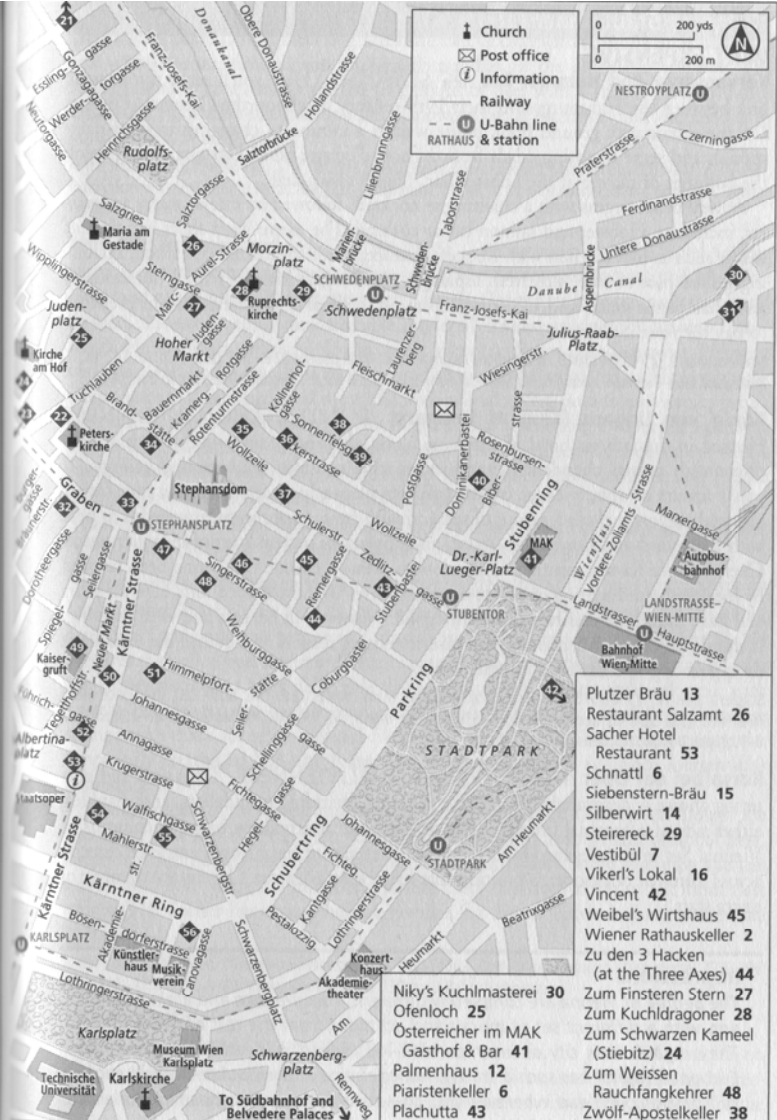
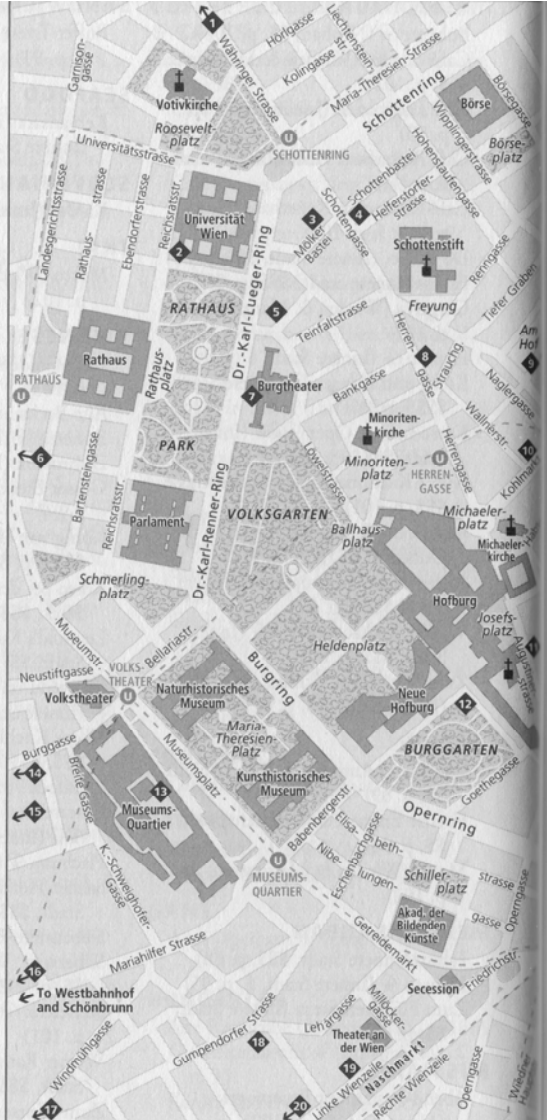


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Innerstadt

VERY EXPENSIVE

Kervansaray und Hummer Bar ** SEAFOOD On the restaurant's ground floor, polite waiters announce a changing array of daily specials and serve tempting salads from an hors d'oeuvre table. Upstairs, guests enjoy the bounties of the sea at the Lobster Bar. Mahlerstrasse 9. 0115128843. Reservations commended. Main courses 22-50€. U-Bahn: Karlsplatz. Tram: 1 or 2. Bus: 3A.

Korso bei der Oper *** INTERNATIONAL/VENNESE The restaurant has its own entrance directly across from the Staatsoper. Your meal might feature filet of char with a sorrel sauce, saddle of veal with cepe mushrooms and homemade noodles, or the inevitable tafelspitz. The rack of lamb is excellent, as are the medallions of beef with a shallot-infused butter sauce. The wine list is extensive, and the service, as you'd expect, is impeccable. In the Hotel Bristol, Kartner Ring 1.01151516546. Reservations required. Main courses 25€-22-50€.; fixed-price menu 422-50€..at lunch, 76€..at dinner Mon-Fri noon-3pm and 6pm-lam. U-Bahn: Karlsplatz. Tram: 1 or 2.

Morwald im Ambassador *** VIENNESE This restaurant, in the Hotel Ambassador, is one of the best and most stylish in Vienna. Some of his best dishes include saddle of suckling pig with white cabbage dumplings, veal meat loaf with pureed spring onions, and a spicy brook char, one of the best fish offerings. You might start with the chef's velvety smooth foie gras in Kirschwasser. For dessert, we recommend the diced semolina pancakes, which sound ordinary but aren't, as they are served with a spicy apple compote and feather dumplings with fromage blanc. In the Hotel Ambassador, Karnnerstrasse Strasse 22. 011961610. Reservations required. Main courses 21€-36€ Mon-Sat noon-3pm and 6:30-11pm. U-Bahn: Stephansplatz.

Sacher Hotel Restaurant * AUSTRIAN/ INTERNATIONAL/VIENNESE Enjoy the restaurant's most famous dish, tafelspitz. Other delectable dishes include fish terrine and veal steak with morels. Come dressed to the nines. In the Hotel Sacher Wien, Philharmonikerstrasse 4. @ 011514560. Reservations required. Main courses 22-38€ Daily noon 3pm and 6-11:30pm. U-Bahn: Karlsplatz.

EXPENSIVE

Bauer ** AUSTRIAN/CONTINENTAL It's upscale and it's on the short list of restaurants that concierges at some of Vienna's most upscale hotels recommend to their clients. You'll find it on a narrow street a few blocks northeast of the Cathedral. The fact that there are only 30 seats enhances the coziness of a venue. Expect glamorous food. The finest examples include carpaccio of beef with mustard sauce; sweetbreads with vanilla sauce and braised chicory; and stuffed squid with lemon sauce and pepper-flavored cream sauce. Sonnenfelsgasse 17. 011512-9171. Reservations recommended. Main courses 26€-31€; 4-course set-price menu 59€ Mon 6-11pm, Tues-Fri noon-2pm and 6-11pm. Closed Sat and Sun. U-Bahn: Stephansplatz, Schwedenplatz, or Stubentor.

Plachutta *(Steves too) VIENNESE Offers 10 variations of the boiled beef dish. The differences between the versions are a function of the cut of beef you request. We recommend schulterschmelze (shoulder of beef) and beinji'eisch (shank of beef). Hash brown potatoes, chives, and an appealing mixture of horseradish and chopped apples accompany each order. Although we have been here on several occasions and have been welcomed graciously, some readers have complained about their reception. Wollzeile 38. 0115121577. Reservations recommended. Main courses 18-25€ Daily 11:30am-midnight. U-Bahn: Stubentor.

Weibels Wirtshaus * AUSTRIAN Food is considerably better than the wirtshaus (tavern) appellation implies, and the clientele is a lot more upscale than the usual wurst-with-potatoes-and-beer crowd. There are only two rooms (and about 40 seats) within this wood-paneled restaurant, each on a separate floor of a building whose age is estimated to be around 400 years old. Menu items change seasonally, but during our visit they included pumpkinseed soup, sliced breast of duck with lentils, well-prepared schnitzels of veal and chicken, and a superb saddle of lamb with polenta and spinach. Kumpfgasse 2. 0115123986. Reservations recommended. Main courses 14-23€; fixed-price menu 35€. Daily 11:30am-midnight. U-Bahn: Stephansplatz.

Wiener Rathauskeller ** INTERNATIONAL/VIENNESE Today, in half a dozen richly atmospheric dining rooms, with high vaulted ceilings and stained-glass windows, you can enjoy good and reasonably priced food. The chef's specialty is a rathauskellerplatte for two, consisting of various cuts of meat, including a veal schnitzel, lamb cutlets, and pork medallions. One section of the cellar is devoted every evening to a Viennese musical soiree beginning at 8pm. Live musicians ramble through the world of operetta, waltz, and traditional Viennese music as you dine. Rathausplatz 1 011405-1210. Reservations required. Main courses 11€-39€, Mon-Sat 11:30am-3pm and 6-11pm. U-Bahn: Rathaus.

MODERATE

Cantinetta Antinori * ITALIAN Within a 140-year-old building overlooking the Stephansplatz and the cathedral, you'll find a high-ceilinged dining room, as well as a greenhouse-style "winter garden" that transports you straight to Tuscany. Jasomirgottstrasse 3-5. 0115337722. Reservations required. Main courses 14-29€ Daily 11:30am-11pm. U-Bahn: Stephansplatz.

Firenze Enoteca * ITALIAN This is one of Vienna's premier Italian restaurants. Singerstrasse 3. 0115134374. Reservations recommended. Main courses 8-26€ Daily noon-3pm and 6pm-midnight. U-Bahn: Stephansplatz.

Julius Meini * CONTINENTAL The restaurant occupies a site immediately upstairs from street level, with big-windowed views that sweep out over the all pedestrian grandeur of the Graben. The restaurant is upscale with dark paneling, touches of gilt, a voluptuous-looking service bar, and a sense of Habsburgian charm. Menu items change with the availability of fresh ingredients, but might include tuna with avocado cream and a carrot and ginger-flavored vinaigrette or marinated gratin of lobster with fennel. Our favorite is a platter containing two different preparations of quail accompanied with goose liver and marinated *boletus* mushrooms. Graben 19. 011532-3334. Reservations recommended. Main courses 25-34€. Mon-Sat 8:30am- 10pm. U-Bahn: Stephansplatz.

Leupold's Kupferdachi * VIENNESE/AUSTRIAN This choice is known for "new Austrian" cuisine. Recommended menu items include beef tenderloin (Old Viennese style) with dumplings boiled in a napkin, lamb loin breaded and served with potatoes, and chicken breast Kiev. The interior is both rustic and elegant, decorated with oriental rugs and cozy banquettes with intricate straight-back chairs. The restaurant operates a beer pub, with good music and better prices. The pub is open daily from 10am to midnight. Schottengasse 7. 0115339381. Reservations recommended. Main courses 8-18€ Mon-Fri 10am-3pm; Mon-Sat 6pm-midnight. U-Bahn: Schottentor. Tram: 2,43, or 44.

Ofenloch (Steves too) VIENNESE Viennese have frequented this spot since the 1600s, when it functioned as a simple tavern. The present management dates from the mid-1970s and maintains a well-deserved reputation for its nostalgic, old-fashioned eating house. Waitresses wear classic Austrian regalia and will give you a menu that looks more like a magazine, with some amusing mock-medieval illustrations inside. The hearty soup dishes are popular, as is the schnitzel. Kurrentgasse 8. 0115338844. Reservations required. Main courses 10-19€ Tues-Sat 11am-midnight. U-Bahn: Stephansplatz. Bus: 1A.

Zum Weissen Rauchfangehrer VIENNESE The dining room is rustic, with deer antlers, fanciful chandeliers, and pine banquettes that vaguely resemble church pews. A piano in one of the inner rooms provides nighttime music and adds to the comfortable ambience. Big street-level windows let in lots of light. The hearty, flavorful menu offers Viennese fried chicken, both Tyrolean and Wiener schnitzel, wild game, veal goulash, bratwurst, and several kinds of strudel. Weihburggasse 4. 01151 23471, Reservations required. Main courses 15-26€. Tues-Sat 5pm-1am. U-Bahn: Stephansplatz.

INEXPENSIVE

Cafe Restaurant Halle INTERNATIONAL Set within the Kunsthalle. The menu changes every 2 weeks, and service is efficient, conscientious, and in the old-world style. The first thing you'll see when you enter is a spartan-looking cafe area, with a trio of more formal dining rooms at the top of a short flight of stairs. In the Kunsthalle Wien, Museumsplatz 1, in the MuseumsQuartier. 0115237001. Main courses 7-16€. Daily 10am-2am. U-Bahn: MuseumsQuartier.

Kern's Beisel AUSTRIAN Within a few steps of Stephansplatz The term beisl implies an aggressively unpretentious tavern where food is plentiful and cheap, and the staff has minimal attitude. You'll dine in an old-fashioned wood-paneled dining room darkened by smoke throughout the ages. The tables in back, near the kitchen and separated from the front with a wooden partition, are a wee bit cozier than those near the front, which are more brightly lit. Overall, it's fine, and charming in kind of a rough and mountain way. The dinner menu changes weekly and might feature a starter platter of mixed Austrian appetizers, including vegetable terrine, cooked ham, and strips of fried chicken; cream of garlic soup; and roulades of poached chicken with pumpkinseed sauce. There are also wurst with dumplings, beefsteaks, goulash soup, and Wiener schnitzels of both veal and pork. Kleeplattgasse 4. @ 011533-9188. Reservations recommended. 6-13€ at lunch, 8.50-17€ at dinner. Mon-Fri 9am-11pm. Closed Sat-Sun. U-Bahn: Stephansplatz.

Osterreicherim MAK Gasthof & Bar ** VIENNESE It occupies a pair of rooms on the museums' street level, one of them an enormous and echoing room that's capped with one of the most elaborate coffered and frescoed ceilings in town; the other a smaller, posmodern, glass-sided room with a ceiling that rolls back during clement weather for a view of the sky. Favored dishes among the classical choices include zwiebelrostbraten, roast beef with onions and sauted potatoes; Wiener schnitzel, and tafepitz-in this case, two types of prime boiled beef with fried gated potatoes, apple horseradish, and chive sauce. Recommended from the list of modern choices include artfully presented versions of roasted chicken in a creamy paprika sauce with small creamed dumplings; salmon-trout in a muesli crust served with potato-based noodles; and pike-perch on a bed of tornato-flavored cabbage with parsley potatoes. Menu items change frequently with the inspiration of this gifted chef. In the MAK (Museum der Angewanten Kunst), Stubenring 5.011714-0121. Reservations recommended. Main courses 11-18€. Daily 11:30am-11:30pm. U-Bahn: Stubentor or Schwedenplatz.

Zu den 3 Hacken (at the Three Axes) * AUSTRIAN Cozy, small-scale, and charming, this restaurant was established 350 years ago and today bears the reputation as the oldest gasthaw (tavern) in Vienna. Expect an old-fashioned menu replete with the kind of dishes that fueled the Austro-Hungarian Empire. Examples include tafelpitz, beef goulash, mixed grills piled high with chops and sausages, and desserts that include Hungarian-inspired palatschinken (crepes) with chocolate-hazelnut sauce. Singerstrasse 28. 0115125895. Reservations recommended. Main courses 7-17€ Mon-Sat 11am-11 pm. U-Bahn: Stephansplatz.

Coffeehouses & Cafes

Cafe Central * across from the Hofburg and the Spanish Riding School. This grand cafe offers a variety of Viennese coffees, a vast selection of pastries and desserts, and Viennese and provincial dishes. It's a delightful spot for lunch. The cafe is open Mon-Sat 8am to 10pm. Sun 10am to 6pm. Herrengasse 14 0115333764; U-Bahn: Herrengasse

Cafe Demel **. Inside you'll find a splendidly baroque landmark where dozens of pastries are available daily. Demel also serves a mammoth variety of tea sandwiches made with smoked salmon, egg salad, caviar, or shrimp. If you want to be traditional, ask for a Demel-Coffee, which is filtered coffee sewed with milk, cream, or whipped cream. Daily from 10am to 7pm. Kohlmarkt 14 0115351717; U-Bahn: Herrengasse; Bus: 1A or ZA

Cafe Diglas, evokes prewar Vienna better than many of its competitors, thanks to a decor that retains some of the accessories from 1934. If you're hungry, ask for a menu (foremost among the platters is an excellent Wiener schnitzel). Daily 7am to midnight. Wollzeile 10 0115125765; U-Bahn: Stubentor

Cafe Imperial The "Imperial Toast" is a small meal in itself: white bread with veal, chicken, and leaf spinach topped with a gratin, baked in an oven, and served with hollandaise sauce. A daily breakfast brunch buffet for 35€ is served Habsburg-style on Sunday from 7am to 11pm. It's said to be the only hotel buffet breakfast in Vienna that comes with champagne. The cafe is open daily from 7am to 11pm. Karntner Ring 16 01150110389; U-Bahn: Karlsplatz),

Cafe Landtmann * (Steves too) has a history dating to the 1880s and has long drawn a mix of politicians, journalists, and actors. It was also Freud's favorite. The original chandeliers and the prewar chairs have been refurbished. We highly suggest spending an hour or so here, reading newspapers, sipping on coffee, or planning the day's itinerary. Daily 7:30am to midnight (lunch 11:30am-3pm and dinner 5-11 pm). Dr.-Karl-Lueger-Ring 4 011241000; tram: 1, 2, or D

Cafe Sperl (Steves too) Platters include salads; toast; baked noodles with ham, mushrooms, and cream sauce; omelets; steaks; and Wiener schnitzels. The staff evokes a bemused kind of courtliness, but in a concession to modern tastes, there's a billiard table and some dartboards on the premises. It's open Mon-Sat 7am-11 pm; Sun 11am to 8pm Gumpendorferstrasse 11 0115864158 U-Bahn: Karlsplatz),

Cafe Tirolerhof (Steves too) Nearby Hofburg complex. One coffee specialty is the Maria Theresia, a large cup of mocha flavored with apricot liqueur and topped with whipped cream. Daily 7am to midnight. Furichgasse 8 0115127833; U-Bahn: Stephansplatz or Karlsplatz),

Demmers Teehaus Thirty kinds of tea are sewed at along with dozens of pastries, cakes, toasts, and English sandwiches. Mon-Fri 10am to 6:30pm. , Molker Bastei 5 011 5335995; U-Bahn: Schottentor