Vienna Bites
Cuisine, Culture, Character

In 2026, life in Vienna will be flavored by all things culinary. We are celebrating the city's culinary identity and cuisine while taking a deep dive into what makes the capital so special from a gastronomic point of view. In fact, Vienna's culinary scene is among the most rewarding – and most enjoyable – ways to experience and get to know the city. Quite simply, Vienna is good enough to eat!

The Austrian capital has a culinary identity all of its own thanks to "Wiener Küche" or Viennese cuisine: the only one of its kind in the world to be named after a city. Authentic and a unique selling point in its own right, it combines uniqueness and tradition – but Viennese cuisine is also constantly moving with the times and being elevated to fresh new levels. A unique style with deep ethnic roots, Wiener Küche is shaped by influences from Bohemia, Hungary, the Balkans and Italy – with Bohemian culinary tradition playing a particularly prominent role. In the 18th and 19th centuries, many women came to Vienna from Bohemia. Employed as cooks in the households of Vienna's upper middle class and nobility, they brought dishes and recipes from their homeland with them. Which, over time, would become an essential part of Viennese cuisine. The typical Viennese cuisine as we still know it today started to really take shape in the 19th century. Recipes from the constituent parts of the Habsburg Empire were reimagined and refined in the capital.

While primarily found in the capital's down-to-earth Beisl restaurants, Viennese cuisine also extends to its sausage stands and Michelin-starred establishments. Viennese haute cuisine in particular draws inspiration from historical recipes and time-honored techniques, and carries them forward in sometimes radical new directions. And this symbiosis of cultural authenticity and culinary excellence nourishes the city's gastronomic landscape. The range of classical Viennese dishes covers everything from the fine art of offal cookery to the cakes and pastries of Mehlspeisen culture. Vienna's Beisls promise an authentic – and at the same time affordable – dining experience. And alongside the city's coffeehouses and Heuriger wine taverns, these cozy restaurants rank among those cherished places where the Viennese way of life is at its most beautiful.

For a city of its size, Vienna has an important and surprisingly large agricultural sector within its municipal limits. About 15% of the capital's total area is used for farming, with around a third of the agricultural land given over to organic operations. Vienna is also the nation's cucumber capital, with two out of every three cucumbers grown in Austria hailing from the city. But Vienna has a lot more produce to offer than that – from celebrated Viennese wine to Viennese escargots and honey, as well as mushrooms that grow in coffee grounds. The short distances involved only add to the sustainability angle, which goes down very well with Viennese restauranteurs. Many of the capital's eateries make a point of going for local seasonal and organic produce from Vienna, with indications

of origin a familiar feature of their menus. In Vienna, farm-to-table is anything but a hollow claim: it's a way of life. Fans of vegetarian and vegan food are also very much at home here.

But what would good food be without a beautifully laid table to go with it? Vienna's time-honored artisan manufacturers produce all kinds of attractive tableware. Glass specialist J. & L. Lobmeyr makes the finest drinking glasses in a plethora of designs spanning everything from historic cuts to modern masterpieces. Luxury silverware is available from silversmiths Jarosinski & Vaugoin as well as Wiener Silber Manufactur. And when it comes to exclusive crockery, visitors to Vienna can stock up to their heart's content at Augarten Porcelain – Europe's second-oldest porcelain manufactory. Almost sculptural, the pieces by contemporary tableware designer Onka Allmayer-Beck provide an interesting aesthetic counterpoint.

But Vienna would not be Vienna if its museums and exhibitions didn't focus on food and the art of dining, too. After all, Vienna is a city of art and culture. To pick one example, in 2026 the Kunsthistorisches Museum Vienna will be taking visitors on an odyssey through the Picture Gallery inspired by "A Bite of Art", with specially themed food and art packages to savor along the way. From November 2026, the famous Milanese table centerpiece will once again be on display in the Silver Chamber at the Hofburg. The MAK—Museum of Applied Arts has many objects related to table culture in its collection.

Visit viennabites.vienna.info to find out more.

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 8,000 outlets – from restaurants to wine taverns to sausage stands to coffee houses (Source: Annual Statistics 2025 Austrian Economic Chamber)
- Around 2,000 coffee houses of every kind – from the traditional café to the Espresso (Source: Annual Statistics 2025 Austrian Economic Chamber)
- National directory of intangible UNESCO cultural heritage in Vienna: Traditional Viennese coffee house culture (since 2011), Viennese Heuriger culture (since 2019) and the Viennese sausage stand (since 2024) have been recognized by UNESCO as intangible cultural heritage
- Approximately 4,000 Schanigärten (outdoor café terraces (Source: Vienna Chamber of Commerce, press release dated 24.3.2026)
- TasteAtlas: Vienna ranked 8th among the “100 Best Food Cities” worldwide in 2024/25 (source: www.tasteatlas.com)
- Michelin Guide: Vienna among the top 10 “Exciting Foodie Destinations” 2025 (Source: www.guide.michelin.com/en/article/travel/best-places-to-eat-in-2025))
- 18 Viennese restaurants recognized by the Michelin Guide: Amador and Steirereck restaurants are Austria’s only 3-star establishments. The Silvio Nickol Gourmet Restaurant in the Palais Coburg, Konstantin Filippou, Mraz & Sohn and Doubek each have 2 stars, 12 other restaurants each have 1 star (source: Guide Michelin Austria 2026)
- Gault Millau 2027 lists 165 toque-winning establishments in Vienna
- Ranked 30th in the World’s 50 Best Restaurants in 2026 (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 wine taverns offering wine from their own vineyards (source: Vienna Chamber of Agriculture)
- Vienna is the only city in the world that grows a significant amount of wine within its city limits, counting around 600 hectares of vineyards and 166 wineries (source: Vienna Chamber of Agriculture, Wiener Heuriger Member Management 2023).

- Almost half of Vienna's wine-growing area 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).
- 455 farms within Vienna's boundaries (Source: Statistics Austria Agricultural Structure Survey 2023, www.statistik.at/fileadmin/announcement/2025/06/20250626AS2023.pdf)