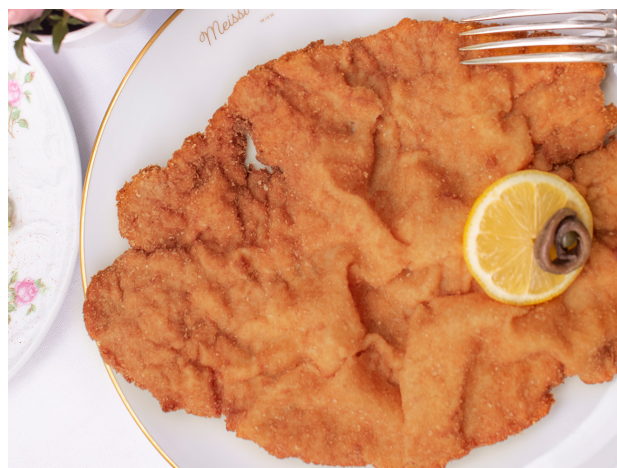


taste
& sip

THE CULTURED TRAVELLER DISCOVERS
THAT VIENNA'S THRIVING FOOD SCENE
IS TEEMING WITH EXEMPLARY AUSTRIAN
RESTAURANTS AND THOUGHTFULLY
REIMAGINED VIENNESE FARE





VIENNA

FOOD SCENE



THE GRAND CAPITAL OF Austria has always been a bastion of tradition, history and elegance. Some would say that it is also shy and retiring. Granted, Vienna is not the most exciting of capitals and it is certainly not a party city. But almost everywhere you walk, the city impresses with its imposing buildings, lavish palaces, lush parks, all-round grandeur and stately architecture. Indeed, some of its buildings are stop-you-in-your-tracks stunning.

For decades, Vienna's food scene was largely traditional and uninspiring. Featuring little more than the global specialties which it made its own when it was the capital of the Habsburg Empire, if you had visited Vienna after the turn of the millennium, there was very little to write home about food-wise, apart from the odd Michelin-starred establishment serving over-fiddly food. But times have changed in the Austrian capital in the past 10 years and today the city's food scene is alive and blossoming courtesy of a new generation of talented chefs striving to bring Vienna into the gastronomic 21st century. You only need drop anchor at NENI in Naschmarkt to feel the culinary bohemia.

Slap bang in the middle of Naschmarkt and run by an Israeli-Austrian family, NENI was born in 2009 at this location, serving tasty and moreish Israeli and Middle Eastern fare. The brainchild of matriarch Haya Molcho and her sons Nuriel, Elior, Nadiv and Ilan (NENI), the food is so good that the brand has since been exported across Europe, mainly into 25Hours hotels. There are now a dozen NENI restaurants on the continent.

In many ways, NENI was a catalyst of the food revolution in Vienna, nudging bohemian chefs to set out their stalls in the Austrian capital, and causing the city's food scene to explode with new culinary concepts. Today, visitors to the Austrian capital are gastronomically spoilt, for they can find almost every food trend within Vienna's city limits, not least vegan, organic, foraged, farm-to-table, zero-waste and fermented. Not to mention re-imagined Austro-Hungarian fare.

To best appreciate the city's blossoming food scene of today, one should start a gastronomic break in Vienna by dining at a landmark venue which has been serving up top notch classic Viennese fare for almost 150 years: Café Landtmann.

NICHOLAS CHRISOSTOMOU





Rudolph Lenzhofer

CAFÉ LANDTMANN

LOCATED ON THE Ringstrasse in the inner first district, on a prominent corner at 4 Universitätsring opposite the Burgtheater, when Franz Landtmann opened this quintessential Viennese cafe in 1873, he essentially founded the city's coffee house institution. Today the landmark restaurant, coffee house and pastry shop all rolled into one is a Viennese F&B institution.

Café Landtmann is cosy, traditional, familiar and brimming with atmosphere from every pore, for while the outside world has changed in the past century and a half, its interior still retains an authentic old-world charm.

A favoured haunt of Gustav Mahler, Sigmund Freud and Marlene Dietrich back in the day, today Café Landtmann is almost always packed and buzzing. It is a place where deals are done, businessmen meet, families get together, friends gather for lunch and tourists stop to snap pics for their social media. Many Viennese routinely drop in for a coffee and a piece of cake as they pore over the daily paper.



Some of the waiting staff are too rushed-off-their-feet for pleasantries. But others, such as Rudolf Lenzhofer, who presides over the historic dining room and has worked in the job for 27 years, make visiting Café Landtmann a uniquely enjoyable experience.

To get a feel for its classic, well-executed Austrian and Viennese cuisine, order some signature dishes, put them in the middle of the table and share. The traditional *tafelspitz* (braised beef in broth) and beef goulash are not to be missed. Round-off the meal with a selection of delectable pastries and decadent Mozart liqueur coffees.

► www.landtmann.at

RESTAURANT ROTE BAR

EPITOMISING THE CHARM of Vienna's most historic hotel, Rote Bar is a mainstay of famed family-owned Hotel Sacher and is a glamorous champion of Austrian cuisine.

Set within a gloriously decadent red room hung with period oil paintings and crystal chandeliers and an adjoining glass conservatory to the front of the hotel, directly opposite Vienna's opera house, plush Rote Bar serves refined, traditional Austrian dishes and time honoured Viennese classics supremely well, with subtle contemporary touches. Consistently making the best use of the finest quality fresh produce sourced from local suppliers, every dish is exquisitely presented. The service is attentive, polite



Tafelspitz



Sacher-Torte

and cannot be faulted. And in the evenings, a pianist tinkles the ivories at a baby grand to complete the opulent tableaux. In many ways, Rote Bar is the bijou Rolls Royce of Austrian restaurants in Vienna.

Start your meal with the goose liver tarte and follow with the Chateaubriand for two, and the quality of the beef tenderloin will render you speechless, as it did *The Cultured Traveller*.

A rich chocolate cake renowned globally as a gastronomic symbol of Austria, the nation's most famous dessert, Sacher-Torte, was invented in 1832 at Hotel Sacher. Hence it would be criminal not to order a slice, served with whipped cream, to end your meal at Rote Bar on a sophisticated and sweet high.

➤ www.sacher.com





BOA Pork Roast

EUGEN21

NAMED AFTER PRINCE Eugene Francis of Savoy, who was a Habsburg dynasty army field marshal during the 17th and 18th centuries and died in Vienna in 1736, Eugen21 is a modern Austrian tavern which imagines how the prince would have dined in the 21st century. It is located in the 10th district on the street level of funky lifestyle hotel Andaz Vienna Am Belvedere, which was designed by renowned architect Renzo Piano.

A spacious, warm and unpretentious establishment, in keeping with its theme of a modern Austrian inn, the hearty fare produced by talented chef Richard Leitner and his team seeks to combine old traditions and contemporary gastronomy in a meaningful way. This it achieves admirably, making the best use of fresh vegetables

and produce sourced from the surrounding area.

Complimented by a well-priced wine list, standout on the food menu is the restaurant's signature roast pork dish which is unmissable when dining at Eugen21. Using prime organic meat from BOA farm in the Lower Austrian Weinviertel on

the Austrian-Czech border, the pork is roasted with beer, apricot juice and vegetables. After roasting, the pork is then stewed. The resulting juice is lightly set with butter before serving. The result is undoubtedly one of the best roast dinners in all of Vienna.

► www.restaurant-eugen21.at



Chef Richard Leitner





*A true local experience
for inspired cosmopolitans*

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AM BELVEDERE

CHEZ BERNARD

A SHORT WALK FROM Museumsplatz, lovingly designed Hotel Motto opened last year occupying a historic wedge-shaped 17th century building on Schadekgasse and Mariahilfer Strasse in the sixth district, giving guests and locals a slice of contemporary Viennese life married with 1920s Art Deco-era Paris in a different, vibey part of town. Crowning the hotel on the top floor is Chez Bernard, bedecked in greenery and bathed in light, which has already become something of a social hub for Viennese locals in-the-know, fashionistas and the city's trendy set.

Partly contained within the original building and partly enclosed by a modern, angular extension which provides a



Ceviche

stunning visual backdrop to the restaurant's bar, Chez Bernard is a fashionable and happening place to have breakfast, grab a quick bite, indulge in a long lunch, sip a few cocktails or meet friends for dinner, with a funky musical soundtrack setting the stylish tone throughout the day and night.

Award-winning chef Markus Winkler is in charge of the kitchen, which dispenses well executed French-Austrian bistro classics with a distinctly Parisian feel, accompanied by exemplary breads courtesy of the hotel's in-house bakery. A rather good wine list features a carefully curated selection of some of Austria's finest organic and natural vintages.

Order some Fine de Claire oysters to start (the shallot vinaigrette is excellent) followed by the restaurant's signature bouillabaisse of cod, halibut, clams, crevettes and mussels. The coq au vin made with corn-fed chicken is a culinary triumph. For dessert, it's worth waiting for Chez Bernard's chocolate fondant, made with 70% Valrhona Chocolat Noir and served with homemade blackberry sorbet.

► www.chezbernard.at



Shrimp cocktail

IMAGES: LIZ PERDACHER





Beef Tartare

THE BANK BRASSERIE & BAR

LOCATED IN THE HEART of the first district on Am Hof Square, housed within the imposing former HQ of an Austrian bank, Park Hyatt Vienna is an elegant and stylish but unstuffy hotel. In the center of the hotel, accessed via the lobby or a dedicated entrance on Bognergasse, The Bank is the beating food and beverage heart of the property and is open pretty much all day and night.

A vast and grand yet welcoming space with soaring ceilings, since Park Hyatt Vienna opened in 2015, The Bank has become a meeting place for everyone from Viennese socialites and local businessmen to upscale tourists and designer shoppers who are attracted by consistently fine fare, superb cocktails, an impressive wine list and a great value *plats du jour*



Chef István Törzsök

3-course menu at EUR 74 for two, including a glass of champagne each.

Efficiently managed by friendly Nadja Ibrahim, The Bank focuses on turning out reinterpreted brasserie classics as well as some updated Austrian dishes utilising sustainable, well-researched and locally sourced ingredients. Diners can even watch their meals being prepared by the restaurant's talented Hungarian-born chef, István Törzsök at his chef's table, or in a large open kitchen to one side of the sprawling room.

Hand made with truffle, confit egg yolk and mustard caviar, The Bank's beef tartare is one of the best in Vienna. Cooked on a lava stone grill, the prime Atterox Tomahawk steak for two is a showstopping main course, served with seared *pimientos de padrón* and a divine onion relish. To finish, order the Sour Cream Schmarrn, which is also known as *Kaiserschmarrn*. A classic Austrian dessert that's also popular in Bavaria, the dish resembles a fluffy pancake that's cut into bite sized pieces and served with hay milk ice cream and a seasonal fruit compote. Scrummy.

► www.restaurant-thebank.com





Wiener Schnitzel

MEISSL & SCHADN

SOMETHING OF A TEMPLE TO Wiener Schnitzel, Meissl & Schadn opened five years ago bearing an old and much-loved restaurant name dating back to the turn of the 20th century. Steeped in culinary history, the original Meissl & Schadn at 2 Neuer Markt opened in 1896 and burnt down in 1945 during the liberation of Vienna at the end of World War II.

Since the storied name stands for everything that once made the city's gastronomy memorable in the minds of many Viennese, the new restaurant has been incredibly popular since it opened, not least for its open schnitzel show kitchen. Here, Austria's most famous dish is lovingly and traditionally prepared and pan fried to perfection, with an unswerving and constant



Jürgen Gschwendtner

commitment to quality.

Cut from the finest quality veal, the cutlets are expertly pounded flat before being dredged in free-range eggs and covered in breadcrumbs from an artisanal bakery. After being fried to the perfect shade of golden brown, the schnitzels are presented with a choice of garnishes and sides and delivered to eager diners seated beneath a huge, glittering chandelier worthy of such a historic dish.

Made with hand-stretched dough, the apple strudel is also delicious, so be sure to leave room for dessert. And for those keen to learn the secrets to cooking the perfect schnitzel, classes are held every Tuesday, helmed by the restaurant's head chef Jürgen Gschwendtner, no less.

➤ <https://meisslundschnadn.at>

APRON

LOCATED IN THE THIRD district of Heumarkt pretty close to Vienna's historic heart, APRON is a one Michelin-starred fine dining restaurant that skillfully serves modern Austrian cuisine in a contemporary and relaxed setting without being pretentious. This cannot be said for most of the Austrian capital's somewhat stuffy Michelin starred establishments, which makes APRON stand out and popular in Vienna.

Devoid of airs and graces yet civilised and refined, APRON is helmed by Lower Austrian native and much lauded chef Stefan Speiser. Having won a Michelin star for his previous restaurant, Opus, Speiser has an established skill for bringing together the finest seasonal produce in his carefully considered dishes which



Chef Stefan Speiser



IMAGE: LUKAS KIRCHGASSER

are precisely executed and exquisitely presented, complete with regional references which firmly root them in Austria. Differing textures and contrasts add unusual accents to Speiser's food, making dining at APRON a fun experience. A semi-open kitchen also offers diners an insight into how their dishes are prepared before arriving at the table.

➤ www.restaurant-apron.at



Saddle of venison with pickled beetroot and blackberries

IMAGE: LUKAS KIRCHGASSER