

Viennese taste: Enjoying food and drink to the fullest

Viennese cuisine 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 city limits to be worth mentioning. The Viennese coffee house is known around the globe for its informal pleasantness, as an oasis of *gemütlichkeit*. No wonder that the bistro, wine tavern and cafe are the foundational pillars of Vienna's culture of food pleasures in all its enticing variety.

The Viennese like things simple and pleasant. So Viennese bistros are nice and comfortable. As long as we can remember, these restaurants have been serving up solid, 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 familiar restaurants such as the Ubl, Gasthaus Wolf and Glacis Beisl as well as the renowned Wirten am Eck'.

The enjoyment of a good drop of wine crafted from the 600 hectares of Viennese vineyards is not limited to these places. The most exclusive local restaurants have long featured Viennese Riesling and Pinot Blanc (Weissburgunder). And the Wiener 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. Especially the guests at the *heurige* enjoy young and old Viennese wines along with the hearty delicacies from the buffet. These romantic and cozy taverns can be found by the dozen in the wine villages at the edge of the city such as Grinzing, Nussdorf, and Stammersdorf.

The Viennese wine tavern culture also belongs to the intangible cultural heritage of UNESCO, just like the tradition Viennese coffee house culture. The Viennese coffee house has been an oasis of *gemütlichkeit* for ages. Traditional cafés such as the Central, Landtmann, Museum and Demel entice with a wide variety of coffee drinks, international newspapers and pastry creations. Modern representatives of the genre, such as the "Ansari", "Balthasar" and the "Adlerhof", enhance the tradition with stylish flair. A close relative of the café is the pastry shop. Their specialty, pies and cakes, are the icing on Vienna's dolce vita in the form of Bundt cake and sachertorte. Chocolatiers such as "Xocolat", "Fruth" and "Blühendes Konfekt" also offer sweet temptation.

In Vienna too, gourmet temples are at one end of the pleasure scale – such as the Restaurant Amador, the restaurant of Konstantin Filippou or Steirereck im Stadtpark, which ranks 18th in the "World's 50 Best". And at the other end, you can find... fast food! However, with a special Viennese twist: A trip to the wurst stand, especially after visiting the 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 and ethnic. Offerings that are often ideally combined 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: the show and taste experience go hand in hand.

You'll find epicurean delights in every corner of Vienna. Nevertheless, some quarters are especially tempting to gourmets by offering an enormous variety in a small area. Such is the case with the Naschmarkt. This highly fascinating Viennese market serves up exotic offerings from around the world and boasts of a number of must-visit gastronomical establishments in the market and surrounding streets, from the Market to the Amacord. Trendy pubs, such as "Wetter" and "An-Do" entice at the Brunnen and Yppen markets, while round the corner at the Karmeliter market, the "Schöne Perle" and "Das Kraus" have been the topic of conversation for quite a while. Other culinary spots worth experiencing are the dining districts on the Spittelberg, in 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 gustatory pleasures to the mix of delicacies. www.vienna.info

Facts and figures “Pleasure”

- 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 restaurant to coffee house (Source: Annual Statistics 2020 Austrian Economic Chamber)
- Around 2,140 coffee houses of all kinds – 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 (outdoor café terraces (Source: Vienna Chamber of Commerce, press release dated 4.4.2023)
- 10 Viennese restaurants awarded 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 2 stars each, five further restaurants have 1 star each (Source: Michelin Guide “Main Cities of Europe 2023”)
- Gault Millau 2023 lists 168 toque-winning establishments in Vienna
- Restaurant Steirereck: Ranked 18th in the World’s 50 Best Restaurants in 2023 (Source: 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 heuriger and inns with wine from their own cultivation (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 manage some 600 hectares of vineyards (Source: Statistics Austria Agricultural Structure Survey 2020, published 2022)
- One third of the area under vine in Vienna is organic (Source: Annual activity report 2018 of the Vienna Chamber of Agriculture)
- Vienna 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 80% 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)