

# The taste of Vienna: culinary delights for all the senses

Viennese cuisine, or *Wiener Küche*, is the only type of cooking in the world that is named after a city. Vienna is also the only metropolis in the world that grows enough wine within the city limits to be worth mentioning. Viennese coffee houses are known around the world for their comforting and relaxed atmosphere. It's no wonder that bistros, wine taverns and cafés are the cornerstones of Viennese culinary culture in all its appealing diversity.

The Viennese like things simple and comfortable. That's why the Viennese "Beisl", or bistros, are so inviting. As long as we can remember, these restaurants have been serving up hearty, tasty home cooking from schnitzels to goulash, liver with herbs in butter to Kaiserschmarren, a kind of shredded pancakes. This consistency has led to a renaissance of the bistro culture that is celebrated in renowned restaurants such as the Ubl, Gasthaus Wolf and Glacis Beisl as well as the acclaimed Wirten am Eck.

Incidentally, they are not the only places where the fine wines produced in Vienna's 600 hectares of vineyards can be appreciated. The top restaurants in the city have also long been impressed by Viennese Riesling and Pinot Blanc. And the famous Viennese Gemischter Satz. This specialty, which has even been awarded the DAC seal of quality, involves growing the grapes of at least three different white wine varieties and pressing them together. Visitors to the Heuriger wine taverns enjoy young and vintage Viennese wines accompanied by hearty dishes from the buffet. These romantic and cozy taverns can be found by the dozen in the winemaking villages at the edge of the city such as Grinzing, Nussdorf, and Stammersdorf.

The Viennese wine tavern culture has also been listed as intangible cultural heritage by UNESCO, just like the traditional Viennese coffee house culture. The Viennese coffee house has been an oasis of *gemütlichkeit*, or "coziness", for decades. Traditional cafés such as the Central, Landtmann, Museum and Demel entice with a wide variety of coffees, international newspapers and pastry creations. Modern additions to the category, such as the Ansari, Balthasar and the Adlerhof, enhance the tradition with stylish flair. Vienna's coffee shops have a close relationship with the city's patisseries. Their specialties, cakes and tarts such as Gugelhupf (similar to a Bundt cake) and Sachertorte, are the icing on Vienna's *dolce vita*. Chocolatiers such as Xocolat, Fruth and Blühendes Konfekt also offer sweet temptations.

In Vienna, too, culinary gems are at one end of the dining scene, with examples including Restaurant Amador, Konstantin Filippou's restaurant and the Steirereck in the Stadtpark, which is ranked 22<sup>nd</sup> in the World's 50 Best. And at the other end, you can find... fast food! However, it has a special Viennese twist: Dropping by a sausage stand, especially after dancing at a ball, and sometimes after a concert or the opera, is quite the custom.

The city serves up a cornucopia of different taste experiences, from hearty to organic to ethno. Offerings that are usually combined perfectly with a surprising ambience: no matter whether you're dining with a view in Das Loft restaurant in the Jean Novel Tower on the Danube Canal or having a drink in the American Bar once furnished by the architecture innovator Adolf Loos, spectacle and culinary delights go hand in hand.

Visitors can find epicurean delights in every corner of Vienna. Nevertheless, some quarters are even more tempting to gourmets because they offer a huge variety in a small area. Such is the case with the Naschmarkt. This fascinating Viennese market serves up exotic offerings from around the world and boasts a number of must-visit restaurants in the market and surrounding streets, from the Market to the Anzengruber. Trendy pubs, such as Wetter and An-Do are enticing prospects at the Brunnenmarkt and Yppenmarkt, while round the corner at the Karmelitermarkt, the Schöne Perle and Das Kraus have been the topic of conversation for quite a while. Other culinary spots worth sampling are the culinary districts of Spittelberg, the Servitenviertel, around Margaretenplatz and in the Freihausviertel.

A host of culinary events – from the Genussfestival in the Stadtpark to the Vienna Wine Hiking Day to the Snail Festival and special restaurant weeks – add further delights to the mix of delicacies.

[www.vienna.info](http://www.vienna.info)

# Facts and figures “Culinary delights”

- Viennese cuisine: Vienna is the only city in the world to give its name to a unique style of food
- Around 8,400 outlets – from restaurants to coffee houses (Source: Annual Statistics 2022 Austrian Economic Chamber)
- Around 2,140 coffee houses of every kind – from the traditional café to the Espresso (Source: Annual Statistics 2022 Austrian Economic Chamber)
- National directory of intangible UNESCO cultural heritage in Vienna: traditional Viennese coffee house culture (on the list since 2011), Viennese wine tavern culture (on the list since 2019), intangible cultural heritage of UNESCO
- Approximately 3,500 Schanigärten (sidewalk cafés (Source: Vienna Chamber of Commerce, press release dated 4.4.2023)
- 10 Viennese restaurants recognised by the Michelin Guide: Restaurant Amador is Austria’s first 3-star restaurant. Restaurant Steirereck, Silvio Nickol Gourmet Restaurant in Palais Coburg, Konstantin Filippou and Mraz & Sohn have two stars each, five further restaurants have one star each (Source: Michelin Guide “Main Cities of Europe 2023”)
- Gault Millau 2024 lists 176 toque-winning establishments in Vienna
- Restaurant Steirereck: Ranked 22<sup>nd</sup> in the World’s 50 Best Restaurants in 2023 (Source: [www.theworlds50best.com](http://www.theworlds50best.com))
- Palais Coburg was awarded the title “World’s Best Wine” for the second time in 2017 by the British wine magazine The World of Fine Wine out of 4,500 leading restaurants around the globe (first awarded in 2014)
- 100 wine taverns offering wine from their own vineyards (source: Vienna Chamber of Agriculture)
- Vienna is the only metropolis in the world to have a noteworthy wine-growing industry within the city limits. 176 winegrowers cultivate some 600 hectares of vineyards (Source: Statistics Austria Agricultural Structure Survey 2020, published 2022)
- One third of the area devoted to vineyards in Vienna is organic (Source: Vienna Chamber of Agriculture)
- Wiener Gemischter Satz: awarded by Slow Food as a Presidio product and has also held DAC status since 2013
- White wine grapes are grown on about 85% of the wine-growing area, and the Viennese Gemischter Satz on almost 40% of the total vineyard area (source: Vienna Chamber of Agriculture).
- 453 farms within Vienna’s boundaries (Source: Statistics Austria Agricultural Structure Survey 2020, published 2022)

- Land area used for agriculture: 15% of the city's total surface area, equating to around 6,336 hectares (Source: Statistics Austria Agricultural Structure Survey 2020, published 2022)
- 31% of the land used for agriculture in Vienna is farmed organically, which makes Vienna one of the leading federal states in this respect (Source: Vienna Agriculture Report 2022)
- Vienna is able to grow a sizeable proportion of its own vegetables. Local farms are able to meet around a third of the demand created by Vienna's residents. (Source: Landwirtschaftskammer Wien)
- Around 30 registered Christmas markets and market-style Christmas events (according to the list at [www.wien.gv.at](http://www.wien.gv.at))