Lemongrass crème brûlée Granny Smith / oranges / whiskey <i>Allergens: egg, milk or lactose, sulphites</i>	ca. 426 kcal	EUR 8,70
Cheese plate Fig mustard / chutney / grapes / nuts / butter <i>Allergens: grains containing gluten, milk or lactose, nuts, mustard, sesame</i>	ca. 420 kcal	EUR 12,50

Cover charge: EUR 3,00 per person

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