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# Eating ■

# Eating

It's a fine thing, dining out in Vienna. The choice is extensive, the locations varied, and the cuisine global.

*Beisl*, a species unique to Vienna, are simple beer houses featuring wood-paneling, ceramic ovens, plain tables and hearty Viennese cuisine such as schnitzel and *Tafelspitz* (boiled beef, potatoes and horse-radish sauce). The word *Beisl* originates from the Yiddish for 'little house', and they serve Viennese from all classes of society. It's hard to find more traditional *Beisl* than Ubl (p130) and Quell (p136), and we've included a list of our favourites (see p135). *Heurigen*, informal wine taverns on the outskirts of the city, sport overflowing buffets of salads and pork, plus an endless supply of new wine; standout examples include Zawodsky (p144) and Göbel (p144). *Kaffeehäuser* (coffee houses) – esteemed cafés where pomp, ceremony and surly waiters are par for the course – serve full meals (typically Austrian cuisine) alongside rich, calorie-bomb cakes. Café Sperl (p141), Café Landtmann (p141) and Café Engländer (p140) are just a few esteemed choices. Vienna's *Würstelstand* (sausage stand; p14) fulfils the city's fast-food requirement; conveniently located on street corners and squares, these one-man stands provide ready-to-eat sausages with dark bread or hotdog buns (and for good measure, a beer). The dominance of this culinary institution is now under attack – from kebab stands.

Dining out in Vienna does have its downsides. Canine companions sometimes accompany their owners to restaurants, which raises questions of hygiene for some diners; however, this practice seems to be on the decline. Smoking in eateries is still commonplace and some smokers display scant regard for their fellow diners. If you find smoking bothersome, choose your table carefully or ask to be seated in the nonsmoking section.

The Innere Stadt hosts a wide range of superlative restaurants and cuisines. Many districts inside the Gürtel have a healthy sprinkling of fine eateries, but fewer options exist outside

## PRICE GUIDE

The price guide for a two-course meal, without drinks, is as follows:

€€€	over €30 a meal
€€	€15-30 a meal
€	under €15 a meal



Outdoor tables at Café Gloriette, Schönbrunn (p142)

the Gürtel and east of the Danube Canal. With fresh produce close at hand, the Naschmarkt (p185) has become a practical choice of location for many of Vienna's newer, and better, restaurants, while the MuseumsQuartier and its pretty neighbour Spittelberg contain their fair share of culinary highlights.

Most restaurants take reservations, and it's advisable in the more popular eateries to do so – if a restaurant consistently requires a reservation, we've said so in the review. Note that some close for a few weeks over the summer months, others for all of July and August. To be on the safe side, call ahead at this time.

## Self-Catering

Vienna has plenty of supermarkets for the self-caterer. Billa, Spar and Merkur are the city's better varieties, usually containing well-stocked delis that make sandwiches to order – a quick and inexpensive way to enjoy lunch on the run. Hofer, Penny Markt and Zielpunkt are acknowledged as the cheapest, while Meinel am Graben (p181) is the cream of the crop, stocking a bonanza of gourmet delights.

In the Innere Stadt, there is an Interspar supermarket (Map pp254–5) on the corner of Rotenturmstrasse and Fleischmarkt, a Billa supermarket (Map pp254–5) on Singerstrasse and another in the basement of Ringstrassen Galerien (Map pp254–5). Otherwise ask a passerby where the closest can be found.

Food markets abound. The best of the bunch are Naschmarkt, Brunnenmarkt, Freyungmarkt and Karmelitermarkt. For information on these other markets see p185.

Outside of normal shopping hours it can be difficult to stock up on groceries. Westbahnhof has an Okay grocery store open 5.30am to 11pm daily, as does Südbahnhof. Petrol stations stock basic items but they're more expensive.

## INNERE STADT

The Innere Stadt is tourist central, which means plenty of touristy restaurants; however, these are easy to spot, and therefore easy to avoid. What's left is a surprisingly large selection of fine restaurants for such a small space. The gastronomic range is quite diverse, but there's still plenty of Wiener schnitzel and *Schweinsbraten* if you so desire and while prices are a little higher than the rest of Vienna, a few budget options are hidden down the backstreets.

## STEPHANSPLATZ

### DO & CO STEPHANSPLATZ

Map pp254-5 International €€€

☎ 535 39 69; 01, Stephansplatz 12, Haas-Haus; mains €20-30; ⌚ noon-3pm, 6pm-midnight;

↳ U1, U3 Stephansplatz

DO & CO is still the darling of Vienna's prominent crowd (politicians, the business elite) despite a thorough renovation in 2005. Subtle lighting, pseudo lounge chairs and light-brown shades create a vaguely retro look, while the silver service and views of Stephansdom remain the same. The international menu heavily features Austrian favourites, but its highlight is the exceptional Thai cuisine.

## EAST OF STEPHANSPLATZ

### BEIM CZAAK Beisl €

Map pp254-5  
☎ 513 72 15; 01, Postgasse 15; midday menus €6.50, mains €5.50-12.50; ⌚ 8.30am-midnight Mon-Fri, 1pm-midnight Sat; ↳ U1, U4 Schwedenplatz, j N, 1, 2, 21

Beim Czaak is a polished *Beisl*, and one of only a handful left in the Innere Stadt. Meat dominates the menu, and hard choices need to be made between the likes of the *Waldvierteler Schnitzel* (with fried bacon, onions and mushrooms) and the *Haus Schnitzel* (weighted down with ham, cheese, mushrooms and onions – yum). Standard Viennese vegetarian, such as *Eiernockerl* (egg pasta) and *Spinatknödel* (spinach dumplings), are also options. In summer take advantage of the umbrella-shaded tables on the tiny square out front.

### FIGLMÜLLER Beisl €€

Map pp254-5  
☎ 512 61 77; 01, Wollzeile 5; mains €6.50-14; ⌚ 11am-10.30pm (closed Aug); bus 1A  
Vienna, and the Viennese, would simply be a little less without Figlmüller. This famous *Beisl* has some of the biggest – and best – schnitzels in the business, and everyone knows it, including tour guides and hoteliers who direct tourists in their droves to

## MENU DECODER

### Useful phrases

Can you recommend a ...?	<i>Können Sie ... empfehlen?</i>
bar/pub	<i>eine Kneipe</i>
café	<i>ein Café</i>
restaurant	<i>ein Restaurant</i>
local speciality	<i>eine örtliche Spezialität</i>
A table for ..., please.	<i>Einen Tisch für ..., bitte.</i>
We have booked a table under the name ...	<i>Wir haben einen Tisch unter dem Namen ... reserviert.</i>
Do you have a menu in English?	<i>Haben sie eine Speisekarte in Englisch?</i>
I'm a vegetarian.	<i>Ich bin Vegetarier/Vegetarierin. (m/f)</i>
Is this dish spicy?	<i>Ist diese Speise scharf?</i>
What are the daily specials?	<i>Was sind die Tagesspezialitäten?</i>
I'd like the set menu, please.	<i>Ich hätte gerne das Tagesmenü, bitte.</i>
I'd like the bill, please.	<i>Ich würde gerne zahlen, bittet Zahlen, bitte.</i>
Cheers!	<i>Prost!</i>
Bon appétit.	<i>Güten Appetit.</i>
Can I have some more ..., please.	<i>Bitte noch ein ...</i>
Is this chair/table free?	<i>Ist der Sessel/Tisch frei?</i>
Is service included in the bill?	<i>Ist die Bedienung inbegriffen?</i>

### Basics

<i>essen</i>	to eat
<i>trinken</i>	to drink
<i>das Frühstück</i>	breakfast
<i>das Mittagessen</i>	lunch
<i>das Abendessen</i>	dinner
<i>das Menü Mittagsmenü</i>	fixed-priced menu/midday menu
<i>das Tagesmenü die Tageskarte</i>	menu of the day
<i>die Speisekarte</i>	menu
<i>die Weinkarte</i>	wine list

its front door. The rural decor is a little too contrived for some, and beer isn't served (only wine from the owner's own vineyard), but all in all it's an enjoyable experience.

### IMMERVOLL

Map pp254-5 **Austrian & International €€**  
% 513 52 88; 01, Weihburggasse 17; midday menus €7-9, mains €8-15; 11 noon-midnight; 12 U1, U3 Stephansplatz

Even though it changes daily, a menu strongly representing Austrian standards, and with a hint of Italian and Asian cuisine, consistently greets diners at this esteemed Innere Stadt eatery. Inside, the vaulted ceilings and subtle touches of interior design (by Hermann Czech, architect of nearby Kleines Café p141) create a surprisingly cosy space, but the best feature of all is the seating on Franziskanerplatz in summer.

## Suppe & Vorspeise

*Fritattensuppe*  
*Gemischter Salat*  
*Griessnockersuppe*  
*Kartoffel Erdäpfel Salat*  
*Leberknödelsuppe*  
*Rindssuppe*

## Hauptspeise/Hauptgerichte

*Backhendl*  
*Bauernschmaus*  
*Beuschel*  
*Blunzengröstl*  
*Erdäpfelgulasch*  
*Grammelknödel*  
*Rindsgulasch*  
*Schweinsbraten*  
*Schinkenfleckerln*  
*Semmelknödel*  
*Stelze*  
*Tafelspitz*  
*Tiroler Gröstl*  
*Wiener Schnitzel*  
*Zwiebelrostbraten*

## Nachspeise

*Apfelstrudel*  
*Germknödel*  
*Kaiserschmarrn*  
*Marillenknödel*  
*Mohr im Hemd*  
*Palatschinken*  
*Topfenknödel*

## Soups & Starters

clear soup with chives and strips of pancake  
raw vegetables with tart wine or vinegar dressing  
Clear beef soup with semolina dumplings  
potato salad  
liver dumpling soup  
clear beef soup

## Mains

fried breaded chicken  
platter of cold meats  
chopped offal with sauce  
blood sausage with potatoes and onions fried in a pan  
potato stew; sometimes includes meat  
pork dumplings  
thick beef soup  
roast pork  
ovenbaked ham and noodle casserole  
bread dumplings  
roast hock  
boiled beef, potatoes and horseradish sauce  
potatoes, onions and flecks of meat fried in a pan  
breaded veal cutlets (sometimes with pork or turkey)  
slices of roast beef smothered in gravy and fried onions

## Desserts

apple strudel  
yeast dumplings with poppy seeds  
sweet pancake with raisins  
apricot dumplings  
chocolate pudding with whipped cream and chocolate sauce  
crepes  
cheese dumplings

**HOTEL RIVIERA** Map pp254-5 **European €€**  
% 907 61 49; 01, Schönlaterngasse 13; midday menu €6, mains €10-15; 11 10-2am Mon-Sat; 12 U1, U4 Schwedenplatz, j N, 1, 2, 21 Neatly tucked away in the backstreets of the Innere Stadt is Riviera, a lovely little restaurant with plenty of charm and charisma. The menu is a creative blend of Italian and Austrian cuisine; homemade gnocchi with tomato-basil sauce or truf-

fle oil and Parmesan sits alongside grilled zander with carrot strudel, as do traditional options such as schnitzel or *Tafelspitz*. Seasonal ingredients feature heavily, so expect a selection of *Eierschwammerl* (chanterelle mushrooms), apricot, asparagus or wild-game dishes throughout the year. Service is fresh and unpretentious, the decor plain and very creamy. In summer Riviera shares the square outside with Beim Czaak.

**GRIECHENBEISL** Map pp254-5 **Beisl €€**  
% 533 19 77; 01, Fleischmarkt 11; mains €11-24;  
h 11-1am; b U1, U4 Schwedenplatz, j N, 1, 2, 21  
As the oldest guesthouse in Vienna (it first opened its doors in 1447), and once frequented by the likes of Ludwig van Beethoven, Franz Schubert and Johannes Brahms, Griechenbeisl is a firm fixture on the tourist trail. It's still a lovely haunt, with vaulted rooms, age-old wooden panelling and a figure of Augustin trapped at the bottom of a well stands just inside the front door. Every classic Viennese dish is on the menu, and in summer the plant-fringed front garden is the best place to be.

**NEU WIEN** Map pp254-5 **Austrian €€**  
% 512 09 00; 01, Bäckerstrasse 5; mains €16-19, menu €32; h 6pm-1am Mon-Sat; bus 1A, 2A, 3A  
Neu Wien is a plush new restaurant on the edge of the Innere Stadt's medieval quarter, with the look and feel of a lounge bar (low leather seats, well-stocked bar). The cuisine harks back to the days of the Habsburg empire, with the likes of roasted fillet of zander, fillet of Alp ox, and proper veal Wiener schnitzel filling the menu, but there are a few unusual dishes too, like mushroom *Gulasch* (goulash). After the meal, head downstairs to KIK (Kultur im Keller) for cabaret and live music.

## WE ALL SCREAM FOR ICE CREAM!

It's a sticky summer's day in the city – what's a visitor to do? Head for the nearest ice-cream parlour, as any hot-and-bothered Viennese would. These places are our favourites:

**Am Schwedenplatz** (Map pp254-5; % 533 19 96; 01, Franz-Josefs-Kai 17; ice cream from €1.70; h 10am-11pm Mar-Sep; b U1, U4 Schwedenplatz, j N, 1, 2, 21) Over 75 years in the ice cream business; huge selection of ice cream flavours, including those made without milk, with organic milk, and choices suitable for diabetics.

**Eissalon Tuchlauben** (Map pp254-5; % 533 25 53; 01, Tuchlauben 15; ice cream from €1.70; h 10am-11.30pm Mon-Sat, 11am-11.30pm Sun mid-Mar-Sep; bus 2A, 3A) Over 20 creamy ice-cream sorts that change with the seasons, completely nonsmoking, and a constant queue for takeaways that moves quickly.

**Gelateria Hoher Markt** (Map pp254-5; % 533 32 97-1; 01, Hoher Markt 4; ice cream from €1.70; h 7.30am-11.30pm Mon-Sat, 10am-11.30pm Sun; bus 1A, 2A, 3A) Thirty varieties, an assortment of elaborate sundaes, outdoor seating and picturesque surroundings.

**Tichy** (Map pp262-3; % 604 44 46; 10, Reumannplatz 13; ice cream from €1.50; h 10am-11pm mid-Mar-Sep; b U1 Reumannplatz) Ice-cream parlour of legendary status in Vienna. Pioneered the *Eismarillenknödel* (ball of vanilla ice cream with apricot jam centre) and has three varieties of diabetic-friendly ice cream.

**Zanoni Facincani** (Map pp258-9; % 406 82 31; 18, Währinger Gürtel 3; ice cream from €1.50; h 10am-11.30pm mid-Feb-mid-Oct; b U6 Alserstrasse, j 43) Authentic Italian ice cream, cheeky staff and over 40 flavours.

**Zanoni Luciano** (Map pp254-5; % 512 79 79; 01, Lugeck 7; ice cream from €1.70; h 7am-midnight; bus 1A, 2A, 3A) One of the biggest and best-known ice cream parlours in the city; despite its popularity its standard of delectable ice cream (around 35 varieties) hasn't dropped.

**EXPEDIT** Map pp254-5 **Italian €€**  
% 512 33 13-0; 01, Wiesingerstrasse 6; mains €8-25;  
h noon-midnight Mon-Fri, 6-midnight Sat; j 1, 2  
Expedit has successfully moulded itself on a Ligurian *Osteria* and become one of the most popular Italian restaurants in town. Its warehouse décor, with shelves stocked full of oil, pesto, olives and wine from Liguria, helps to create a busy yet informal atmosphere and a clean, smart look. Every day brings new, seasonal dishes to the menu, but count on a few divine vegetarian, meat and fish specialties. Reservations are recommended.

## KÄRNTNER STRASSE, GRABEN & KOHLMARKT

**TRZESNIEWSKI** Map pp254-5 **Fast Food €€**  
% 512 32 91; 01, Dorotheergasse 1; breads from €3; h 8.30am-7.30pm Mon-Fri, 9am-5pm Sat; b U1, U3 Stephansplatz  
Possibly the finest sandwich shop in Austria, Trzesniewski has been serving spreads and breads to the entire spectrum of Viennese (Kafka was a regular here) for over 100 years. Choose from 21 delectably thick spreads – paprika, tuna with egg, salmon, and Swedish herring are but a few examples – for your choice of bread, or simply pick a selection from those waiting ready-made. Plan on sampling a few; two

bites and they're gone. This branch is one of seven in Vienna.

## ROSENBERGER MARKT RESTAURANT

Map pp254-5 **Viennese Buffet €€**  
% 512 34 58; 01, Maysedergasse 2; meals around €10; h 10.30am-11pm; U1, b U2, U4 Karlsplatz, j D, J, 1, 2, 62, 65, bus 3A  
Rosenberger provides a huge array of ready-made pasta meals, cooked meats, salads, freshly squeezed juices and desserts to the hungry mouths of the Innere Stadt. While the food is good and filling, the main reason for visiting is the low cost; watch out for extras like bread and butter which can push up the price. The seating area is enormous and the layouts, which range from a traditional Viennese coffee house to a *Heuriger* cellar, are kitsch but fun.

## YOHM

Map pp254-5 **Asian €€**  
% 533 29 00; 01, Petersplatz 3; midday menu €16-20, mains €12-20; h noon-3pm & 6pm-midnight; b U1, U3 Stephansplatz, bus 2A  
A typical scene in Yohm: black-clad waiters glide from table to table, refilling glasses with celebrated Austrian wines as diners enjoy views of Peterskirche with their contemporary Asian cuisine. Sushi looms large on the menu, but consider ordering one of the kitchen's more creative offerings, something like udon noodles with Scottish salmon or fried duck roll with fresh mint and plum sauce. For all its class, it's a wonder that meals are served with cheap wooden chopsticks.

## MEINL AM GRABEN

Map pp254-5 **International €€€**  
% 532 33 34; 01, Graben 19; mains from €30, 3-course set menu €34; h 8.30am-midnight Mon-Wed, 8am-midnight Thu & Fri, 9am-midnight Sat; b U1, U3 Stephansplatz, bus 1A, 2A, 3A  
Ranked among the top five restaurants in the country, Meinl am Graben combines cuisine of superlative quality with an unrivalled wine list and views of the Graben. Head chef Joachim Gradwohl creates a daily menu of inviting dishes with delicate Mediterranean sauces and sweet aromas; the ingredients are the freshest of fresh, direct from the city's best gourmet supermarket just downstairs. The waiters professional to a fault, but the atmosphere is surprisingly relaxed and easy-going.



Würstelstand am Hoher Markt (p124)

## HOFBURG

**SOHO** Map pp254-5 **International €€**  
% 0676-309 51 61; 01, am Joseffplatz 1; menu €4.90-5.40; h 9.30am-4pm Mon-Fri; b U1, U2, U4 Karlsplatz, j D, J, 1, 2, 62, 65  
Soho is the Hofburg's canteen, with excellent food at canteen prices. Daily menus – one vegetarian, one meat – are invariably European based, but the occasional Asian dish sneaks in now and then. The simple wooden tables, splashes of colour and smattering of paintings combine to create an appealing look, and the service is welcoming and friendly. It's a little hard to find, however: follow your nose past the Schmetterlinghaus (p64) and it's directly west.

## NORTH OF HOFBURG

**SOUPKULTUR** Map pp254-5 **Soups & Salads €€**  
% 532 46 28; 01, Wipplingerstrasse 32; soups around €5, salads around €7; h 11.30am-3.30pm Mon-Thu, 11.30am-3pm Fri; bus 1A, 3A  
Soupkultur caters to office workers in search of a healthy bite on the run. Organic produce and aromatic spices are used to create eight different soups and six varieties of salads each week, which can range from red-lentil soup or traditional Hungarian goulash to Caesar salad or chicken and orange salad. There is a token seating area, but count on taking it away (a leafy park is just around the corner).



## JEWISH QUARTER & AROUND WÜRSTELSTAND AM HOHER MARKT

Map pp254-5 **Sausage Stand €**  
01, Hoher Markt; sausages from €3; h 7am-4am;  
bus 1A, 2A, 3A

Würstelstand am Hoher Markt attracts people from all walks of life with its consistently good sausages, central location and long opening hours. Try the *Käsekrainer*, a hearty sausage infused with cheese; it can be a messy affair, but something you won't forget in a hurry. If you're feeling cocky, order it with *Eitrigel mit an Buckl* (loosely translated, it's the equivalent of 'a hunchback full of pus') which will get you the sausage plus the highly prized end of the bread loaf – or an unintelligible Viennese insult.

## MASCHU MASCHU

Map pp254-5 **Oriental/Israeli €**  
% 533 29 04; 01, Rabensteig 8; mains €3-8;  
h 11.30am-midnight Sun-Wed, 11.30-4am Thu-Sat;  
b U1, U4 Schwedenplatz, j N, 1, 2, 21  
Speedy service, a relaxed atmosphere, and the freshest falafels, hummus and salads are the keys to Maschu Maschu's success. This branch on Rabensteig, with its meagre number of tables, is better used as a takeaway joint (grab the best pitta falafel

## MENSEN

*Mensen* (university cafeterias) are open to the general public and provide the cheapest sit-down meal in the Innere Stadt. Normally they only open Monday to Friday and offer a limited range of two or three daily specials, including a vegetarian choice. The food won't win any awards, but it's filling and, to drive a point home, cheap. These are three of the bigger *Mensen*.

**Universität Mensa** (Map pp254-5; % 406 45 94; 01, Universitätsstrasse 7; full meals around €8; h lunch Mon-Fri; b U2 Schottentor, j 37, 38, 40, 41, 42, 43, 44) Take the doorless, continuous lift to the 6th floor (which is worth the trip in itself).

**Katholisches Studenthaus Mensa** (Map pp254-5; % 408 35 85; 01, Ebendorferstrasse 8; mains €3.50-5.50; h lunch Mon-Fri, closed Aug-mid-Sep; b U2 Schottentor, j 37, 38, 40, 41, 42, 43, 44)

**Music Academy Mensa** (Map pp254-5; % 512 94 70; 01, Johannesgasse 8; mains €4-5; h lunch Mon-Fri, only to 1.30pm during summer holidays; j 1, 2) You may be lucky enough to hear music students rehearsing one classical piece or another over lunch.

in Vienna and stroll the old Jewish quarter), while the Neubaugasse branch (Map pp260-1; % 990 47 13; 07, Neubaugasse 20; mains €4-18; h 11am-midnight; b U3 Neubaugasse) is a fully fledged restaurant with sunny streetside seating and a menu loaded with lamb cutlet dishes.

**BODEGA MARQUÉS** Map pp254-5 **Spanish €€**  
% 533 91 70; 01, Parisergasse 1; tapas €3.50-15;  
h 5pm-1am Mon-Sat; bus 2A, 3A  
Calamari specialities, *Gambas* (shrimps) and over 30 different tapas straight from Spain help make Bodega Marqués an excellent choice for dining in the Innere Stadt. The 120 varieties of wine also do their part, but the sheer volume of choice can be overwhelming. The vaulted ceilings and subdued lighting create a romantic atmosphere, except on Friday and Saturday nights when live flamenco music is featured.

**EN** Map pp254-5 **Japanese €€**  
% 532 44 90; 01, Werdertorgasse 8; midday menus €8-9.50, mains €8-15; h 11.30am-2.30pm, 5.30-10.30pm Mon-Sat; bus 3A  
A Tokyo chef and Hokkaido staff have banded together to create an exceptionally good Japanese restaurant in a quiet corner of the Innere Stadt. The 14 varieties of sushi (including octopus and sweet shrimp) are well above par; unlike many places in Vienna, EN is generous with the fresh fish and stingy on the rice. The wasabi is nicely sharp but not overpowering, the gyoza delightful, and some warm sake or *genmaicha* (green tea with roasted rice) makes a perfect accompaniment. The atmosphere is suitably peaceful and respectful.

**WRENKH** Map pp254-5 **Vegetarian €€**  
% 533 15 26; 01, Bauernmarkt 10; midday menus from €7.70, mains €10-18; h 11.30am-11.30pm Mon-Sat; b U1, U3 Stephansplatz  
Wrenkh has been leading the way in vegetarian cuisine for years but its owner, Christian Wrenkh, recently decided to introduce a handful of meat and fish dishes to the menu. The quality and presentation is still exquisite though, and everything is prepared with organic produce. Choose from the vibrant front section with its glass walls and chatty customers, or the quieter rear room with its intimate booths. Self service and takeaway is also available from noon to 4pm Monday to Friday.

## A GOOD START TO THE DAY

The Viennese like a good weekend brunch, and can spend hours over coffee and croissants. The following places are all excellent for breakfast or brunch (as are many places on the Naschmarkt), whether your choice be hearty or healthy:

**Breakfast Club** (p131) Restaurant devoted to the first meal of the day, with ten choices and a separate menu aimed at children.

**Das Möbel** (p158) Huge breakfast buffet to set you going for the day, with breads, spreads, sheep's cheese, sausage, cereals, eggs, eight juices, 18 teas and the usual coffee selection.

**Do-An** (p129) Glass box on the Naschmarkt with an international array of breakfasts, easy-going air and plenty of passers-by; tables are hard to come by on sunny Saturday mornings.

**Kent** (p136) Turkish breakfasts in huge garden: of the six omelette choices, *Melemen* (omelette with tomato and paprika) comes out on top, but the *Kent Kahvalti* (sheep's cheese, sausage, tomatoes, eggs, olives, tea or coffee) is the definitive Turkish breakfast.

**Mas!** (p159) From 10am to 4pm Sunday Mas! puts on an all-you-can-eat Mexican buffet (€18) of cereals, omelettes, cheeses, sausage, fruits, cakes and coffee; sit back and enjoy it all day.

**LIVINGSTONE** Map pp254-5 **Californian €€**  
% 533 33 93; 01, Zelikagasse 4; mains €14-19;  
h 5pm-4am; j 1, 2, bus 3A  
A creative menu and long hours (the kitchen closes at 3.30am) have helped keep Livingstone on Vienna's culinary short list for some time. Strips of marinated beef with ginger sits comfortably alongside Japanese soba noodles and the chilli-burger, and in between servings it's possible to nip in for a wee drab of whiskey at bar Planters next door.

**ZUM SCHWARZEN KAMEEL**  
Map pp254-5 **International €€**  
% 533 81 25; 01, Bognergasse 5; sandwiches around €3, soups €6, mains from €20; h 8.30am-midnight Mon-Sat; bus 1A, 2A  
Zum Schwarzen Kameel is a strange combination of deli/sandwich shop and highbrow wine bar. The high-society set who frequents this place normally nibble on sandwiches at the bar while pondering which *Achterl* (glass of wine) to select from the lengthy list. Soups are available to go, while more substantial dishes are offered in the wood-panelled dining area upstairs.

## RINGSTRASSE

There aren't a lot of eating options on the Ringstrasse – this prestigious street caters more to grand civic buildings, luxury hotels and expensive car dealerships – but the few choices available are of the highest standard.

The MuseumsQuartier is a tad more relaxed. Home to innovative cafés and hip restaurants, it attracts a younger crowd intent on lingering over coffee, food and conversation, and possibly engaging in a bit of talent spotting.

## SCHOTTENTOR TO PARLAMENT

**VESTIBÜL** Map pp254-5 **International €€€**  
% 532 49 99; 01, Dr-Karl-Lueger-Ring 2; evening menus from €39, mains €16-24; h 11.30am-midnight Mon-Fri, 6pm-midnight Sat; j D, 1, 2  
Vestibül takes pride of place in the southern wing of the Burgtheater. The interior is a heady mix of marble columns and chandeliers, and is topped off with a glorious sparkling mirrored bar. The menu features anything from good old Wiener schnitzel to octopus tartare with gherkin-mango salad, and it's hard to make a wine choice because the dozens on offer all look inviting. Reservations are recommended.

## MUSEUMSQUARTIER

**KANTINE** Map pp254-5 **Café €**  
% 523 82 39; 07, Museumsplatz 1; daily menus €5.90-6.90, pitta breads €4.50-9; h 10am-midnight Sun-Wed, 10-2am Thu-Sat; b U2 Museum-quartier, U2, U3 Volkstheater  
An upbeat café-bar housed in the former stables of the emperor's personal steeds, Kantine is the most laid-back spot to eat



Interior of Una (this page)

striking stables they are, with gorgeous Turkish tiles, arched ceilings and massive windows. The light menu features simple but carefully prepared fare, such as pasta dishes, vegetarian strudels, and seasonal specialities. The wine list is commendable and the atmosphere, and staff, refreshingly unpretentious.

## EAST OF THE DANUBE CANAL

Leopoldstadt, Vienna's 2nd district, contains the lion's share of restaurants east of the Danube Canal. It's within easy striking distance by foot of the Innere Stadt, and has none of the pomp and ceremony of its larger and more illustrious neighbour. It's also a district slowly cultivating a cosmopolitan outlook, which is reflected in its restaurants. Across the Danube, options start to thin out, aside from the *Heurigen* neighbourhoods of Strebersdorf and Stammersdorf, but a few traditional *Gasthäuser* (guesthouses) line the banks of the Alte Donau.

in the MuseumsQuartier. If the fresh daily menu – typically an Asian or Viennese dish with a vegetarian or fish choice thrown in – is sold out, meat- and salad-filled pitta breads will fill the gap. Grab a cocktail from the extensive list and make good use of the outdoor patio on MQ's main square.

**HALLE** Map pp254-5 International €  
% 523 70 01; 07, Museumsplatz 1; midday menus €7, mains from €7; h 10-2am; U2 Museumsquartier, b U2, U3 Volkstheater  
Managed by the owners of Motto (p131), Halle is the resident eatery of the Kunsthalle. The interior has plenty of optical tricks, like cylindrical lamps and low tables, and the kitchen churns out antipastos, pastas, salads and Asian dishes to eager tourists and Vienna's 'see and be seen' crowd. On steamy summer days and it's usually a fight for an outside table between the Kunsthalle and MUMOK.

**UNA** Map pp254-5 Café €€  
% 523 65 66; 07, Museumsplatz 1; mains €7-15; h 9am-midnight Mon-Fri, 10am-midnight Sat, 10am-6pm Sun; b U2 Museumsquartier, U2, U3 Volkstheater  
Una resides in one of the original wings of the Habsburg imperial stables, and what

**CONTOR** Map pp258-9 Spanish €€  
% 219 63 16; 02, Leopoldgasse 51; tapas €4-8; h 5pm-1am Mon-Thu, 5pm-2am Fri, 10am-2am Sat; bus 5A

Contor is a cosy and intimate tapas bar right on the Karmelitermarkt. Its delectable tapas are perfectly complimented by around 40 wines (from Spain, Italy and Austria), the freshest cheese from Lower Austria and the occasional impromptu guitar concert. Perfect for a romantic evening.

**STRANDGASTHAUS BIRNER**  
Map pp252-3 Viennese €€  
% 271 53 63; 21, An der Oberen Alten Donau 47; midday menus €5, mains €5-12; h 9am-11pm Thu-Tue summer, 9am-10pm Thu-Tue winter; b U6 Floridsdorf, j 26

Like the Schweizerhaus (opposite), Strandgasthaus Birner is a legend in Vienna. Its sun-drenched terrace overlooking the Alte Donau is one of the finest spots in summer, and the fish specialities from the kitchen irresistible; don't pass up a chance to try one of the sublime fish soups. Be aware that summer and winter opening times aren't date-specific but rather determined by the weather.

**GESUNDES** Map pp254-5 Organic/Vegetarian €  
% 219 53 22; 02, Lilienbrunnngasse 3; midday menus €7.60-9.60; h 9am-3pm Mon-Sat; b U1, U4 Schwedenplatz, j N  
Healthy food, a healthy ambience and a healthy attitude prevail at Gesundes, a tiny organic eatery and shop across the canal from the Innere Stadt. Vegetarian and vegan dishes are prepared using the principles of the five Chinese elements (wood, fire, earth, metal, water) to strike a balance of wellbeing in the body; the menu

changes daily but expect lightly spiced earthy dishes (polenta, rice, potatoes, vegetables) complimented by freshly squeezed fruit juices. Cooking courses are also available (p128).

**SCHWEIZERHAUS** Map pp258-9 Austrian €€  
% 728 01 52; 02, Strasse des Ersten Mai 116; mains €8-15; h 11am-11pm Mon-Fri, 10am-11pm Sat & Sun mid-Mar–Oct; b U1 Praterstern, j 0, 5, 21  
Every Viennese knows the Schweizerhaus. It's famous for its massive, tree-shaded

### ÖSTERREICHER IM MAK

It's not unusual for a restaurant to be named after the head chef, but it is if the chef doesn't own the premises. So respected is the cooking of Helmut Österreicher that the newly renovated café of MAK renamed itself *Österreicher im MAK* (Map pp254-5; % 714 01 21; 01, Stubenring 5; mains around €20; h 10am-1am; b U3 Stubentor, j 1, 2) in fullest of confidence. Österreicher, arguably the top chef in the country, has been in the business for decades. He has worked at the Hotel Sacher, taken Steirereck im Stadtpark (p129) to the top of Austria's restaurant scene, and collected numerous awards, including Gault Millau's 'Cook of the Decade' in 2001. Now, as resident head chef in *Österreicher im MAK* – a contemporary take on the traditional Viennese *Beisl* – he is using his exceptional culinary talents to bring Viennese cuisine to the fore; the restaurant uses solely Austrian products (aside from seafood) and creates both classical and modern Viennese dishes. He filled us in on his new restaurant and the city's dining scene.

**Lonely Planet:** *Österreicher im MAK* focuses on Viennese cuisine, why is this?  
**Österreicher:** There is a 'Back to the Roots' trend in the city's dining scene and Viennese cuisine is very modern and in great demand. People are turning towards simplicity in their food, and are once again looking for indigenous dishes.

**Lonely Planet:** Your menu features both classical and modern Viennese cuisine – can you give a brief overview of the two?  
**Österreicher:** Classical Viennese cuisine is dishes that are identical to the old recipes, not changed in any way, whereas modern Viennese cuisine integrates the spirit and style of classical Viennese but doesn't limit itself to regional products, creatively introducing new ones.

**Lonely Planet:** Austrian and Viennese food is often regarded as hefty portions of heavy food, yet MAK has gone for smaller servings with an emphasis on simplicity and taste. Why?  
**Österreicher:** Austrian cuisine is no heavier – or lighter – than food from other countries. We try not to cook common servings because we want to give our guests the opportunity to try several courses. People are also going for smaller servings because of a higher awareness of health.

**Lonely Planet:** How important are seasonal ingredients in Austrian cooking?  
**Österreicher:** Seasonal ingredients are essential in good home-style cooking – it is not possible without them. It is the clock inside of cooks, it is a matter of course!

**Lonely Planet:** How have you seen the Viennese dining experience change over the past five years? How have you seen the eating habits of the Viennese change?  
**Österreicher:** The Viennese are now very open-minded and eager to try different styles of cuisine. Favourite restaurants often change, but there is a longing for traditional cuisine. Many Viennese are also very food health-conscious.

**Lonely Planet:** What do you see for the future of Viennese cuisine?  
**Österreicher:** I see the future of Viennese cuisine as a flavourful high-class cuisine, a cuisine with plenty of regional influences from the former monarchy. When we keep cooking in our pure cultural style our cuisine will always endure.

**Lonely Planet:** What's your favourite Austrian dish? What do you like to cook at home?  
**Österreicher:** It is Viennese onion roast (*Zwiebelrostbraten*)! I like to cook salads & vegetable dishes at home.

garden, which is constantly full, but it's more famous for what it serves: *Hintere Schweinsstelze* (roasted pork hocks). These gargantuan chunks of meat on the bone (€14.30 per kg, 750g minimum), best served with mustard and freshly grated horseradish, taste supremely better than they sound and are best shared between two. There are also chicken, beef and fish dishes, but vegetarians will have to stick to starters and salads. Wash it all down with draught Budweiser (the Czech stuff) direct from the barrel.

### SCHÖNE PERLE Map pp258-9 Neo-Beisl €

€ 243 35 93; 02, Grosse Pfarrgasse 2; midday menus €7, mains €7-11; h noon-midnight Mon-Fri, 11am-midnight Sat & Sun; bus 5A  
Schöne Perle (beautiful pearl) has the look and feel of a well-designed student cafeteria, but the food is by no means as basic or as bland. Classic Austrian dishes, such as *Tafelspitz* and *Zwiebelrostbraten*, are mixed in with vegetarian and fish mains, and all are created with organic produce. Wines are from Austria, as are the large array of juices. Unusually for a Viennese restaurant, dogs are forbidden and kids welcome.

### LUSTHAUS Map pp262-3 Austrian €€

€ 728 95 65; 02, Freudenau 254; mains €8.70-18; h noon-11pm Mon-Fri, noon-6pm Sat & Sun May-Sep, noon-6pm Thu-Tue Nov-Mar; bus 77A  
The Lusthaus is a former hunting lodge from the Habsburg days, with an abundance of 19th-century elegance. The menu is a mix of hearty Austrian specialties and lighter options: Wiener schnitzel is of course present, but so is *Steirischer Backhendlsalat* (Styrian chicken salad) and *Trüffel-Gnocchi* (truffle-gnocchi). Count on plenty of seasonal dishes too. The Lusthaus is in the heart of the Prater and best visited in combination with a long walk in the park.

## INSIDE THE GÜRTEL

As with shops and bars, this is the area where Vienna's cuisine culture likes to experiment. It's been at the forefront of the city's eating scene for some years, and the trend continues unabated – Persian, Chinese, Japanese, Italian, French, Bohemian and, of course, a healthy dose of Austrian

are here to sample, scintillate and satisfy. Quality is generally high, as is the standard of service, and many places are relaxed, young and accommodating.

A major concentration of eateries is centred on the Naschmarkt, Vienna's premiere food market; the sights, smells and spices here are highly evocative – a perfect aperitif for dining out. Summer Stage (Map pp258-9; 09, Rossauer Lände; h 5pm-1am May-Sep; b U4 Rossauer Lände), on the banks of the Danube Canal, is another spot for indecisive diners. Its diverse range of restaurants, which set up temporary stands over the summer months, and festive atmosphere (there's regular jazz and classical concerts in the evening) make it an appealing destination.

## LANDSTRASSE

### GASTHAUS WILD Map pp254-5 Neo-Beisl €€

€ 920 94 77; 03, Radetzkyplatz 1; midday menus €7, mains €7-19; h 10am-1am; j N, O  
Unassuming Radetzkyplatz is home to Gasthaus Wild, a former dive of a *Beisl* but now a sensational restaurant. Its dark, wood-panelled interior has been scrubbed and polished and the menu upgraded to not only include favourites like *Gulasch* and *Schnitzel mit Erdäpfelsalat* (schnitzel with potato salad), but also more imaginative dishes which change regularly. The ambience is relaxed, the staff welcoming and the wine selection good.

## COOKING COURSES

Like something you've tried and want to reproduce it at home? Here's where you can learn a few cooking tips from old hands:

**Babettes** (p186; courses €100-120) Offers evening courses for a variety of cuisines including Viennese; the end result is a five-course meal.

**Gesundes** (p127; courses €48) Evening courses cover the five elements, vegetarian/vegan/microbiotic cuisine and all-round healthy cooking.

**Kim Kocht** (p135; courses €110) Try a 90-minute cooking course with Vienna's queen of organic Asian cuisine. Places are scarce so plan ahead.

**Wrenkh** (p124; courses from €75) Learn from Vienna's best vegetarian chef, including his tips on breakfasts.

## STEIRERECK IM STADTPARK

Map pp254-5 Austrian €€€

€ 713 31 68; 03, Steirereck im Stadtpark; mains €20-40, menus from €85; h noon-3pm, 7pm-midnight Mon-Fri; b U3 Stubentor, j 1, 2  
A gourmet restaurant of some repute, Steirereck im Stadtpark has been wowing diners for years and surprised many by moving to its current location in peaceful Stadtpark a couple of years ago. Lunch and dinner are a six-course affair (usually with two choices per course), with seasonal cuisine leading the way. An accompanying course of wine is an additional €50. Also of interest is the riverside Meierei (named after the nightclub formerly located here) milk bar; it lurks at the back of the restaurant and offers an amazing 150 cheeses and outstanding desserts.

## WIEDEN

### DO-AN Map pp254-5 Café €

€ 585 82 53; 04, Naschmarkt 412; breakfast €4-6, salads €4.80-6.60; h 8am-10pm Mon-Sat; b U4 Kettenbrückengasse  
Do-An's menu is so successful it's hardly changed in the six years it's been open. Excellent Illy coffee is a perfect starter, followed by a range of simple sandwiches and salads, but you might be tempted to skip straight to one of the breakfasts from around the globe: the American reads more like a traditional English fry-up and the Continental is a nice, light starter of bread and spreads. Like Naschmarkt Deli (below), Do-An is a rectangular aquarium with huge glass walls and a steadfast following which enjoys the relaxed vibe and sunny corners.

### NASCHMARKT DELI Map pp254-5 American €

€ 585 08 23; 04, Naschmarkt 421; sandwiches €4-7, mains €6-9; h 8am-midnight Mon-Sat; b U4 Kettenbrückengasse  
One of Vienna's many eateries with bars, Naschmarkt Deli has cornered the Naschmarkt snack market. Sandwiches, falafel wraps, big baguettes and quick soups (lentil soup is a good bet) fill the menu, but the most space is left for a heady array of breakfasts. Come Saturday morning this glass box overflows with punters waiting expectantly for the Continental or English breakfast. Connoisseurs will note the latter is incomplete – no tomatoes, mushrooms, or baked beans. Shame.

### MR LEE Map pp254-5 Asian €

€ 581 45 60; 04, Naschmarkt 278; mains €6-10; h 10.30am-10.30pm Mon-Sat; b U1, U2, U4 Karlsplatz  
If the smells wafting from the door of this small Asian diner don't pull you inside, there's a good chance the smiling, friendly staff greeting passers-by will. The menu wanders across much of Asia, taking in Japanese sushi, Thai green curries and Chinese noodle dishes. Take a pew inside and watch the cooks prepare your meal in front of your eyes, or a table outside and enjoy the hustle and bustle of the Naschmarkt.

## CHANG ASIAN NOODLES

Map pp262-3 Asian €

€ 961 92 12; 04, Waaggasse 1; midday menus €5.70-6.90, mains €6.50-10; h 11.30am-3pm, 5.30-11pm Mon-Sat; j 62, 65  
Chang is a small, well-established Asian diner a short walk from the Innere Stadt. The venue is bright, open, uncomplicated and highly relaxed, while the service is quick and attentive. Noodles (either fried or in a soup) are the mainstay of a menu spanning the Asian continent (at least from China to Singapore) – expect plenty of chicken, prawns (both baby and tiger) and vegetable choices. Everything is available for takeaway.

### TOKO RI Map pp254-5 Japanese €

€ 587 26 16; 04, Naschmarkt 261-263; midday box €7-9, sushi, sashimi & maki €5-9; h 11am-11pm Mon-Sat; b U1, U2, U4 Karlsplatz  
Toko Ri consistently delivers some of the best sushi in the city, despite the mounting competition. Fresh sushi, sashimi and *maki* (nori rolls) are the mainstay of the menu, but Korean dishes are also available. The buzzing surroundings of the Naschmarkt are also a big hit with diners, but if this doesn't suit, grab something to go.

### INDIAN PAVILLON Map pp254-5 Indian €

€ 587 85 61; 04, Naschmarkt 74-75; mains €7-13; h 11am-6.30pm Mon-Fri, 11am-5pm Sat; b U1, U2, U4 Karlsplatz  
Indian Pavillon is easily the smallest Indian in the city, but it's also the best. Using the freshest ingredients direct from the Naschmarkt, it whips up a storm of soups (the lentil soup is a must), lamb and chicken curries, biryanis, and *thali* (platters), all of



## VIENNA'S BEST SCHNITZELS

- Figlmüller (p119) – central and touristy, but the schnitzels still wow the critics
- Gasthaus Wickerl (p135) – schnitzels like *Mutter* used to make, served in relaxed surroundings
- Schloss Concordia (p136) – quantity *and* quality – the biggest range in the city, and very, very good
- Zu den Zwei Liesln (p133) – gigantic schnitzels loved by high rollers and students alike
- Zum Alten Fassl (opposite) – touch of class, and a gorgeous garden to boot



which can be washed down with a cold Cobra beer. While the dishes have certainly been tempered for the Viennese palate, there's still enough bite to please. The handful of tables fill up quickly, so you may have to be happy with takeaway.

**UBL** Map pp260-1 Beisl €  
 % 587 64 37; 04, Pressgasse 26; mains around €10; h noon-2pm, 6pm-midnight; bus 59A  
 This much-loved *Beisl* is a favourite of the Wieden crowd. Its menu is heavily loaded with Viennese classics, such as *Schinkenfleckerl*, *Schweinsbraten* and four types of schnitzel, and is enhanced with seasonal cuisine throughout the year. You could do worse than finish the hefty meal off with a stomach-settling plum schnapps. The quiet, tree-shaded garden is wonderful in summer.

**TANCREDI** Map pp260-1 Neo-Beisl €€  
 % 941 00 48; 04, Grosse Neugasse 5; mains €7-16; h 11.30am-2.30pm, 6pm-midnight Tue-Fri, 6pm-midnight Sat; j 62, 65  
 This former *Beisl* attracts a more affluent clientele with lovingly prepared regional and fish specialities, seasonal fare (the chef casually but confidently told us 'it's a mix of cuisines, but generally what's in season'), *bio* (organic) products and an extensive range of Austrian wines. The harmonious

surroundings are the icing on the cake: warm, pastel-yellow walls, stripped-back wooden floors, fittings from yesteryear and a tree-shaded garden that fills up quickly in summer. The entrance is on Rubengasse.

**AROMAT** Map pp260-1 International €€  
 % 913 24 53; 04, Margaretenstrasse 52; menus €7.50, mains €10-15; h 11am-10pm Tue-Sun, closed mid-Jul-Aug; bus 59A  
 Fusion cooking is the mainstay of this funky little eatery. A mixture of Upper Austrian and Vietnamese cuisine fills the menu, but that's as certain as anyone can be with a menu that changes daily with the whims of the chef. The food, which is always fresh, is cooked right in front of diners (the kitchen is open for all to see), and often caters for those with an intolerance to wheat and gluten. The charming surroundings feature simple Formica tables, 1950s fixtures, a blackboard menu, and one huge glass frontage. Personable staff help to create a convivial, bar-like atmosphere.

**CHANG ASIAN DUCK** Map pp262-3 Asian €€  
 % 208 70 93; 04, Waaggasse 3; mains €13-16, set menus €22-30; h 11.30am-3pm, 5.30-11pm Mon-Sat, 5.30-11pm Sun; j 62, 65  
 Chang Asian Duck is the classier brother of Chang Asian Noodles (p129), with soothing shades of red and brown, an intimate atmosphere, and a focus on floral art. The cuisine is wok-based, and as the name suggests, the speciality here is duck; duck breast in a tangy orange sauce and grilled-duck curry are both highlights, but the godly Beijing duck, which must be ordered two days in advance to allow proper marination, tops the bill. After the meal retire to the lounge bar downstairs for cocktails.

**UMAR** Map pp254-5 Fish €€  
 % 587 04 56; 04, Naschmarkt 76; midday menu €10-13, mains €8-35; h 10am-midnight Mon-Sat; b U1, U2, U4 Karlsplatz  
 Umar ranks as one of the best fish restaurants in the business, and puts nearby Nordsee (a German fast-food chain specialising in seafood) to shame. Importing its products direct from Italy and Turkey, it's able to offer the freshest fish around, which is usually served whole. Seafood is also available; it's hard to make a choice between mussels in white-wine sauce and

giant shrimps fried in herb butter. Seriously good wines from the Wachau (p205) round off the eating experience nicely.

**MARGARETEN BREAKFAST CLUB** Map pp254-5 International €  
 % 581 26 92; 05, Schleifmühlgasse 12-14; breakfasts €5.50-6.50; h 8am-2pm Mon-Fri, 6am-3pm Sat & Sun; bus 59A  
 Mix and match from an international range of ten breakfasts at this compact New York-style breakfast joint on lively Schleifmühlgasse. The Vienna Special of bread roll, honey, egg, seasonal fruit and *Melange* (milky coffee) is a fine choice, but is completely outdone by the BC Royal (salmon rolls, onions, hard boiled egg, toast and sekt). Kids will also love it: there's a small bar especially designed for the little ones, and a separate menu, too.

**AMACORD** Map pp254-5 Viennese & International €  
 % 587 47 09; 05, Rechte Wienzeile 15; breakfast €4.70-8, mains €6.40-13; h 10am-2am; b U1, U2, U4 Karlsplatz, bus 59A  
 This small cellar café has been around for donkey's years. It's popularity stems from its convivial vibe, friendly staff, lovely vaulted ceilings, comfy surroundings and good, affordable food. Viennese classics are mixed in with a healthy range of Italian pastas, and the salad selection is extensive. However, some will find the smoke overpowering as the evening rolls on, and trying to find a seat on a Saturday morning is a fruitless enterprise.

**ZUM ALTEN FASSL** Map pp260-1 Beisl €€  
 % 544 42 98; 05, Ziegelofengasse 37; midday menus €5.70-7, mains €7-14; h 11.30am-3pm, 5pm-midnight Mon-Fri, 5pm-midnight Sat, noon-3pm, 5pm-midnight Sun; bus 13A  
 With its private garden amid residential houses and polished wooden interior (typical of a well-kept *Beisl*), Zum Alten Fassl is worth the trip just for a drink. But it would be foolish to visit and not sample a menu loaded with Viennese favourites and regional specialities, like *Eierschwammerl* and *Blunzengröstl*. When it's in season, *Zanderfilet* (fillet of zander) is the chef's favourite, and shouldn't be missed. Round the evening off with unforgettable homemade *Topfen Palatschinken* (crepes with quark) smothered in vanilla sauce.

**ZU DEN 3 BUCHELN** Bohemian €€  
 Map pp260-1  
 % 587 83 65; 05, Wehrgasse 9; mains €8-13; h 6pm-midnight Mon-Sat; bus 59A  
 Bohemian and Russian cuisine is Zu den 3 Bucheln's speciality. The thick, juicy goulash is excellent, but for something more unusual try the blood sausage with red cabbage and roast potatoes or the Russian blinis (buckwheat pancakes with egg, cream, red onions and trout caviar). Czech beer flows freely all night and the list of desserts is extensive.

**ON** Map pp260-1 Asian €€  
 % 585 49 00; 05, Wehrgasse 8; mains €9-14; h 4.30pm-midnight Mon-Sat, noon-10pm Sun; bus 59A  
 With the look and feel of a *neo-Beisl* and creative, gluten-free Chinese cuisine, ON is onto a winner. The menu changes constantly with the whims of the head chef, but invariably a few vegetarian options sneak on and meat lovers should expect to make a choice between the likes of trout with ginger and garlic and *gan-bien* (fried) beef strips. The small, private garden is lovely in summer, but reservations are essential.

**COLOMBO HOPPERS** Sri Lankan €€  
 Map pp260-1  
 % 545 43 08; 05, Schönbrunner Strasse 84; lunch buffet €7.60, mains €9-16; h noon-2.30pm, 6-11pm Mon-Fri, noon-11pm Sat & Sun; bus 12A, 14A  
 Colombo Hoppers' appeal increased tenfold simply through the upgrading of their garden; instead of a few compromised tables, it now features neat cobblestones, shady trees, plenty of seating and a constant theatre of comings and goings from the nearby bike path. The Sri Lankan cuisine is meticulously prepared and presented, and the menu includes a high proportion of vegetarian dishes. Round off the evening's dining experience with a delightful almond-mango lassi.

**MOTTO** Map pp260-1 International €€  
 % 587 06 72; 05, Schönbrunner Strasse 30; mains €10-20; h 6pm-4am; b U4 Pilgramgasse, bus 59A  
 A fusion of Asian, Austrian and Italian cuisine is the centrepiece of Motto's popularity. The likes of garlic chicken with mango, papaya, and tomato salsa, and grilled shrimps on Asian spinach salad certainly entice, but it's the fillet steaks (with chocolate-chilli sauce and mashed potatoes, no less) that win the



day. Motto has been 'in' – particularly with the gay crowd – for years, so reservations are recommended. Entrance is through the forbidding chrome door on Rüdigerstraße.

## MARIAHILF

**BAGEL STATION** Map pp254-5 **Fast Food €**

% 208 08 94; 06, Capistrangasse 10; bagels €1.50-4; h 8am-8pm Mon-Fri, 9am-7pm Sat, 10am-6pm Sun; b U3 Neubaugasse

Over 20 varieties of freshly baked and filled bagels are available at these bright-orange bagel shops. At the bottom end of the price scale is the classic cream-cheese bagel, at the upper end the classic New Yorker, with smoked salmon, cream cheese, cress and capers. In between anything is possible, from chicken, salami, roast beef and Brie to fresh salad. Coffee-to-go is a given and, unusually for Vienna, is also available with soy milk. There's another shop handily located in Alsergrund (Map pp254-5; % 276 30 88; 09, Währinger Straße 2-4; h 8am-9pm Mon-Fri, 9am-8pm Sat, 10am-6pm Sun; b U2 Schottentor, j 37, 38, 40, 41, 42, 43, 44).

**SAIGON** Map pp254-5 **Vietnamese €€**

Map pp258-9; % 585 63 95; 06, Getreidemarkt 7; midday menus €5-7, mains €7-16; h 11.30am-11pm Tue-Sun; b U1, U2, U4 Karlsplatz  
Saigon was one of the original Asian restaurants in Vienna and it is a testament to the quality of the food that it has not only weathered the influx of Asian places in the city, but actually grown. The second Saigon is in Ottakring (Map pp258-9; % 408 74 36; 16, Neulerchenfelder Straße 37; h 11.30am-10.30pm; b U6 Josefstädterstraße, j J). Both locations emphasise Vietnamese art and attentive service, and offer a selection of rice- and noodle-based dishes that seems unending. The duck is crispy and tender, the vegetables crunchy and fresh, and the noodle soups delicious – the *Pho Tai Bo* (beef noodle soup) is only more authentic in the motherland.

**RA'MIEN** Map pp254-5 **Asian €€**

% 585 47 98; 06, Gumpendorfer Straße 9; mains €7-16; h 11am-midnight Tue-Sun, closed Aug; b U2 Museumsquartier, bus 57A  
The designers of ra'mien went for a minimalist look, but somehow came out with a school cafeteria. Thankfully the chef's aren't

playing the game – the Asian fusion cuisine is a sheer delight. Choose from noodle soups and rice dishes during the day and a mixture of Thai, Japanese, Chinese and Vietnamese choices in the evening. ra'mien fills up quickly at night so it's best to book, but it should be no problem to wait for a table either; the lounge bar downstairs has regular DJs and stays open until at least 2am.

**SHALIMAR** map pp260-1 **Indian €€**

% 596 43 17; 06, Schmalzhofgasse 11; midday menu €5-6, mains €8-12; h 11.30am-2.30pm, 6-11.30pm; b U3 Zieglergasse  
Shalimar is an Indian restaurant of some standing amongst the many in Mariahilf. The food on offer crosses the entire subcontinent, but the speciality of the house is *Balti*, an Indian/Pakistani equivalent of wok cuisine cooked with generous portions of curry spice, onions, coriander and basil. In summer Shalimar's hidden garden – shaded by mature trees and guarded by pictures of Vishnu, Hanuman and Shiva – is a perfect antidote to Vienna's hot-and-bothered streets.

**SHANGHAI TAN** Map pp254-5 **Chinese €€**

% 585 49 88; 06, Gumpendorfer Straße 9; dim sum €3.80-4.50, mains €8-12; h 6pm-2am Mon-Thu, 6pm-4am Fri & Sat; bus 57A  
Tie Yang, owner of ra'mien, has created a slick, stylish Chinese restaurant in Shanghai Tan. The long list of dim sum is the menu's highlight, but a sprinkling of udon (thick noodles served in a soup) is also available. The devilishly dark and intimate interior is perfect for private liaisons, but sometimes makes it hard to see what you're eating. Downstairs is an opium den minus the opium – a chilled-out area with hidden corners and pillows for reclining.

**PICCINI PICCOLO GOURMET**

Map pp254-5 **Italian €€**  
% 587 52 54; 06, Linke Wienzeile 4; mains €8-19; h 11am-7.30pm Mon-Fri, 9.30am-2pm Sat; b U1, U2, U4 Karlsplatz  
'Gourmet' is a term all too frequently bantered around – these days gourmet pizzas, gourmet burgers, and even gourmet sandwiches are found on menus. But 'gourmet' fits perfectly to Piccini Piccolo. This is the finest antipasti restaurant in town, with around 40 different antipasti rolls, fish treats and stuffed vegetables to try. It

also knows its *Brunello* from its *Vino Nobile*, which, with 60 varieties of wine available, is a good thing. Its shop next door has been selling imported Italian foods since 1856.

## NEUBAU

**ST JOSEF** Map pp260-1 **Organic/Vegetarian €**

% 526 68 18; 07, Mondscheingasse 10; small/large menus €5.80/6.70; h 8am-7.30pm Mon-Fri, 8am-4pm Sat; j 49, bus 13A  
This super-friendly restaurant produces wholly organic and vegetarian food for a throng of happy diners. The menu changes daily – when we visited, sweet potatoes, vegetarian strudel, lentils and salad were among the choices. *Dinkel* (spelt) is used in some dishes to cater for wheat-intolerant patrons, and drinks like guarana cola and cranberry ginkgo help to wash everything down. Take a seat upstairs, downstairs, outside on the wooden benches, or get something to go.

**ZU DEN ZWEI LIESLN** Map pp260-1 **Beisl €**

% 523 32 82; 07, Burggasse 63; mains €5-10; h 11am-11pm; bus 48A  
A classic *Beisl* of legendary status, Zu den Zwei Liesln has been serving celebrities, politicians, office workers and students for decades. Six varieties of schnitzel crowd the menu (the *Haus Schnitzel*, filled with Gorgonzola, ham and pepperoni, will never fail to please, or stuff), but there are other Viennese options, and even two vegetarian choices. The wood panelling, simple wooden chairs and chequered tablecloths create a quaint and cosy interior, but the tree-shaded inner courtyard is more inviting in summer.

**GOLDMUND** map pp254-5 **Neo-Beisl €**

% 522 56 82; 07, Zitterhofergasse 8; mains €6-10; h 11.30am-3pm, 5.30pm-midnight Mon-Fri, 5.30pm-midnight Sat; b U2, U3 Volkstheater  
Goldmund is one of the new breed of *Beisl* in the city. It's light, bright and breezy ambience extends to its cooking; plenty of basil and olive oil in dishes creates the flair and taste of the Mediterranean. Vegetarian dishes, such as tomatoes with mushrooms and basil pesto, are always available, and organic juices and select wines round things off nicely. Reservations aren't necessary but are advisable, particularly if you're set on a table outdoors in summer.

**AMERLINGBEISL** Map pp254-5 **Beisl €**

% 526 16 60; 07, Stiftgasse 8; midday menus from €5, mains €7-10; h 9am-2am; U2, b U3 Volkstheater, bus 48A  
Amerlingbeisl's solid Austrian fare (and sprinkling of Italian pasta dishes) won't set your tastebuds alight but when combined with the setting, this is a lovely place to dine. Situated in the pedestrian quarter of Spittelberg, an old-worldly spot of tight cobblestone streets and quirky shops, the inner courtyard of this *Beisl* is a lush oasis. On balmy summer nights the roof slides back to allow more fresh air to enter.

**PODIUM** Map pp260-1 **International €€**

% 522 15 87; 07, Westbahnstraße 33; midday menus €6-7, mains €9-12; h 11-1am Mon-Fri, 7pm-1am Sat; j 49  
This designer restaurant and bar in the fashionable Neubau district has you sit in the lollipop chairs near the floor-to-ceiling windows or nestle into one of the big, comfy couches to the rear. Podium offers a small but imaginative menu that on some days can range from hamburgers to pumpkin curry with basmati rice. The crowd, which often just drops in for a drink and a chat, is arty and cultured.

**SCHON SCHÖN** Map pp260-1 **International €€**

% 0699 1537 7701; 07, Lindengasse 53; mains €8-18; h 11am-11pm Tue-Sat; b U3 Zieglergasse  
Dining is a social experience at this new eatery in Neubau. With only one table (seating 24) it's hard to avoid your fellow diners, but it only helps the conversation to flow freely. The imaginative cuisine changes daily but invariably includes a handful of vegetarian and meat or fish dishes (grilled bass with zucchini risotto, and *Palatschinke* with vegetables on the day we visited) presented with a designer's touch. Clean white lines that prevail through the building, which includes a hairdresser and clothing shop.

**GAUMENSPIEL** Map pp260-1 **International €€**

% 526 11 08; 07, Zieglergasse 54; midday menus around €8, mains €10-18; h 11.30am-2.30pm, 6pm-midnight Mon-Fri, 6pm-midnight Sat; j 49, bus 48A  
Gaumenspiel is an immaculate, modern *Beisl* with plenty going for it. The food is international with a heavy Mediterranean influence – try spinach dumplings with Parmesan and beetroot soup with Greek

yoghurt – and cooked with professionalism and care. The service is attentive without being overbearing and the whole eating experience is focused on enjoyment. There's a sense of calm and informality about the menu written on chalkboards, the décor that's light in detail and the handful of streetside tables used in the summer. Reservations for dinner are recommended.

## JOSEFSTADT

**CAFÉ DER PROVINZ** Map pp258-9 French €

% 944 22 72; 08, Maria Treu Gasse 3; crepes €3-4, galette €4-7; h 8am-11pm Mon-Fri, 9am-11pm Sat; j J, bus 13A

A charming little café near the Piaristenkirche (p92), Café der Provinz brings a touch of France to Vienna. Choose from sweet crepes, served with the likes of Nutella, chocolate, or honey, or sour *galettes* (buckwheat crepes, cooked on one side only) complemented by ham, cheese or egg. It's a sweet spot any time of the year – inside in winter it's warm and cosy and outside in summer the street-side seating is cool and breezy.

**SIDE STEP** Map pp258-9 Spanish €

% 0676 782 02 30; 08, Lange Gasse 52; tapas €3-7; h 6pm-2am Mon-Sat, 6pm-1am Sun; b U2 Rathaus, bus 13A

Forty tapas (both hot and cold) and 20 open wines make this slice of Spain in the heart of Josefstadt a real treat. The wine is attraction enough, but only the most stalwart dieter will be able to refuse the likes of balls of lamb in tomato sauce, shrimp with garlic sauce, or goat's cheese with homemade olive marmalade. The brick surroundings, easy-going air and excellent grappa are but icing on the cake.

**IL SESTANTE** map pp258-9 Italian €

% 402 98 94; 08, Piaristengasse 50; midday menus €6-7, mains €7-11; h 11.30am-11.30pm; bus 13A Enjoy a slice of Italy in Vienna. Take a seat, order from a long list of mozzarella-based pizzas (including white pizzas – without tomato sauce), watch the skilled pizza-makers spin the base like plates, then sit back with a glass of Montepulciano d'Abruzzo and wait for it to arrive from the wood oven. Choose a table indoors near the animated waiters or one outside on pretty Jodok-Fink-Platz, with Piaristenkirche as a backdrop.

**PARS** Map pp258-9 Persian €€

% 405 82 45; 08, Lerchenfelder Strasse 148; midday menus €7.10, mains €9-14; h 11am-midnight Mon-Sat; j 46

Pars is heavily patronised by Vienna's Persian community, giving it a stamp of authenticity. Persian cuisine, such as *Schek-ampareh* (eggplant filled with meat), *Lu-biapolo* (beans, lamb and rice) and a good selection of kebabs (shish, *Adana*, *Kubideh*), is complemented by over 30 varieties of quality Austrian wine. After the meal enjoy a puff on a hookah.

**SAMRAT** Map pp258-9 Indian €€

% 408 47 41; 08, Florianigasse 20; midday buffet €6.50, mains €9-14; h 11.30am-2.30pm, 6-11pm Mon-Sat; b U2 Rathaus

The inviting aromas wafting from Samrat's open doors is testament to the heady spices used in its Indian cuisine. The clay-oven baked curries are certainly tempered for the Viennese palate, but all in all they're very good. The Indian music and trappings from the subcontinent are suitably evocative.

**KONOBA** Map pp260-1 Dalmatian €€

% 929 41 11; 08, Lerchenfelder Strasse 66-68; mains €8-19; h 11am-2pm, 6pm-midnight Sun-Fri, 6pm-midnight Sat; j 46

Few restaurants in the city come close to Konoba's expertise with fish. The Dalmatian chefs know their product inside out and always manage to serve the catch fresh from the pan so that it's neither too dry nor too raw. Zander and *Goldbrasse* (sea bream) are often on the menu, but expect to find a healthy array of seasonal dishes too. The open-plan interior helps create a convivial atmosphere despite the stuffy crowd.

## ALSERGRUND

**WIENER DEEWAN** Map pp258-9 Oriental €

% 925 11 85; 09, Liechtensteinstrasse 10; h 11am-11pm; b U2 Schottentor, j 37, 38, 40, 41, 42, 43, 44

Pakistani cuisine, cooked under the maxim 'good food, good mood', is one speciality of Der Wiener Deewan. The other is 'eat what you like, pay as you wish'. Two vegetarian and three meat dishes, accompanied by one dessert, are prepared daily and served in a buffet-style set-up; prices aren't set, and you can eat as much as you like. Most people

are generous with their money, as the likes of the *Lamb Karah* (diced-lamb curry), *Tinda* (pumpkin curry) and dhal *Masur* (red lentil dhal) are excellent and full of subtle flavours. The atmosphere, like the staff, is very relaxed and unobtrusive.

**VEGI RANT** Map pp258-9 Vegetarian €€

% 407 82 87; 09, Währinger Strasse 57; midday menu €6.20-8.90, mains €6-8; h 11.30am-6pm Mon-Fri; b U6 Währinger Strasse, j 40, 41, 42

A well-established restaurant with a strong nutritional bent, Vegi Rant has daily menus for hungry souls wishing to avoid meat. The food is imaginative, light and tasty; as the menu changes on a weekly basis (but always consists of a soup, main and dessert), expect anything from *Linsengulasch* (lentil goulash) to *Topfenlaibchen* (tofu loaf). While you're there, stock up on natural remedies and all sorts of healthy goodies at the health food store next door.

**GASTHAUS WICKERL** Map pp258-9 Beisl €€

% 317 74 89; 09, Porzellangasse 24a; midday menu €5.80, mains €7-15; h 9am-midnight Mon-Fri, from 10am Sat; j D

Wickerl is a beautiful *Beisl* with an all-wood finish and a warm, welcoming environment. Seasonal fare, such as *Kürbiscremesuppe* (cream of pumpkin soup) and *Kürbisgulasch* (pumpkin goulash) in autumn, *Marillenknoedel* in summer and *Spargel* (asparagus) in spring are mixed in with the usual Viennese suspects of *Tafelspitz*, *Zwiebelrostbraten* and veal and pork schnitzel. It's so good the city's top chefs dine here. If you can't make it to Alsergrund, stop in at Wickerl's small pavilion at Naschmarkt, Stand 525-529.

**FLEIN** Map pp258-9 Austrian €€

% 319 76 89; 09, Boltzmanngasse 2; mains €7-18; h 11.30am-3pm, 5.30pm-midnight; j 37, 38, 40, 41, 42

Every day brings a new menu to Flein, but it's safe to say it will always be from the creative school of cooking. When we visited, zucchini quiche and *Eierschwammerl* risotto satisfied the vegetarians, while grilled calamari and herbed lamb *Stelze* (hocks) pleased the meat eaters. The small garden, backing onto the French cultural institute, is peaceful and secluded despite

## BEST BEISLN

- Beim Czaak (p119)
- Gasthaus Wickerl (left)
- Quell (p136)
- Ubl (p130)
- Zu den Zwei Liesln (p133)

busy Währinger Strasse being so close at hand. In summer, book ahead to secure a table.

**STOMACH** Map pp258-9 Austrian €€

% 310 20 99; 09, Seegasse 26; mains €10-17; h 4pm-midnight Wed-Sat, 10am-10pm Sun; b U4 Rossauer Lände

Stomach has been serving seriously good food for years. The menu is filled with meat and vegetarian delights, such as Styrian roast beef, cream of pumpkin soup, and, when in season, wild boar and venison. The interior is authentically rural-Austrian, and the garden, all overgrown and uneven, has more character than some districts. The name 'Stomach' comes from the rearrangement of the word Tomaschek, the butcher's shop originally located here. Reservations are highly recommended.

**KIM KOCHT** Map pp258-9 Asian €€€

% 319 02 42; 09, Lustkandlgasse 6; set menus €42-59; h 6pm-midnight Mon-Fri; b U6 Währinger Strasse, j 40, 41, 42

Kim Kocht has been the talk of the town for years. Its Korean and Japanese cuisine is highly sought after in Vienna's culinary circles for its originality, quality and the creativity shown in presentation. The three-to-five-course menus are constantly changing, but often feature fish as the main, and organic produce is always used. The restaurant only seats 25 and its popularity means reservations at least one month ahead are essential; if this doesn't suit stop in next door at the Shop & Studio (% 319 34 02; meals €3-6.50; h 10.30am-midnight) for a quick snack of sushi, wok-vegetables or Thai noodles.

## OUTSIDE THE GÜRTEL

This area of Vienna is by no means bereft of fine restaurants, but you're not as spoilt for choice as you are within the Gürtel's border. There are benefits to eating in the suburbs –

prices drop, authenticity increases, and as a tourist you'll be a rarity, which will mean either smiles or stares, but invariably some friendly service.

Worthy of special note is not one restaurant but an entire neighbourhood – 'Little Turkey' – which is centred on the bustling Brunnenmarkt (p185) in the 16th district. Here Turkish bakeries and restaurants flourish through the patronage of Vienna's Turkish community and the many Viennese who flock here to sample the excellent cuisine.

## SIMMERING

**SCHLOSS CONCORDIA (KLEINE OPER WIEN)** Map pp252-3 Austrian €€

☎ 769 88 88; 11, Simmeringer Hauptstrasse 283; mid-day menu €7, mains €6-14; h 10am-1am; j 71, 72  
The gigantic stone Jesus that greets prospective diners to Schloss Concordia is a fitting welcome mat, what with the Zentralfriedhof directly opposite. It also sets the scene for inside: the bare wooden floors, gargantuan mirrors and stained-glass roof are suitably dated; when lit by candlelight in the evening it all creates a rather eerie picture. The overgrown garden at the rear only adds to the effect. The menu, which is crowded with schnitzels, will suit meat lovers; for a memorable experience, try *Degustationsmenü*, a hefty plate of different kinds of schnitzel. Thankfully there are a smattering of vegetarian options, too.

## RUDOLFSHEIM-FÜNFHAUS

**QUELL** Map pp260-1 Beisl €

☎ 893 24 07; 15, Reindorfgasse 19; mains €5-11; h 11am-midnight Tue-Sun; bus 12A, 57A  
Time stands still at Quell, a traditional *Beisl* in suburban Rudolfsheim-Fünfhaus. The panelled-wood interior looks untouched for years, the archaic wooden chandeliers and ceramic stoves wouldn't be out of place in the Museum für Volkskunde, and some guests look as though they've been frequenting the place since before the war. The menu is thoroughly Viennese, with *Schweinskotelett* (pork cutlets) and schnitzel featuring heavily, but there's also a surprising number of fish and vegetarian options. Genial staff and quiet streetside seating add to the ambience.

## OTTAKRING

**KENT** Map pp258-9 Turkish €

☎ 405 91 73; 16, Brunnengasse 67; mains €3-9; h 6am-2am; b U6 Josefstädterstrasse, j J  
Kent means 'small town' in Turkish, an appropriate name considering the hordes that frequent this ever-expanding Turkish restaurant. But it's impossible to blame people; in summer the tree-shaded garden is one of the prettiest in the city and the food is consistently top-notch. The menu is extensive, but highlights that jump out include shish kebab, *Ispanakli Pide* (long Turkish pizza with sheep's cheese, egg and spinach) and *Büyük Meze Tabagi* (starter plate as big as a main with baked eggplant, carrots, zucchini, rice-filled vine leaves, green beans, hummus and other delights). The vegetarian and breakfast selections will please most, and everything is available for takeaway. For late-night desserts, try the bakery next door, which keeps practical opening times: 24-hours a day, seven days a week.

**ETAP** Map pp258-9 Turkish €

☎ 406 04 78; 16, Neulerchenfelder Strasse 13-15; midday menus €5-7, mains €3.50-11; h 5-2am Sun-Thu, 5-4am Fri & Sat; b U6 Josefstädterstrasse, j J  
Etap might not have Kent's garden or its popularity, but it certainly has its authenticity and heavenly Turkish cuisine. Its pan dishes, such as *Tavuk Sote* (roasted chicken with tomatoes, paprika, mushrooms and rice), arrive piping hot to the table, the wood grill adds a lovely flavour to the likes of the shish kebab, and the stuffed zucchini with yoghurt are hard to pass over. The open buffet (€9) on Friday and Saturday (from 6pm onwards) is a smorgasbord of Etap's best dishes; after 9pm live music accompanies the feast.

## RESTAURANT WORLD

Map pp258-9 International €

☎ 06991 130 28 07; 16, Hofferplatz 5; midday menus from €4.80, mains €5-13; h 11am-3pm, 6-11pm Mon-Fri, 6-11pm Sat; j 46  
Restaurant World's menu is an inviting mix of Caribbean and Sri Lankan cuisine that includes spicy curries and filling noodle dishes. Vegetarian choices abound and vegans can dine here quite happily. The coconut bread will have you asking for the recipe, as will the mango lassi and mango cake. The restaurant owners are some of the most affable in the city, and children are more than welcome.

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