



# *Oldest Restaurant in Vienna*

OVER 550 YEARS OF HISTORY



## **Griechenbeisl**

Wiener Küche seit 1447

# Welcome to Griechenbeisl

Viennas Oldest Restaurant



Are you looking for authentic Austrian charm and a restaurant that invites you to stay? Griechenbeisl is the perfect place for you! Step into Vienna's oldest restaurant and be enchanted by the unique historical atmosphere of this special place.

For over 550 years, Griechenbeisl has welcomed guests from around the world. The restaurant got its name from the Greek merchants who settled in the area. Today, it continues to captivate visitors with traditional Viennese hospitality. Our kitchen delights with classic Viennese spe-

cialties. Depending on the season, we offer delicacies such as game or our delicious Kaiserschmarrn. Vegetarians are well catered for as well, with a carefully selected range of dishes to choose from.

**200+**  
Seats

  
Garden

**Viennese**  
Cuisine

**235 m<sup>2</sup>**  
Area

## For Music Lovers:

Experience unforgettable evenings at Griechenbeisl with daily live music during the high season. The sounds of the zither, accordion, or piano make your visit even more entertaining.

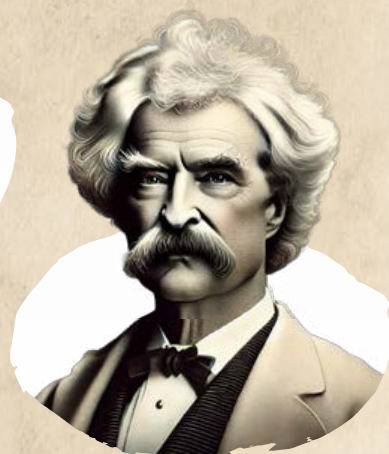


# *Where Mark Twain, Schubert, and Mozart*

Ordered Their Schnitzel

Griechenbeisl has been a beloved gathering place for artists, scholars, and politicians over the centuries. The walls of the famous "Mark Twain Room" are adorned with the signatures of numerous renowned figures, including Mozart, Schubert, Beethoven, Johann Strauss, Mark Twain und Egon Schiele.

Immerse yourself in this unique atmosphere as you take a seat in one of the five dining rooms on the ground floor or the three dining rooms on the first floor. We warmly welcome you to the historic Griechenbeisl and invite you to experience an authentic taste of Vienna. Step inside and let the history that this house holds inspire you.



# Our Menu –

The Taste of Vienna

At Griechenbeisl, we celebrate traditional Viennese cuisine and culinary diversity at the highest level. Our dishes are homemad and cooked fresh daily. Indulge in our carefully selected appetizers, soups, main courses, and desserts.\* Furthermore, enjoy live music every day during the high season, adding the perfect musical touch to your visit.

## House Specialties

### CLASSIC VEAL, WIENER SCHNITZEL

with potato-field salad/ pumpkin  
seed oil / cranberries

### STELZE / CRISPY PIG LEG / AUSTRIA / WALDVIERTLER HIGHLANDS

with rosemary potatoes / chorizo-bacon sauerkraut /  
mustard / horseradish / mild peppers / pickles / coleslaw

### KAISERSCHMARREN

a sweet classic,  
homemade (pancake  
dessert with stewed  
plums)



Friedrich-Engels-Platz 20 · 1200 Wien  
T +43 1 3304308 · M +43 676 7616520  
office@polly-eis.at · [www.polly-eis.at](http://www.polly-eis.at)

dutzler design  
GASTRONOMIE & HOTELEINRICHTUNGEN

[www.dutzler-design.at](http://www.dutzler-design.at)  
[office@dutzler-design.at](mailto:office@dutzler-design.at)  
+43 (0) 664 / 4525 111



## Diverse and Seasonal

Start your meal with delicious appetizers, such as our rustic beef tartare with sweet potato and quail egg. Among our specialties and house recommendations are the Wiener Schnitzel and the crispy pork leg. Our menu is adjusted seasonally, so every visit is a new culinary experience!

## Main Courses

Choose from more Viennese specialties such as beef goulash with dumpling slices, or Wiener Tafelspitz (boiled beef Viennese style) with roasted potatoes and much more! For fish lovers, we offer a variety of seasonal fish fillets that change through-out the year.

## Vegetarian Cuisine at Griechenbeisl

Vegetarians are also well-catered at Griechenbeisl! Enjoy dishes such as our Kasnudeln (stuffed Austrian ravioli) with lavender butter and leafy greens or red beet risotto with baby spinach. Our wide range of side dishes, including parsley potatoes, seasonal vegetables, and mixed salad, are also vegetarian.





## Green Oasis –

The Garden at Griechenbeisl

Step into the idyllic garden of Griechenbeisl and take a break from the hustle and bustle of the city. Surrounded by historic walls, our garden offers the perfect retreat. Here, you can forget the daily stress, and in the relaxed atmosphere in the open air, our homemade Viennese specialties taste even better.



Wir beliefern seit mehr als Acht Jahren unsere Kunden mit alle möglichen Obst- und Gemüsesorten.

Gemüse



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[www.danisman.at](http://www.danisman.at)  
[info@danisman.at](mailto:info@danisman.at)



Obst



### Individually Bookable Rooms at Griechenbeisl

At Griechenbeisl, we offer eight unique rooms that can be booked individually, making every event a special experience. Each room has its own charm and tells its own story, making them perfect for private celebrations, business meetings, or special occasions.



**Music Room**



**Round Room**



**Mark Twain Parlour**

M. JOVANOVIĆ e.U.



office@m-jovanovic.at



ROTWEINGUT  
PRICKLER

## Contact

Restaurant Griechenbeisl

# Griechenbeisl

Wiener Küche seit 1447

Griechengasse 9

Fleischmarkt 11

A – 1010 Vienna

Tel.: +43 1 5331977

Mail: [office@griechenbeisl.at](mailto:office@griechenbeisl.at)

Web: [www.griechenbeisl.at](http://www.griechenbeisl.at)

