

IN-ROOM DINING

Dining, thoughtfully Designed.

HYATT
REGENCY™
VIENNA

A service charge of €5 applies to room service orders.

For quick and easy payment, we prefer card or mobile payments. From September, we will be cashless.

For information about ingredients that may cause allergies or intolerances, our staff will be happy to assist you. All prices are in euros, including VAT.

A - Cereals containing gluten | B - Crustaceans | C - Eggs | D - Fish | E - Peanuts | F - Soybeans | G - Milk & lactose | H - Tree nuts | L - Celery | M - Mustard | N - Sesame seeds | O - Sulphur dioxide & sulphites | P - Lupins | R - Molluscs

Eine Servicegebühr von 5 € fällt für Room Service-Bestellungen an.

Für eine schnelle und unkomplizierte Zahlung bevorzugen wir Karte oder mobile Zahlungsmethoden. Ab September sind wir bargeldlos.

Informationen über Zutaten, die Allergien oder Unvertrglichkeiten auslösen können, erhalten Sie gerne von unseren Mitarbeiter:Innen. Alle Preise sind in Euro inkl. MwSt.

A - Glutenhaltiges Getreide | B - Krebstiere | C - Eier | D - Fische | E - Erdnüsse | F - Sojabohnen | G - Milch & Laktose | H - Schalenfrüchte | L - Sellerie | M - Senf | N - Sesamsamen | O - Schwefeldioxid & Sulphite | P - Lupinen | R - Weichtiere

FRÜHSTÜCK

06:30-11:30

Gemischter Brotkorb [A F G H N]	7
Croissants & Plunder [A C G]	8
Hummus & frisches Gemüse [N]	10
Obstteller	9
Butter/Margarine [G]	2
Marmelade/Honnig	2
Waffeln [A C G] saisonales Obst, Sirup	10
Räucherlachs [D M] Zitrone, Kapern	10
Käseteller [G H] Walnuss, Trauben	8
Beinschinken [M] Senf	10
Bacon & Eggs [C] mit 2 Eiern	9
Spiegelei [C] mit 2 Eiern	7
Omelette [C G L] extra: Speck, Paprika, Tomate, Zwiebel, Champignon, Spinat, Käse	10
Eggs Benedict [A C D G F H N] Sesam Laugenpolster, Beinschinken, pochiertes Ei, Hollandaise Sauce, Blattsalat, Kresse	9
Eggs Royale [A C D G F H N] Sesam Laugenpolster, geräucherter Lachs, pochiertes Ei, Hollandaise Sauce, Blattsalat, Kresse	12

Avocado Toast [C G L] — 9
Mehrkornbrot mit Karotten, Guacamole, Ricotta, Blattsalat,
Vinaigrette, Sesam, Meersalz
+ ein pochiertes Ei — +1.5

Rührei [C G L] — 10
Kresse & frische Kräuter/ schwarzer Trüffel

FRÜHSTÜCK PACKAGES — 06:30-11:30

Kleines Wiener Frühstück [A C G] — 21
weich gekochtes Ei, Butter, Marmelade, 2 Semmeln,
Kaffee oder Tee, Orangensaft

Großes Wiener Frühstück [A C G] — 29
weich gekochtes Ei, Schinken & Käse Teller, Butter, Marmelade,
2 Semmeln, Kaffee oder Tee, Orangensaft

Herzhaftes Frühstück [A C D G] — 39
2 Spiegeleier, Rösti, Bratwürstel, Speck, Schwammerl,
Schinken & Käse Teller, Butter, Räucherlachs, 4 Stück Gebäck,
Kaffee oder Tee, Orangensaft

Veganes Frühstück – Powered by Plants [A F H N] — 35
veganes Bircher Müsli mit Banane & Beeren, Obstteller, Hummus,
Avocado, Gurke, Tomate, Mehrkornbrot, Margarine,
Kaffee oder Tee, Grapefruit- oder Orangensaft

FRÜHSTÜCK BOWLS — 06:30-11:30

Bowl "Made in Austria" [A G H N] — 10
Heumilch Joghurt, Marille, Kürbiskern Granola,
Sonnenblumenkerne, Leinsamen, Steirischer Apfel, Kernöl

Vegan Bowl "Powered by Plants" [A C G] — 11
Sojamilch, Haferflocken, Haselnuss, Beeren, Banane,
Ahornsirup, Dinkel Crunch

BREAKFAST

22:30-06:30

Mixed Bread Basket [A F G H N]	7
Croissants & Pastries [A C G]	8
Hummus & fresh Vegetables [N]	10
Fruit Platter	9
Butter/Margarine [G]	2
Jam/Honey	2
Waffles [A C G] seasonal fruits, maple syrup	10
Smoked Salmon [D M] lemon, capers	10
Cheese Platter [G H] walnuts, grapes	8
Ham [M] Senf	10
Bacon & Eggs [C] with 2 eggs	9
Fried Eggs [C] with 2 eggs	7
Omelette [C G L] extra: bacon, bell pepper, tomatoes, onion, spinach, cheese	10
Eggs Benedict [A C D G F H N] sesame pretzel buns, ham, poached egg, hollandaise sauce, mixed salad cress	9
Eggs Royale [A C D G F H N] sesame pretzel buns, smoked salmon, poached egg, hollandaise sauce, mixed salad, cress	12

Avocado Toast [C G L] 9
multigrain bread with carrots, guacamole, ricotta, mixed salad, vinaigrette, sesame, sea salt
+ 1 poached egg +1.5

Scrambled Eggs [C G L] 10
cress & fresh herbs/ black truffle/ plain

BREAKFAST PACKAGES **06:30-11:30**

Small Viennese Breakfast [A C G] 21
soft boiled egg, butter, jam, 2 bread rolls,
coffee or tea, orange juice

Large Viennese Breakfast [A C G] 29
soft boiled egg, ham & cheese plate, butter, jam, 2 bread rolls,
coffee or tea, orange juice

Hearty Savory Breakfast [A C D G] 39
2 fried eggs, hash browns, sausages, bacon, mushrooms,
ham & cheese plate, butter, smoked salmon, 4 bread rolls,
coffee or tea, orange juice

Vegan Breakfast – Powered by Plants [A F H N] 35
vegan bircher muesli with banana and berries, fruit plate, hummus,
avocado, cucumber, tomato, multigrain bread, margarine,
coffee or tea, grapefruit or orange juice

BREAKFAST BOWLS **06:30-11:30**

Bowl "Made in Austria" [A G H N] 10
hay milk yoghurt, apricot, pumpkin seed granola, sunflower seeds,
flaxseeds, styrian apple, pumpkin seed oil

Vegan Bowl "Powered by Plants" [A C G] 11
soy milk, oats, hazelnut, berries, banana, maple syrup, spelt crunch

VORSPEISE

11:30-22:30

Beef Tartar 100g/180g [A G L O] — 22 / 36
Radischen, Kräutermayonnaise, Parmesanchips

Rindsuppentopf [A L O] — 14
Wurzelgemüse, Rindfleisch, Grießnockerl

Saisonale Suppe — 12
bitte unser Team nach der aktuellen Suppe fragen

BURGER & CO.

11:30-22:30

Dry-Aged Beef Burger [A G O] — 24
150g Dry-Aged Rindfleisch-Patty, BBQ Sauce, Babyspinat, getrocknete Tomaten, Bacon-Marmelade, Bergkäse, Brioche Bun, Pommes

Club Sandwich [A C O] — 19
Huhn, Speck, Ei, Eisbergsalat, Mayonnaise, Pommes

Crispy „No Chicken" Burger [A G F L O] — 19
Knuspriges pflanzliches „Chicken", BBQ-Sauce, Tomate, Babyspinat, Bergkäse, Brioche Bun, Pommes

SALADS

11:30-22:30

Caesar Salat [A C G O] — 17
Salatherzen, Caesar-Dressing, Croutons, Parmesan-Chips

mit Huhn — 22
mit Garnelen [B] — 25

Superfood Spinach [O] — 15
Knusprige Quinoa, Oliven, Tomaten, Goji Beeren, Himbeer-Dressing

STARTERS

11:30-22:30

Beef Tartare 100g/180g [A G L O] — 22/36
radishes, herb mayo, parmesan chips

Beef Consommé [A L O] — 14
root vegetables, beef, semolina dumplings

Seasonal soup — 12
please ask our team about the current soup

BURGER & CO.

11:30-22:30

Dry-Aged Beef Burger [A G O] — 24
150g dry-aged beef patty, BBQ sauce, baby spinach, sun-dried tomatoes,bacon jam, alpine cheese, brioche bun, fries

Club Sandwich [A C O] — 19
chicken, bacon, egg, iceberg lettuce, mayo, fries

Crispy „No Chicken“ Burger [A G F L O] — 19
plant based crispy “chicken”, BBQ sauce, tomatoes, baby spinach, brioche bun, fries

SALADS

11:30-22:30

Caesar Salat [A C G O] — 17
romaine lettuce, caesar dressing, croutons, parmesan chips

with chicken — 22
with prawns [B] — 25

Superfood Spinach [O] — 15
crispy quinoa, olives, tomatoes, goji berries, raspberry dressing

WIENER KLASSIKER 11:30-22:30

Paprikahendl [A C F G O] 28
Rahmspätzle, Paprikasalsa

Wiener Schnitzel vom Kalb [A C G O] 36
Gurkenrahmsalat, Petersilerdäpfel, Preiselbeeren

Scharfe Burenwurst vom Windisch [A M O] 8
Senf, Kren, Gebäck

VOM GRILL 11:30-22:30

Dry-Aged Rib-eye [G L O] 39
Jus, Kräuterbutter

Flank Steak [G L O] 32
Jus, Kräuterbutter

BEILAGEN 11:30-22:30

Steak House Fries 7

Saisonales Gemüse 7

Süßkartoffelpüree 7

Blattsalat [G O] 7

PASTA 11:30-22:30

Tagliatelle Pomodoro [A C G L O] 20
Hausgemachte Tagliatelle, Tomatensauce, Basilikum, Grana Padano

Tagliatelle Ragout [A C G L O] 24
Hausgemachte Tagliatelle, Fleischragout, Grana Padano

VIENNESE CLASSICS **11:30-22:30**

Chicken Paprikash [A C F G O] 28
creamy spaetzle, paprika salsa

Viennese Veal Schintzel [A C G O] 36
cucumber-sour cream salad, parsley potatoes, cranberries

Spicy Burenwurst from Windisch [A M O] 8
mustard, horseradish, bread roll

FROM GRILL **11:30-22:30**

Dry-Aged Rib-eye [G L O] 39
jus, herb butter

Flank Steak [G L O] 32
jus, herb butter

SIDES **11:30-22:30**

Steak House Fries 7

Seasonal Vegetables 7

Sweet Potato Purée 7

Leaf Salad [G O] 7

PASTA **11:30-22:30**

Tagliatelle Pomodoro [A C G L O] 20
homemade tagliatelle, tomato sauce, basil, grana padano

Tagliatelle Ragout [A C G L O] 24
homemade tagliatelle, meat ragout, grana padano

NACHSPEISEN

11:30-22:30

Tahiti Vanille Crème Brûlée [C G] — 10
exotische Früchte & Zitronenverbene

Schokomousse-Torte [A C G H] — 10
Dunkle Beeren, Vanillesahne

DESSERTS

11:30-22:30

Tahiti Vanilla Crème Brûlée [C G] — 10
exotic fruits, lemon verbena

Chocolate Mousse Cake [A C G H] — 10
dark berries, vanilla cream

NACHTMENÜ

22:30-06:30

Caesar-Salat (V) [A C G M O] 12
Salatherzen, Caeser-Dressing, Parmesan, Pane Carasau

Wiener Jausenklassiker [A L M] 14
Dreierlei Schinken, Feigenmarmelade, Sauerteigbrot

Käseplatte [A G H] 12
Dreierlei Käse, Nüsse, Sauerteigbrot

Gulaschsuppe nach Wiener Art [A L O] 13
Sauerteigbrot

Vegetarische Lasagne [A C G L] 13
Tomatenpesto

Käsetoast [A G] 10
Chips

Putenschinken-Toast [A G] 10
Chips

Schokomousse-Torte [A C G H] 10
Dunkle Beeren, Vanillesahne

RAW Raspberry Cheesecake (V+) [E H] 8
Mandeln, Cashewkerne, Kokosöl, Datteln, Himbeeren

NIGHT MENU

22:30-06:30

Caesar Salad (V) [A C G M O] — 12
romaine lettuce, caesar dressing, parmesan, pane carasau

Viennese Charcuterie Classics [A L M] — 14
ham triology, fig jam, sourdough bread

Cheese Platter [A G H] — 12
cheese triology, nuts, sourdough bread

Viennese-style Goulash Soup [A L O] — 13
sourdough bread

Vegetarian Lasagna [A C G L] — 13
tomato pesto

Cheese Toast [A G] — 10
chips

Turkey Ham Toast [A G] — 10
chips

Chocolate Mousse Cake [A C G H] — 10
dark berries, vanilla cream

RAW Raspberry Cheesecake (V+) [E H] — 8
almonds, cashews, coconut oil, dates, raspberries

WATER

Vöslauer still / sparkling	0.33L	3.5
Vöslauer still / sparkling	0.75L	7

JUICES

Orange juice	0.2L | 0.5L	6 |10
Dockner cloudy apple juice	0.25L	5
Dockner apricot nectar	0.25L	5
Dockner red grape	0.25L	5

COFFEE

Espresso	4
Double Espresso	5
Americano	5
Cappuccino G	5
Viennese Melange G	5
Café Latte G	5

TEA

Peppermint	6
Earl Grey	6
English Breakfast	6
Fruit Tea	6
Rooibos	6
Green Tea	6
Chamomile tea	6

SPRITZER

White Wine Spritzer Grüner Vertliner, soda water	6.5
Aperol Spritz Schlumberger, soda water	10
The Artist Schlumberger, ginger, hibiscus, soda water	10
Hugo Schlumberger, elderflower, soda	10

WHITE WINE 0.125 | 0.75L

2025 Gemischter Satz Christ, Wien	8 | 43
2024 Riesling Loimer, Kamptal	9 | 49
2025 Chardonnay Ried Hennenberg Martin Pasler, Leithaberg	9.5 | 50
2025 Grüner Veltliner Federspiel Terrassen, Domäne Wachau	9 | 50
2023 Weißburgunder Muschelkalk Zuschmann-Schöfmann, Weinviertel	7.5 | 40
2025 Sauvignon Blanc Polz, Südsteiermark	9 | 49
2025 Gelber Muskateller Münzenrieder, Neusiedlersee	7.5 | 48
2022 Grüner Veltliner Steinbühel 1ÖTW Dockner, Kremstal	9 | 49

RED WINE 0.125 | 0.75L

2023 Spätburgunder Geil Rheinhessen, Deutschland	8 | 43
2022 Cuvée HAUNS (CS, ME, ZW) Schwarz, Neusiedlersee	9 | 49
2022 Blaufränkisch Ried Csaterberg Stubits, Eisenberg	10 | 55
2020 Cuvée SACRA (CS, ME, ZW) Dockner, Kremstal	11 | 61
2023 Pinot Noir Reinisch, Thermenregion	9 | 49
2024 Malbec Terrazas de los Andes Mendoza, Argentinien	12 | 67

ROSÉ WINE 0.125 | 0.75L

2025 Blaufränkisch Rosé Pia Strehn, Mittelburgenland	8

SPARKLING 0.125 | 0.75L

Schlumberger Klimt Cuvée Brut	8.5 | 56
Bründlmayer Brut Rosé	9 | 75
Gosset Extra Brut	19| 120
T-VINO Enjoy Jasmin Sparkling 0.0% VOL	8.5 | 56

BOTTLED BEER

Ottakringer Wiener Original 0.33L	6
Ottakringer Null Komma Joseph 0.33L	6
Ottakringer Radler 0.33L	6