

“It is well to remember that the stomach governs the world.”

Winston Churchill (1874–1965)

FRESH CATCH FOR YOU

Tender Fresh Grilled Salmon Fillet 19,80 €
with herb-seasoned garlic olive oil dip and parslied potatoes

FRESH CATCH OF THE DAY 18,90 €
Daily fresh – please consult our staff!

VEGAN

Tasty Szegedin Style Cabbage ‘Meat’ 11,90 €
served in the pan

Mixed Quinoa Salad 10,90 €
with fresh tomato, cucumber, sweet peppers, green salad, rucola, lamb’s lettuce, cress & sprouts

Fried Soybean-Chickpea Burgers 12,90 €
with garden herb sauce and green salad

Spicy, Tasty Potato Goulash 9,80 €
with Wiberg’s lightly smoked sweet pepper seasoning

HOMEMADE SALADS

Viennese Potato Salad 3,90 €
Viennese Potato & Lamb’s Lettuce Salad 3,90 €
Multicoloured Leaf Salad 3,90 €
Bohemian Potato Salad 3,90 €
(potatoes, mayonnaise, ham, pickled gherkins)

FOR OUR GREAT LITTLE PATRONS

SMALL CHICKEN WIENER SCHNITZEL 7,90 €
Austrian country chicken, coated in breadcrumbs from the family bakery Schwarz, served with French fries and tomato ketchup

The Emperor’s ‘Schmarren’ Sweet Pattie 6,50 €
with homemade stewed plums

Crunchy Cabbage Salad 3,90 €
Tomato Salad with Cucumber and Sweet Peppers 3,90 €
Mixed Salad 3,90 €
Cucumber Salad 3,90 €

CRISPY! OUR BREAD

Roll 1,50 €
Kornspitz 1,80 €
Salt Stick 1,80 €
Giant Pretzel 3,50 €

PERFECT! OUR DIPS

Garlic Dip 1,20 €
Cocktail Dip 1,20 €
Smoked-Honey Dip 1,20 €
Tomato Ketchup 1,20 €
Apple-Spiced Horseradish 1,20 €
Chive Sauce 1,20 €
Pumpkin Seed Oil 1,20 €
Wild Cranberries 1,20 €

DELICIOUS! OUR SIDE DISHES

Onion Rings 3,90 €
Mashed Potato Patties Filled With Cheese 3,90 €
Fried Potatoes 3,90 €
Parslied potatoes 3,90 €
Mediterranean Grilled Vegetables 3,90 €
French Fries 3,90 €
Potatoes au Gratin 3,90 €
Rice 3,90 €

DAS-CHADIM.AT

TREATS WITH IDEAS

DAS CHADIM

RESERVATIONS

Book a table for your next visit on www.das-chadim.at. We are always at your service!

All prices quoted in Euro including all taxes and fees. Changes, printing errors and other errors excepted.
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FOR A GOOD START

fresh & fruity			classic starter		
Hugo Spritzzzz	0,3l	4,90 €	Glass of Sparkling Wine	0,1l	4,20 €
sparkling wine, elder, lime, fresh mint, ice & soda			also available with orange juice		
Tocco Rosso	0,3l	4,90 €	Glass of Sparkling Wine	0,1l	4,80 €
sparkling wine, elder, Campari, orange, ice & soda			with elder		
Uhudler Frizzante	0,1l	4,80 €	Campari	0,2l	3,90 €
A tingly mix! Exciting acidity in ‘sweet surroundings’ makes this rarity quite irresistible			soda or orange		
freshly tapped			exclusively here		
Chadim Kellertrüb	0,3l	3,70 €	CHADIM STARTER	0,1l	7,90 €
Brewed exclusively for us by the Stiegl brewery – 100% ORGANIC freshly tapped from the barrel			Champagne Carte d’Or Brut from the private cellar Drappier (exquisite, fruity taste)		

SPECIAL STARTERS

Beef Tartare 100g / 200g / 400g	10,90 € / 16,90 € / 29,90 €	Starter Variation for two / for four	23,90 € / 43,90 €
made exclusively from premium Austrian beef and served with toast & butter		A best of today’s starters – enjoy!	
Premium Tafelspitz Beef Aspic	10,90 €	Tartare of Austrian Trout (ca. 150g)	15,90 €
Austrian beef in aspic with carrot and celery, served with red onion and fresh Styrian horse radish on lamb’s lettuce and – if preferred – pumpkin seed oil		with cucumber, celery, orange pepper & chili threads, served with toast & butter	

SALADS, FRESH FROM THE MARKET

Styrian Crunchy Salad, Crumbed in Pumpkin Seeds	12,90 €
Baked strips of Austrian country chicken breast with fresh salads	
Mixed Quinoa salad	10,90 €
with fresh tomato, cucumber, peppers, green salad, rucola, lamb’s lettuce, cress & sprouts	

FRESH FROM THE REGION

We prefer to work exclusively with fresh produce from our region. This earned us the Agrar Markt Austria (AMA) gastronomy quality seal.

-  Beef, pork and poultry:
Austrian meat by Wiesbauer Gourmet, Reinling and other known providers
-  Milk and dairy products:
Austrian products carrying the AMA quality seal
-  Barn-produced eggs: Stefan Otzelberger, Atzenbrugg u.a.
-  Potatoes and onions: Gerald Kaiser, Stockerau
-  Apples and root vegetables: exclusively Austrian produce
-  Asparagus (seasonal): Sulzmann, Marchfeld
-  Trout: exclusively Austrian catch



KITCHEN SECRETS

What makes our Tafelspitz beef broth so great?
Our beef broth and our hearty Tafelspitz beef are cooked on latest equipment, but with a very traditional ‘slow’ approach. Premium ingredients and ‘Tafelspitz’ cut Austrian beef produce a quite unique taste.

IT’S ALL ABOUT TASTE – THE MAIN DISHES

CLASSIC VIENNESE STYLE

‘Old Vienna’ Baked Austrian Country Chicken	13,90 €
coated in breadcrumbs from the family bakery Schwarz	
Tender Viennese Onion Roast Beef	19,80 €
Slowly fried beef in onion gravy with fried potatoes, crispy onions and homemade gherkins	
Chadim’s Special	17,90 €
Premium baked and grilled Austrian meat and a tender piece of roasted veal sausage, richly garnished with mixed salad, potatoes and rice	
Original Wiener Schnitzel	19,80 €
Veal, baked in concentrated butter, with Viennese potato and lamb’s lettuce salad	
‘Tullnerfeld’ Pork Medallions	17,90 €
rolled in tender bacon, with potato soufflé, fennel & red wine shallots	
Crispy Austrian Pork Schnitzel	12,90 €
coated in breadcrumbs from the family bakery Schwarz, with our Viennese potato salad	
Tafelspitz of Austrian Premium Beef	18,90 €
with fried grated potatoes & spinach pudding, fresh chive sauce & apple-spiced horse radish	

OUR SPECIAL SOUS-VIDE CORNER – THE WORLD’S MOST TENDER MEAT

TENDER CLASSIC VIENNESE BEEF ROULADES	15,90 €
with a filling of tender ham, mustard, onions, carrots & gherkins, served in tasty gravy with potato gratin	
Tender Austrian Premium Beef Sirloin Steak ca. 220g	25,90 €
grilled on an old-time cast-iron grill and served with cheese-filled potato patties	
Garnished Spareribs	17,90 €
with salad variation, two dips and fried potatoes – choose barbecue or honey marinade!	

AUSTRIAN POULTRY

Herb-Spiced Austrian Country Chicken Breast	13,90 €
with Mediterranean-style grilled vegetables and gnocchi in a tasty sauce of garden herbs	

A NEW TAKE ON VIENNESE ‘GEMÜTLICHKEIT’

Visit us for genuine classics of the famous Viennese cuisine, spiced up with contemporary creativity. We are nursing new ideas while keeping our traditions alive. If you want to savor real treats and genuine ‘Gemütlichkeit’, this is the winning combination for you. Enjoy! Or, as the Viennese say at the start of every meal: ‘Mahlzeit!’

KITCHEN SECRETS

What makes our Beef Roulades so incredibly tender and tasty?
Choice ingredients from Austria make our Beef Roulades a real treat! But what is the secret of their amazing tenderness and taste? Well, we cook them overnight at very low temperatures to preserve all the finest taste nuances. The resulting taste is magic, and its secret is really just plain, simple patience.

Those Beef Roulades are genuine Viennese cuisine classics, and for their tenderness they have been nicknamed ‘Fleischvogerl’, which may be translated as ‘meat poultry’.

THE SOUS-VIDE METHOD

The cooking process alters food in many respects. The Sous-Vide method uses vacuum to preserve important qualities of premium food while cooking, providing more taste, more vitamins and exceptionally lively colors.