



SERVUS & GRÜSS GOTT WELCOME IN HEINDL's SCHMARREN & PALATSCHINKENKUCHL

1960, Erich & Walter Heindl
Bis heute bewahren sie ihre Liebe zu traditionellen wiener Süßspeisen
als Besitzer von Heindl's Schmarren und Palatschinkenkuchl bzw. der Coniserie Heindl.



Scan the QR-Code and get our menu in
your preferred language.





Schmarren und Palatschinkenkuchl

Österreichische Schmarren & Palatschinken –
– Hausspezialitäten –



Austria is served at our table! *



Our **eggs** are, of course, **free-range eggs**.

All our **ham**, **pork**, **chicken**, and **veal** – all fresh meat – comes 100% from Austria. **Vegetables**, **potatoes**, **salad**, and **onions** come from Lower Austria and Vienna.

Our **flour** is Finis Feinstes from an Austrian mill. Our **sugar** also comes from Vienna and Lower Austria, and yes, even the **salt** is from Bad Ischl.

Our wine comes from Vienna, Lower Austria, the Wagram region, the Weinviertel, the Wachau and Carnuntum, Styria, and Burgenland.

* Subject to seasonal availability.

The legends of Kaiserschmarren

When a pastry chef in the court kitchen, who liked to prepare particularly light desserts for the notoriously waistline-conscious Empress Elisabeth, was unable to impress the Empress with a new dish made of omelette dough and plum compote, His Majesty stepped in and ate the Empress's portion saying, "Well, just give me the mish-mash (Schmarren) that our Leopold has prepared again".

In another variant of the legend, the dish, which was already prepared on the occasion of the wedding of Franz Joseph and Elisabeth in 1854 and dedicated to the new Empress, was first named "Kaiserinschmarrn" by the chefs; however, it pleased the emperor more and was renamed accordingly.

The Senn (dairyman) (also called "Kaser" in Austria) of a cottage where one of the imperial hunts ended, presented the Emperor with a "Kaserschmarrn", which impressed the emperor so much that he quickly renamed the dish "Kaiserschmarrn".

It could also be a peasant's home-made pancake, that is a "Schmarren a la casa", which in connection with the House of Habsburg, called Casa d'Austria in Italian, has become Kaiserschmarrn.



Schmarren Specialties in the traditional Imperial and Royal style

Flour Selection -in the traditional Imperial and Royal style

Our Schmarren are prepared according to classic imperial kitchen tradition using **wheat flour**; upon request also with **spelt**, **wholemeal**, or **gluten-free corn** or **buckwheat flour**.

Imperial Kitchen Notice

Due to the modest size of our kitchen, we kindly ask guests with coeliac disease to exercise caution. Corn and buckwheat flour are naturally gluten-free, but may contain traces of wheat in our establishment.

Rum Raisins - in the Imperial Tradition

According to long-standing imperial kitchen tradition, all of our Schmarren are prepared with **rum-soaked raisins** - of course also **without**, if preferred.

Wiener Kaiserschmarren – imperially privileged

Freshly torn in the pan, golden and fragrant. Served with a traditional **Viennese Zwetschkenröster** (plum compote).

Salzburger Topfenschmarren – in royal purveyor quality

Refined with the finest **curd cheese**, exceptionally fluffy and light. Served with a noble **apricot compote**.

Tiroler Nuss Schmarren – from the imperial province

With **caramelised walnuts**, robust and crunchy. Served with **lingonberries**.



Styrian Apple Schmarren – in regional style

Pan-fried **apple** slices with fine **cinnamon sugar**, warm and fragrant. Served with **lingonberries**.

Waldviertel Poppy Seed Schmarren – imperial and royal

Finely ground **poppy seeds**, enriched with butter – hearty and sweet at the same time. Served with Viennese **Zwetschkenröster** (plum compote).

Main course Pfandl: € 18.90

Dessert Pfandl: € 10.90

We flambé the large Pfandl on request –
in traditional Imperial and Royal style € 4,-



Compliment of the House

With every Kaiserschmarren and Schneenockerl-Palatschinken, we serve
a glass of **Frizzante** as an imperial-royal courtesy.

Alcohol-free Verjus available as an alternative.



Schneenockerl Pancakes

1 portion: €18.90

House specialty – exclusively available here

This unique creation of baked Pancakes is only served at our place. Two freshly made pancakes are filled, placed in a baking dish, topped with Schneenockerl and **baked in the oven for 15 minutes** – deliciously fluffy and served piping hot.



Wachau Schneenockerl Pancakes

Two pancakes filled with apricots and curd cheese, baked with Schneenockerl. Served with a vanilla sauce.

Salzburg Schneenockerl Pancakes

Two pancakes filled with curd cheese and raisins, baked with Schneenockerl. Served with a sour cream–apricot sauce.

Tyrolean Schneenockerl Pancakes

Two pancakes filled with curd cheese and berries, baked with Schneenockerl. Served with a vanilla–strawberry sauce.

Styrian Schneenockerl Pancakes

Two pancakes filled with apples and lingonberries, baked with Schneenockerl and finished with a touch of cinnamon. Served with a vanilla sauce.



Soups

Menu Cup: €3.00

Löwenkopf Cup: €5.50

Garlic Cream Soup with Croutons

A creamy, fragrant garlic melody, gently thickened and crowned with golden croutons – a little bottle of warmth for the soul.

Tomato Soup with Mozzarella

Sun-ripened tomatoes cooked into a velvety soup, topped with a melting cap of mozzarella – like a final greeting from summer.

Pumpkin Cream Soup with Pumpkin Seed Oil and Pumpkin Seeds

Autumn in a cup: fine pumpkin cream, refined with Styrian pumpkin seed oil and crunchy seeds – a true Styrian comfort classic.

Pork or Chicken Schnitzel – Viennese Style

Tenderly pounded, baked to a golden crisp, and served with flavorful potato salad and fresh leaf salads. €17.90

Parmesan Chicken Schnitzel

Boneless chicken thigh and tender breast, coated in a fragrant Parmesan-egg breading. Served with pasta and fresh tomato sauce – like a holiday on a plate. €17.90

Classic Viennese Veal Schnitzel

Finely pounded, lovingly breaded, and fried golden brown in clarified butter. Served with butter-glossed parsley potatoes – Viennese elegance in its purest form. €23.90



Extra Side Dishes

Green or mixed salad, potatoes, buttered vegetables – €4.50

Lingonberries, ketchup, tartar sauce – €1.00



The Large Gourmet Pancakes

Ham-Cheese-Egg Pancake

Juicy sauna-ham and flavorful Gouda wrapped in a fluffy gourmet pancake. Served with fresh leaf salads and fine tartar sauce. €12.90

Vorarlberg Cheese Pancake

Robust mountain cheese from Vorarlberg nestled inside a pancake, topped with golden fried onions. Served with garlic dip and green salad. €12.90

Bolognese Parmesan Pancake

Savory meat ragout with herbs, filled into a gourmet pancake and crowned with fresh Parmesan. Served with tomato-basil sauce. €12.90

Traditional Pancakes

Our Pancakes are prepared with special care using fine **wheat flour** - upon request also **whole-grain, spelt, or gluten-free from corn or buckwheat**. All ingredients come from Austria (subject to seasonal availability). We are delighted to accompany you on a small journey through the world of flavors.

Savory Pancakes – International House Cuisine

No. 1 Italian Spinach Pancake

Filled with leaf spinach, spring onions, and tomatoes, refined with mozzarella and homemade basil pesto.

No. 2 Mediterranean Vegetable Pancake

Filled with zucchini, sun-dried tomatoes, mushrooms, and bell peppers. Served with a cheese sauce made from Gouda, Parmesan, and Tilsitter, rounded off with roasted almonds.

No. 3 South Tyrolean Ham Pancake

Filled with juicy country ham and herb curd, gently baked with mild mozzarella.



No. 4 Bohemian Country Ham Pancake

Filled with smoked country ham and fresh horseradish, baked with tangy “Geheimratskäse” cheese.

No. 5 Viennese Meat Pancake

Filled with savory minced meat, accompanied by a creamy cheese sauce made from Gouda, Parmesan, and Tilsitter.

No. 6 Mexican Chili Pancake

Filled with chili con carne made from minced beef, beans, and corn, baked with sheep’s cheese and bell-pepper strips.

No. 7 Croatian Sheep Cheese Zucchini Pancake

Filled with sheep’s cheese, sautéed zucchini, and minced meat, gently baked with a hint of basil pesto.

No. 8 Hungarian Meat Pancake

Filled with minced meat and bacon, baked crispy in breadcrumbs, served with spicy paprika sauce.

No. 9 Greek Spinach Sheep Cheese Pancake

Filled with spinach and sheep’s cheese, baked in flaxseed breadcrumbs, served with fresh tzatziki.

No. 10 Irish Ham Cheese Pancake

Filled with juicy ham and Cheddar, baked in sesame breadcrumbs, served with apricot-whiskey chutney.

1 Pancake: €10.90 2 Pancakes: €17.90

Jam & Chocolate Pancakes

Three pancakes filled with homemade strawberry jam, apricot jam,
or chocolate cream € 8.90



Sweet Filled Pancakes – Classics

- No. 1 “Schönbrunner” – Hazelnuts, almond slivers, chocolate sauce
- No. 2 “Salzburger” – Creamy curd cheese & rum raisins, vanilla sauce
- No. 3 “Waldviertler” – Powidl (plum jam) & poppy seed filling, served with stewed plums
- No. 4 “Wäscherhädl” – Apricots & marzipan, vanilla sauce
- No. 5 “Schlosserbub” – Marzipan & plums, chocolate sauce
- No. 6 “Piemont” – Sour cherries & curd cheese, chocolate sauce
- No. 7 “Apfelstrudel” – Apple pieces, cinnamon, rum raisins, buttery crumbs, vanilla sauce
- No. 8 Nutella – Nutella, vanilla sauce
- No. 9 Nutella Special – Nutella & banana, vanilla sauce
- No. 10 Curd & Fruit – Creamy curd cheese & fresh fruit salad, chocolate sauce
- No. 11 Strawberry Biscuit – Curd cheese & strawberries, baked in sweet crumbs, served on vanilla sauce
- No. 12 Bohemian Biscuit – Powidl, poppy seeds & nuts, baked in sweet crumbs, served on chocolate sauce

One Pancake € 8.90

Two Pancakes € 12.90

“Früchtetraum” – Ice Pancake - € 12.90

One Pancake filled with fresh fruit and two scoops of vanilla ice cream, topped with chocolate sauce, served with almond slivers & whipped cream.

“Klassik” – Ice Pancake - € 12.90

One Pancake filled with two scoops of vanilla ice cream, topped with chocolate sauce & berry compote, served with almond slivers & whipped cream.



From the Coffee & Tea Kitchen

Coffee – oat milk available on request – lactose-free

- Small Coffee – € 2.00
- Large Coffee – € 4.00
- Melange with whipped cream – € 3.00
- Cappuccino (large mocha) with whipped cream – € 4.50

Cocoa

- Cocoa with whipped cream – € 4.50
- Cocoa with rum & whipped cream – € 5.50

Tea – Pot 0.5 l

- Herbal, fruit or peppermint tea – € 5.50
- Tea with lemon – € 5.50



Homemade Lemonades

Mint & Lime

lightly sweetened with brown sugar 0.5 l · € 5.00

Lime, Basil & Strawberries

sweetened with lime juice 0.5 l · € 5.00

Ginger, Lemon & Lime

0.5 l · € 5.00

Mango Mojito

with fresh mint & fine mango 0.5 l · € 5.00

Strawberry Mint

with fresh mint & strawberries 0.5 l · € 5.00



still or sparkling with soda water

From the Ice Box

Refreshments



- Coca-Cola, Zero, Almdudler – 0.33 l • € 4.00
- Grießkirchner Cola Orange Lemonade – 0.5 l • € 4.90
- Römerquelle / Römerquelle with Lemon – 0.33 l • € 3.60 • 0.7 l • € 5.80
- “Kecke Liskl” – sparkling grape juice lemonade – 0.33 l • € 4.00
- “Fetziger Sepp” – sparkling green tea lemonade – 0.33 l • € 4.00
- Zwettler Radler Naturtrüb – 0.5 l • € 4.90
- Zwettler Luftikus Alcohol-Free – 0.5 l • € 4.90



RÖMERQUELLE®

Juices – pure or mixed with soda

- Apricot or Blackcurrant – 0.25 l • or up to 0.5 l • € 4.00
- Orange Juice – 0.25 l • or up to 0.5 l • € 4.00
- Apple / cloudy apple / elderflower – 0.25 l • or up to 0.5 l • € 4.00
- Grape Juice (Yellow Muscat or Red) – 0.25 l • or up to 0.5 l • € 4.00



Soda

- Soda / Soda with Lemon / Soda with Raspberry / Soda with Elderflower – 0.25 l • € 3.00
- Soda / Soda with Lemon / Soda with Raspberry / Soda with Elderflower – 0.5 l • € 4.00

Vienna spring water (tap water) is free of charge

Freshly Pressed Juices

- Fresh Orange Juice – 1/4 l • € 5.80
- Orange-Apple-Carrot Juice – 1/4 l • € 5.80



Zwettler & Wines

Zwettler Specialties

We are delighted to offer you the specialties from our supplier in Zwettl.

Zwettler Original is a true classic from the tap – pronounced hop aroma, fine malt notes, remarkable elegance. Cheers!



Zwettler Beers

- **Zwettler Original** – 0.3 l • € 4.00 • 0.5 l • € 5.00
- **Zwettler Pils Saphir** – 0.3 l • € 4.00 • 0.5 l • € 5.00
- **Zwettler Dark (bottle)** – 0.5 l • € 5.00
- **Wheat Beer (bottle)** – 0.5 l • € 5.00



Organic Wines from Winemaker Diwald

For over 40 years we have been sourcing the excellent organic wines of our friend Martin Diwald from Großriedental. His father Hans was a pioneer of the organic movement and shaped viticulture sustainably.



Diwald Wines

- **Grüner Veltliner or Zweigelt/Portugieser** – 1/8 l • € 3.40 • mixed with soda to 1/4 l • € 3.40
- **Summer Spritzer** – 1/8 l topped up to 1/2 l • € 4.00
- **Esprit Frizzante** – 0.1 l • € 4.60



From the Schnaps Cabinet

4 cl • € 5.50

Pircher stands for fine brandies made from hand-selected South Tyrolean fruit.



Pircher Premium Brandies

- Williams Pear Brandy
- “Alter Zwetschgeler” – Plum Brandy
- Apricot Brandy

House Wine Label “Donaulandler” – Wines from the Wagram

Our friend **Heiderer Mayer** bottles the house wine “*Donaulandler*” exclusively for us. The cellar tasting with **Helmut Mayer** is always cheerful, yet carried out with the seriousness it deserves.

With every bottle of wine, you receive one 0.7 l bottle of mineral water (value € 5.80) free of charge.



Donaulandler & Additional Wines

DAC Grüner Veltliner “Donaulandler” – Lower Austria,	1/8 l • € 3.80 • 0.75 l • € 24.00
Yellow Muscat “Donaulandler” – Lower Austria, dry	1/8 l • € 3.80 • 0.75 l • € 24.00
Riesling “Donaulandler” – Lower Austria, dry	1/8 l • € 3.80 • 0.75 l • € 24.00
Welschriesling – Polz Winery, South Styria, dry	1/8 l • € 3.80 • 0.75 l • € 24.00
Wiener Gemischter Satz Classic – Cobenzl Winery, Vienna	1/8 l • € 3.80 • 0.75 l • € 24.00
Zweigelt “Donaulandler” – Lower Austria, dry	1/8 l • € 3.80 • 0.75 l • € 24.00
Carnuntum Cuvée – Markowitsch Winery, Carnuntum	1/8 l • € 4.80 • 0.75 l • € 30.00
Heideboden – Blaufränkisch & Zweigelt, Lehner, Burgenland	1/8 l • € 4.80 • 0.75 l • € 30.00



The Empress and the Cow – Why Viennese Women Are So Beautiful

In Vienna of the 1760s lived the baker's family **Simon** in the Köllnerhofgasse. They ran a modest shop selling milk, cheese, bread and pastries that Mrs. Simon *“prepared according to secret recipes in her own oven.”* Mr. Simon dreamed of improving the family's standing.

By chance, a sample of Mrs. Simon's desserts reached **Archduchess Marie Christine**, who was delighted and asked where these delicacies came from. Mr. Simon seized the opportunity and, through his godfather, requested a visit from the Archduchess and her husband. To Mrs. Simon's horror, the request was granted.

The family prepared feverishly: they cleaned, borrowed dishes and bought new clothes for the children. On the evening before the visit, Mr. Simon announced that he had read Roman empresses bathed in donkey milk, and he wished to offer the noble lady this *“exquisite pleasure.”* His wife was appalled, but he prepared the tub nonetheless.

On the day of the visit, **Archduchess Marie Christine** and **Archduke Stephen** arrived. After a brief greeting, Mr. Simon asked whether the lady wished to freshen up before the snack and offered the bath. The court attendant was outraged, but Marie Christine laughed and confessed she had *“always dreamed of something like this.”* All men had to leave the room while Mrs. Simon assisted the Archduchess.

Marie Christine was enchanted: her skin felt soft, smooth, and she felt *“reborn.”* During the snack that followed, she cheerfully told stories from court life, while the Simon family served meringue, whipped cream and pear compote.

The tale spread quickly: aristocratic ladies demanded donkey-milk baths, later the bourgeois women as well, until eventually every Viennese woman dreamed of lying in warm donkey milk. Thus arose the legend of the **“Beautiful Viennese Woman.”**

The Simon bakery became an official supplier to the imperial court, and their success secured the family's prosperity. Today, on the site of the former bakery, stands the **Palatschinkenkuchl**, offering delicacies based on the original recipes of the Simon family.



