



# LUFTBURG®

*Enjoy your meal*

## Lunch menu

**2 Courses 8,20**

Main dish with soup or salad

Mo – Fr from 11:30 -  
while supplies last | except public holidays

You find our daily lunch menu on  
[kolarik.at](http://kolarik.at)

[kolarik.at](http://kolarik.at)

# Welcome,

we wish you a pleasant stay and bon appétit!

**The Kolarik family**

Elisabeth & Heinz, Reinhold & Lena & Paula & Marianne,  
Barbara & Bertrand & Vivien, Elli, Tim & Bianca & Paul & Nic,  
Anna-Carina & Neal, Johannes & Julia



**We accept:**

cash, cashpoint card, Quick,  
credit card, Pratercard, Ticket Restaurant  
and Bitcoin Cash



**Warm meals:**

from 11:30 – 21:00  
Marked meals till 22:00.

*Opening hours: all-the-year*

Mon. - Sat.: 11:00 - 23:00, Sun.: 10:00 - 22:00



Prater 128, Waldsteingartenstraße, A-1020 Vienna  
Reservation: +43 1 729 49 99 / luftburg.at

 **Free-WiFi: KolarikGast**

## Salads



**Griechischer Salat**<sup>GJO</sup> 11,50  
*vegetarian*  
 Greek cheese with a variety of green salads, cucumber, tomatoes, olives, red onion rings, oregano and olive oil



**Avocadosalat**<sup>O</sup> 9,60  
*vegan*  
 Fresh green salad, avocado, tomatoes, corn, cucumber and beetle beans with lemon vinaigrette and olive oil



**Hühnersalat**<sup>GJO</sup> 11,50  
 Roasted chicken on mixed salad, with yoghurt dressing and parsley



**Kräuterseitlinge auf Salat**<sup>MJO</sup> 9,80  
*vegan*  
 Sautéed king oyster mushrooms with onions & coriander, green salad, lime-vinaigrette and olive oil



**Backhendlsalat**<sup>AICMJO</sup> 13,50  
 Fried pieces of chicken fillet on potato- and green salad, sprinkled with pumpkinseed oil and pumpkinseeds



**Mailänder Schnitzel**<sup>AICJMJO</sup> 10,20  
 Chicken fillet in parmesan breading, on a variety of green salads with cress and mango-lingonberry-dressing

## Soups



**Frittatensuppe**<sup>AICG</sup> 3,70  
 This soup is based on a beef stock, with sliced pancakes



**Knoblauchcremesuppe**<sup>AIG</sup> 4,50  
*vegetarian*  
 This cream of garlic soup is served with crispy croutons and parsley



**Slowakische Krautsuppe**<sup>AIGJO</sup> 4,50  
 Cabbage, bacon, red pepper and caraway, garnished with sour cream. A delicious Slovak soup

## Viennese cuisine



**Zwiebelrostbraten**<sup>AIGLJO</sup> 17,90  
 Roast sirloin with gravy and roasted onions, served with crispy roast potatoes and pickles



**Wiener Saftgulasch** 12,90  
 Homemade goulash from the Austrian beef



**Geröstete Putenleber**<sup>AL</sup> 9,80  
 Short roasted strips of turkey liver mixed with onion juice and marjoram, served with rice



**Backendl**<sup>AIC</sup> 11,50  
 Fresh Austrian deboned chicken legs breaded and fried, served with fried parsley



**Schnitzel »Wiener Art«**<sup>AIC</sup> 8,90  
 Cutlet from pork or chicken breaded and fried



**Cordon bleu**<sup>AICG</sup> 14,80  
 Fried breaded pork cutlet or chicken fillet, with ham and cheese, served with rice



**Böhmischer Fleischteller**<sup>ALJO</sup> 14,90  
 Roasted beef- and chicken-filet stripes in gravy with red onions, horseradish and a slice dark bread



**Hühnerfilets »Wiener Art«**<sup>AICG</sup> 12,10  
 Tender fillets of chicken breaded and fried, served with parsley potatoes



**Seewolf gegrillt**<sup>AIG</sup> 17,80  
 Delicacy: Grilled catfish from the far North, with whipped lemon cream and parsley potatoes

# Speciality of the house



**Original  
Kolariks Stelze**  
Crispy grilled austrian  
pork knuckle,  
a speciality of the house

small	23,00
medium	28,00
large	34,00



**Stelzengröstl**<sup>AlClG</sup> 11,50  
Succulent pieces of pork knuckle, bacon,  
fried potatoes & bread dumplings with onions,  
garlic, caraway, parsley & marjoram



**Stelzenockerl**<sup>AlClGIL</sup> 9,80  
Sprinkled with juicy cured pieces of the stilt,  
marjoram and red onions with parsley

## Tidbits



**Erdäpfelpuffer**<sup>A</sup> 3,80  
**vegan**  
Potato fritter<sup>A</sup>, homemade, pointed shape  
with fresh garlic pesto  
or fruity chili-sauce<sup>O</sup> 0,30



**Radi** 4,50  
**vegan**  
White radish with homemade herbal salt



**Original Kolariks Stelzenbreze**<sup>A</sup> 4,50  
A speciality of the house: freshly baked  
prezel filled and topped with crispy pieces of  
pork knuckle

## As supplement we recommend...

Trio of hot and sweet mustard<sup>O</sup> and horseradish 2,80  
Hot mustard<sup>O</sup>, sweet mustard<sup>O</sup>, mustard onion dip<sup>O</sup> each 1,20  
Horseradish, garlic-sauce<sup>ClGIMJO</sup>, horseradish-sauce<sup>GJO</sup>,  
curry-apricot-dip<sup>ClGIMJO</sup>, grill-sauce<sup>ClDIFIGIMJO</sup>, herbed yoghurt dip<sup>G</sup>,  
cranberry dip, tartar sauce<sup>ClGJO</sup>, fruity chili-sauce<sup>O</sup> each 1,50  
Ketchup<sup>O</sup>, mayonnaise<sup>ClGIM</sup> each 0,60  
Pickles<sup>O</sup>, gherkins<sup>O</sup>, mustard pickles<sup>O</sup>, sweet/hot chillies<sup>O</sup> each 2,80  
Fries, pommes suffle's, parsley potatoes, fried potatoes,  
bread dumplings<sup>AlClG</sup>, sauerkraut<sup>AlO</sup>, rice<sup>G</sup> each 3,90

### Side salad

Potato Salad with red onions<sup>MJO</sup>, potato-mayonnaise-salad<sup>ClGIMJO</sup>,  
beetle bean salad<sup>O</sup>, cucumber salad with garlic<sup>O</sup>, mixed leaf salads<sup>O</sup>,  
cabbage salad with caraway<sup>O</sup>, warm cabbage salad with bacon<sup>O</sup>,  
green salad<sup>O</sup> each 4,20  
Salads also available with yoghurt-dressing, sourcream or Balsamicoessig!  
Styrian pumpkin seed oil 1,50

### Salty pastries

dark bread<sup>A</sup> 1,10  
roll<sup>A</sup> 1,30  
salted bread<sup>A</sup> 1,50

### Homemade spreads

Potatoe spread<sup>G</sup> **vegetarian** 2,00  
Stilt spread<sup>GIM</sup> 2,00

# Grill specialities



**Grillspieß** <sup>CIDIFIGIMJO</sup> 15,20  
Grilled lean pork loin, onion, pepper, smoked bacon and sweet oily chili peppers, with crispy fried potatoes, herbed butter and homemade grill-sauce



**Gegrillte Hühnerbrust** <sup>CIGJMJO</sup> 14,50  
Two pieces of tender chicken breasts with delicate barbecue spices, crispy fried potatoes and homemade curry-apricot dip



**Cevapcici** <sup>M</sup> 12,50  
Four spicy sticks of minced beef and pork, served with French fries, red onion rings and a mustard onion dip



**Berner Würstel** <sup>GIM</sup> 9,80  
2 Frankfurter sausages, filled with cheese, wrapped in crispy roasted bacon, served with French fries, mustard and ketchup<sup>o</sup>



**Grill Mix** <sup>GIM</sup> 16,80  
Succulent chicken breast fillet, lean pork loin and frankfurter sausage with fries, mustard, ketchup and herbed butter



**Original Kolariks Spareribs** <sup>CIDIFIGIMJO</sup>  
with fried potatoes, grill- and garlic sauce

1 ripp 15,20  
2 ripp 25,20

**Grillplatte** <sup>CJFIGIJMJO</sup>

Pork knuckles, cevapcici with red onion rings, spareribs from the lava stone grill, grilled chicken breasts, roasted bacon, fried potatoes, curryapricot-dip, grill- and garlic sauce, sweet & hot mustard, horseradish

64,00

# Pizza



**Pizza Margherita** <sup>A|G|L</sup> 7,90  
*vegetarian*  
 Homemade dough, tomato sauce, cheese and oregano



**Pizza Verdura** <sup>A|G|L</sup> 9,50  
*vegetarian*  
 Homemade dough, Tomato sauce, cheese, sweet corn, mushroom, broccoli, olives and oregano



**Pizza Salami** <sup>A|G|L</sup> 9,60  
 Homemade dough, tomato sauce, cheese, salami and oregano



**Pizza Carne** <sup>A|G|L</sup> 9,60  
 Homemade dough, tomato sauce, cheese, sauce Bolognese and oregano



**Pizza Provinciale** <sup>A|G|L|O</sup> 9,80  
 Homemade dough, tomato sauce, cheese, ham, bacon, sweet corn, pickled green chillies and oregano



**Pizza Cardinale** <sup>A|G|L</sup> 9,80  
 Homemade dough, tomato sauce, cheese, ham and oregano



**Pizza Napoletana** <sup>A|G|L</sup> 9,80  
 homemade dough, tomato sauce, cheese, ham, corn and oregano



**Pizza Adriano** <sup>A|G|L|O</sup> 9,80  
 Homemade dough, tomato sauce, cheese, ham, salami, bacon, pickled green chillies, onion, garlic and oregano



**Pizza Luftburg** <sup>A|G|L</sup> 9,80  
 Homemade dough, tomato sauce, cheese, majoram, pieces of pork knuckle, roasted onions and oregano



**Pizza Capricciosa** <sup>A|D|G|L|O</sup> 9,80  
 Homemade dough, tomato sauce, cheese, ham, mushroom, anchovy, olives and oregano



**Pizza Diavolo with TABASCO® Pepper Sauce** <sup>A|G|L|O</sup> 9,80  
 Homemade dough, tomato sauce, cheese, ham, bacon, salami, hot chillies and oregano



**Pizza Bread, homemade with fresh garlic-pesto** <sup>A|G|L</sup> 2,20  
*vegetarian*  
 alternatively natural, with sesame or rosemary

**Pizza dough**  
 Also available with organic wholemeal spelt flour!

# Pasta



**Spaghetti Bolognese** <sup>A|C|L</sup> 9,20  
 Based on minced meat, tomatoes, onions, garlic, oregano and root vegetables



**Spaghetti in Schwammerlsauce** <sup>A|C|G|O</sup> 8,90  
*vegetarian*  
 Sautéed king oyster mushrooms with cream sauce, lemon balm and basil

# Vegetarian & vegan



**Almgröstl** <sup>A|C|G</sup> 9,80  
*vegan*

Potatoes, king oyster mushrooms, broccoli, onions, garlic, smoked paprika, caraway, parsley and roasted onions



**Käse-Krautnockerl** <sup>A|C|G</sup> 9,80  
*vegetarian*  
 with molten brown onions and chives



**Knödel mit Ei** <sup>A|C|G</sup> 8,70  
*vegetarian*  
 Homemade bread dumplings roasted with egg & onions, sprinkled with fresh chive.



**Gebackener Emmentaler** <sup>A|C|G|O</sup> 10,50  
*vegetarian*  
 Fried Emmentaler with cranberry dip and tartar sauce.



**Dinkel-Erdäpfelaibchen** <sup>A|C|G</sup> 9,20  
*vegetarian*  
 Wholemeal spelt, potato fritters with gouda-cheese and yoghurt-herbsauce served on salad and tomatoes

## Desserts



**Sachertorte**<sup>A|C|G</sup> 4,50  
Homemade chocolate cake, Sacher style, filled with apricot jam, covered with chocolate icing, served with cream



**Apfelstrudel**<sup>A|C|G|H</sup> 4,80  
**vegan**  
Homemade apple strudel with apple pieces, hazelnuts, raisins, cinnamon and icing sugar – served hot!



**Millirahmstrudel**<sup>A|C|G</sup> 4,60  
Cream strudel with powdered sugar, a viennese delicacy with warm vanilla sauce + 1,20



**Böhmische Palatschinke**<sup>A|C|G</sup> 4,40  
Pancake filled with plum jam, served with sour cream and a composition of poppy seeds and icing sugar



**Schoko-Nuss-Palatschinke**<sup>A|C|F|G|H</sup> 4,40  
Pancake with hazelnut filling, served with chocolate sauce and whipped cream



**Eismarillknödel**<sup>C|G|H</sup> 1 piece 3,90  
**Original TICHY** 2 pieces 6,90  
Vanilla mousse filled with apricot cream, finely grated hazelnuts and icing sugar



**Gugelhupf hell & dunkel**<sup>A|C|G</sup> 3,80  
Homemade Gugelhupf, classic and cocoa, with icing sugar



## Ice cream

**Eis-Himbeer-Palatschinke**<sup>A|G</sup> 6,80  
Pancake with vanilla ice-cream, hot raspberries and whipped cream



**Bananensplit**<sup>F|G|H</sup> 5,50  
Vanilla ice-cream and one banana cut into halves, garnished with almond slivers, chocolate sauce and whipped cream



**Coupe Dänemark**<sup>A|C|F|G|H</sup> 5,50  
Vanilla ice-cream with chocolate sauce and whipped cream



**Heiße Liebe**<sup>A|C|G</sup> 6,50  
Vanilla ice-cream, drizzled with warm, marinated raspberries, served with whipped cream



**Eis-Palatschinke**<sup>A|C|F|G|H</sup> 5,30  
Pancake filled with vanilla ice-cream, with chocolate sauce and whipped cream



**Eiskaffee**<sup>G</sup> 5,50  
Vanilla ice-cream with chilled coffee and whipped cream

### Dessert extras

warm vanilla sauce<sup>C|G</sup> or chocolate sauce<sup>F|G|H</sup> + 1,20  
whipped cream<sup>G</sup> + 0,50 ball of vanilla ice-cream<sup>G</sup> + 1,50

### Allergen information according codex:

A) Grain with gluten B) Shellfishes C) Egg D) Fish E) Peanut F) Soy  
G) Milk or lactose H) Nuts L) Celery M) Mustard N) Sesame O) Sulphites  
P) Lupinus R) Molluscs

Thank you for your visit!

*We wish you a  
pleasant stay in Vienna.*

## *Organic products we use*



### **Bio-fruits, -vegetables, -herbs & oils:**

Apples, apricots, plums, cherries, lemons & oranges  
King oyster mushrooms, broccoli, cucumber, tomatoes,  
pepper, zucchini, corn, green salad, celeriac, carrots, onions,  
potatoes (salad, puffer and "Dinkel-Erdäpfelaibchen",  
fried potatoes and parsley potatoes).

Mint, chives, parsley, cress, coriander and pumpkin seed oil.

### **Bio-milk products:**

whole milk, soy- and almondmilk, whipped cream, sour  
cream, yoghurt and butter

### **Bio-grain:**

black bread, rolls, salted bread, wholemeal spelt, wholemeal  
spelt flour, wheat flour and rice.

### **Bio-drinks:**

apple juice, grape juice, raspberry syrup, elderflower syrup,  
lavender syrup and all I need.  
Red wine "Zweigelt von Landauer Gisberg" and quinces-pears-vodka.  
Coffee, hot chocolate and tee.  
Bio-lemons and biooranges for juices.