



Stadtgasthaus Eisvogel Peter Petritsch



The name „Steirereck for the poor“ as the Stadtgasthaus Eisvogel was called did not do this restaurant and it's employees any justice. A restaurant with the potential to be a lasting star in the restaurant scene would be more accurate.

We have become accustomed to the view – the ugly Praterplatz. When sitting in the first row you can witness the failure of the Viennese municipal government.

But come the first course – the view is forgotten: Gooseliver with pineapple – the liver is perfect, a signature dish of chef, who also knows how to prepare an excellent goulash and Wiener Schnitzel.

The „Maibock with fresh mushrooms“ is pure joy, even though it could have been cooked a bit more saignant. But that's up to everyone's taste. Accompanied with half a bottle of wine (very wise is the huge variety of the wine menu – other restaurants could follow this example).



Not even after Ex Steirereck employee and cheese somelier Herbert Schmidt has left the Stadtgasthaus Eisvogel has it lost any of it's quality. Good address for eating out on a Sunday and ideal for a sophisticated lunch with family or business partners.

À LA CARTE

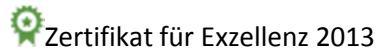
Stadtgasthaus Eisvogel



When the Prater starts to shine it's bright lights at dusk the terrace of the Eisvogel is truly the best place to be. You will experience an exciting contrast between sophisticated restaurant atmosphere and fairground mood all while being perfectly looked after by very attentive staff.

The dishes present themselves in a creative-Austrian way, unconventional at times but it works very well like the „Back of the pigling with green asparagus, prawn and avocado salsa. There would be no need for the mashed potatoes that accompany the glazed liver of veal with onion confit to hide in the white bread.

In any way you should take a look at the cheese wagon! The true highlight of the restaurant is the service staff – you feel at home, well looked after and each and every one of them is professional and very friendly. You can truly rely on the recommendations for wine – the Stadtgasthaus Eisvogel has one of the biggest varieties of wine you can find in Vienna.



mawieser

Wien, Österreich

Moderne Viennese cuisine with best value for money

(June 22nd 2013)

We have celebrated our wedding day at the Stadtgasthaus Eisvogel after a ride in one of the private cabins (including sparkling wine) of the Giant Ferris Wheel. The viennese cuisine is down to earth but at the same time sophisticated and creative without being „artificial“.

Regarding the quality of the dishes and the portion size and taken into consideration that the Eisvogel has 2 Gault Millaut Hauben, you get excellent value for your money.

Edeldtraud M, Wien, Österreich

Unchangedly good

(June 14th 2013)

We had lunch on the beautiful terrace (not many guests though), first course, main course – everything good, excellent wines by the glass, service was also good. Nothing to complain about.