

Exclusively  
bookable  
for Events

# NEED A LOCATION TO CELEBRATE?

Whether it's a birthday, company event or family celebration - our location is ready for you and your guests!

0662 / 85 27 51 17  
[daswolfgang@lagardere-tr.at](mailto:daswolfgang@lagardere-tr.at)



daswolfgangpanoramalounge

Reservations



# DAS WOLF *gang* GANG

PANORAMA LOUNGE

FOOD  
&  
DRINKS



## Apero

Red Bull Twist € 5,50  
Red Bull, Soda, Mint, Lime

Wolferl's Signature Drink € 7,90  
Stiegl hell, Blue Curacao, Tonic

Lillet Berry € 8,90  
Lillet, Red Bull Purple Berry

Orange Spritz € 8,90  
Prosecco, Aperol, Red Bull Black Orange

Limoncello Spritz € 8,90  
Prosecco, Limoncello, Red Bull Bitter Lemon



## Around the World – a culinary trip around the world

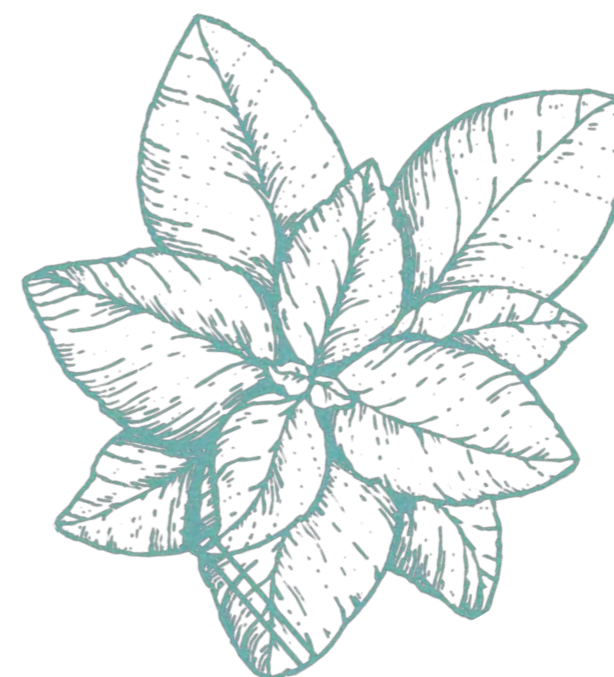
„Around the World“ is the motto of our panorama lounge restaurant. This year, we offer a separate menu that will let guests visit far off places through culinary means. Each month will focus on a different country's specialties, which are offered in addition to our all-time favorites. Besides that, our team has come up with another way to round out your experience: once a month, specifically every second Thursday, we will host a special dinner. These dinners are also intended to enhance your culinary trip around the world and provide a connection to our monthly countries' focus. Our terrace space will serve as the backdrop for these special dinners from June to September in case of nice weather conditions. Additionally, we will include live-music sessions to enhance your experience.

### Dates– Around the World & Dinner Parties:

Austria 11.05.2023  
Italy 08.06.2023  
Greece 13.07.2023

Spain 10.08.2023  
Turkey 14.09.2023  
France 12.10.2023

Germany 09.11.2023  
Thailand 07.12.2023





**Around the World**  
**Genussmomente in der Panorama Lounge**

Schweifen Sie mit uns in die Ferne. Genießen Sie lauschige Abende auf unserer Open-Air-Dachterrasse und lassen sich am Outdoor-Grill begleitet von erlesenen Cocktail-Kreationen in Urlaubsstimmung versetzen.



**Wir freuen uns auf Ihr Kommen**

Tischreservierung beim „Das Wolfgang“  
Panorama Lounge im Terminal 1 | 2. Stock  
Tel. +43 (0) 662/85 27 51-17 | [daswolfgang@lagardere-tr.at](mailto:daswolfgang@lagardere-tr.at)  
Mo–So: 11:30–22:00 Uhr



Als Event-  
Location  
exklusiv  
buchbar.

## Inviting Event Location

Our restaurant „Das Wolfgang“ offers the perfect ambience for events of all kinds with its unique scenery. Our open-air terrace, situated on the second floor in Terminal 1, is a highlight point for customers, as it provides a clear and beautiful view of our airport runway. With a seating capacity of 120 terrace spots and another 32 spots in our Panorma Lounge, it is the ideal location for private or business style events. We have the capacity for 310 people on our terrace and 60 more in the restaurant part for events that do not require seating possibilities.

For larger company events, there is also the option of booking our conference rooms and our other event location (Jedermann) on the first floor, which would offer seating for up to 300 people.

Benefits for your event:

Central location and connection to public transport

Plenty of free parking spaces

4 fully airconditioned rooms

Events for up to 300 people

## SOUPS

### Beef soup with herb pancakes

Homemade clear beef soup with sliced herb pancake and fresh chives. <sup>A,C,G,L</sup>

€ 5,90

### Beef soup with semolina dumplings

Homemade clear beef soup with semolina dumplings and fresh chives <sup>A,C,G,L</sup>

€ 5,90

### Parmesan cream soup

Parmesan cream soup with milk foam and cress <sup>A,G,L</sup>

€ 7,20

## SALADS

### Salad with almond-crusted chicken

Pieces of grilled chicken in an almond crust on colorful lettuce, sprouts, cherry tomatoes, spicy honey balsamic dressing and stone oven baked bread <sup>A,H,O,M</sup>

€ 17,90

### The right companion

Mixed leaf salads with cherry tomatoes, radish, cucumber, seasonal sprouts, refined with our honey balsamic dressing <sup>O,M</sup>

€ 7,20

## WOLFGANG'S TAPAS

### COLD TAPAS

#### Vitello Tonnato

Veal in homemade tuna sauce with capers, bell peppers and arugula <sup>C,D,L,M,O</sup>

€ 7,90

#### Prosciutto, parmesan, olives, capers

Slices of Italian prosciutto, with parmesan, olives and capers <sup>O</sup>

€ 7,20

#### Salmon fillet

simmered in orange ginger stock <sup>D,O</sup>

€ 8,50

#### Cold Tapas mix

€ 19,90

We serve stone oven baked bread with our tapas <sup>A</sup>

### HOT TAPAS

#### Grilled shrimp with chili

Grilled shrimps with hints of chili, garlic, sea salt and olive oil <sup>B</sup>

€ 9,80

#### Goat cheese wrapped in bacon

fried creamy goat cheese wrapped in bacon on a spicy salad

€ 7,20

#### Pimientos de Padrón

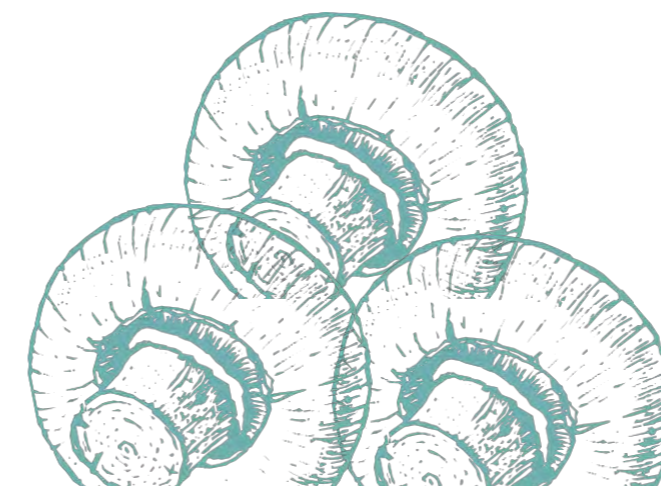
Grilled peppers with sea salt and olive oil

€ 6,50

#### Hot Tapas mix

€ 19,90

We serve stone oven baked bread with our tapas <sup>A</sup>



## Bowls

### Power vegan spring bowl

Oriental style quinoa salad with edamame, corn, cucumber, cherry tomatoes, bell peppers, small radishes, sprouts, cress, asparagus, and caramelized pumpkin seeds, served with vegan chili-lime dressing <sup>A,O</sup>

€ 14,20

+ Chicken skewer

€ 7,50

+ Grilled beef tender cuts

€ 11,90

+ Shrimp skewer <sup>B</sup>

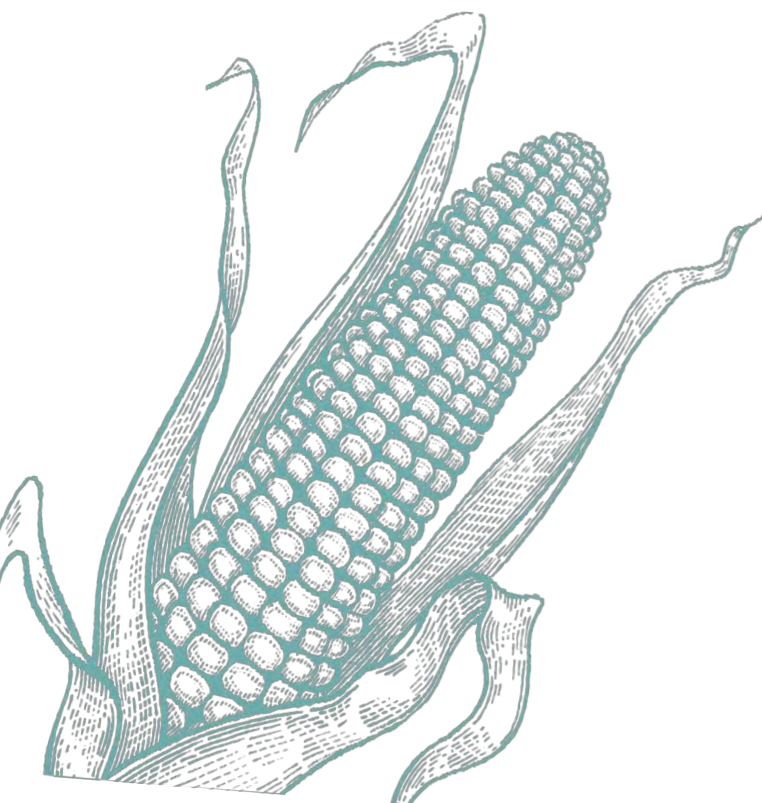
€ 9,80

## FISH

### Sea bass filet

Grilled sea bass filet with lime olive oil fried vegetables, small rosemary potatoes and aioli <sup>G,D</sup>

€ 24,90



## Gift culinary moments!

Our gift vouchers are the perfect present for every occasion!

Our contact:  
+43 662 / 85 27 51 17. or  
[daswolfgang@lagardere-tr.at](mailto:daswolfgang@lagardere-tr.at)

Reservations Online



## WINE & SPARKLING WINE

Prosecco Col Sandago 0,1l € 4,90  
DOC Extra Dry 0,75l € 26,00

Champagne  
Taittinger Brut Réserve 0,75l € 69,00

Champagne  
Moët & Chandon Imperial Brut 0,75l € 79,00

Champagne  
Veuve Cliquot Brut Yellow Label 0,75l € 89,00

Schlumberger  
Brut Klassik 0,75l € 37,00

## WHITE WINE

Grüner Veltliner  
Federspiel,  
Domäne Wachau, Dürnstein 1/8l € 4,60  
0,75l € 26,00

Riesling  
Antonius  
Weingut Dockner, Kremstal 1/8l € 4,90  
0,75l € 28,00

Sauvignon Blanc  
Südsteiermark DAC  
Weingut Erwin Sabathi, Leutschach 1/8l € 5,90  
0,75l € 33,00

„Heideboden“ Chardonnay,  
Weingut Keringer,  
Burgenland 1/8l € 4,80  
0,75l € 26,80

Weissburgunder  
from Kalk Bio  
Markus Huber 1/8l € 5,50  
0,75l € 31,00

## RED WINE

Hotter Cuvée,  
Weingut Wellanschitz  
Neckenmarkt, Burgenland 1/8l € 5,10  
0,75l € 28,60

Rubin Zweigelt,  
Weingut G. Markowitsch,  
Göttelsbrunn, Carnuntum 1/8l € 5,90  
0,75l € 33,40

Blaufränkisch,  
Weingut J.Heinrich,  
Deutschkreutz, Burgenland 1/8l € 5,40  
0,75l € 30,40

## ROSE WINE

Moments Rosé  
Organic rosé Bio  
Markus Huber 1/8l € 5,20  
0,75l € 29,20

## DESSERT WINE

Beerenauslese Prestige  
Weingut Lenz Moser  
Burgenland 1/16l € 4,40  
0,375l € 24,50



## LONGDRINKS

Gin Tonic	4cl	€ 8,90
Vodka Lemon	4cl	€ 8,90
Vodka Orange	4cl	€ 8,90
Bacardi Cola	4cl	€ 8,90
Whiskey Cola	4cl	€ 8,90

## SPIRITS

Johnnie Walker Red Label	4cl	€ 6,90
Jim Beam	4cl	€ 6,90
The Balvenie-Single Malt	4cl	€ 7,60
Remy Martin	2cl	€ 4,90
Metaxa	2cl	€ 4,90
Grappa Julia	2cl	€ 3,90
Baileys	2cl	€ 4,20
Vodka Absolut	2cl	€ 4,20
Gordons Gin	2cl	€ 3,90
Averna	4cl	€ 6,90
Ramazotti	4cl	€ 6,90
Tequila	2cl	€ 4,90

## GÖLLES SPIRITS

Apricot	2cl	€ 4,90
Cuvée- apple, pear, quince	2cl	€ 4,90
Peach	2cl	€ 4,90
Quince	2cl	€ 4,90
Williams	2cl	€ 4,90
Plum matured in a barrel	2cl	€ 4,90
Sauvignon Tresterbrand	2cl	€ 4,90

## THE SUNDOWNER

<b>Wolfer's Signature Drink</b>	€ 7,90
Stiegl hell, Blue Curacao, Tonic	
<b>Lillet Berry</b>	€ 8,90
Lillet, Red Bull Purple Berry	
<b>Orange Spritz</b>	€ 8,90
Prosecco, Aperol, Red Bull Black Orange	
<b>Limoncello Spritz</b>	€ 8,90
Prosecco, Limoncello, Red Bull Bitter lemon	
<b>Moscow Mule</b>	€ 8,90
Vodka, Red Bull Ginger Beer	
<b>Mojito</b>	€ 7,90
Rum, lime, mint, sugar, crushed ice	

## DRINK & DRIVE

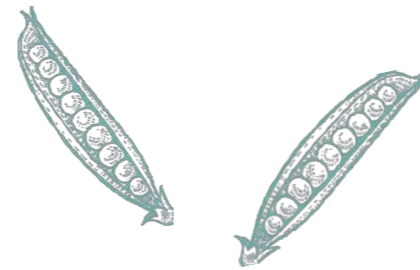
<b>The Gardener</b>	€ 6,50
Elderflower juice, Tonic Water, cucumbers	
<b>Shirley Temple</b>	€ 6,50
Grenadine, Ginger Ale, strawberries	
<b>Eye Of the Hurricane</b>	€ 7,50
Passion Fruit, kiwi, Blue Curacao, Bitter Lemon	
<b>Red Bull Twist</b>	€ 5,50
Red Bull, Soda, mint, lime	



## MEAT

<b>Grilled beef rump steak 250g</b>	€ 28,90
Grilled rump steak with chimichurri butter, pimientos de padrón, sweet potato fries and truffle mayonnaise <sup>G,M,O</sup>	

<b>Grilled Rib Eye 350 g</b>	€ 34,90
Rib Eye of Austrian heritage with a Baked Potato, Sour Cream Dip and BBQ Sauce <sup>O</sup>	



## WOLFGANG'S BURGER

<b>WOLF-Burger „Beef“</b>	€ 17,50
160g local beef with bacon, cheddar, onion relish, lettuce, tomato and barbecue sauce all in a brioche bun with French fries <sup>A,G,O</sup>	

<b>Vegan but sexy</b>	€ 15,90
Oriental sesame nigella buns with guacamole, salads, vegan crispy patties, zucchini, tomatoes and herby mushrooms with vegan truffle mayonnaise and sweet potato fries <sup>A,M,N,F</sup>	

All dishes for are available for take away.

## QUICK SIDES

<b>Portion Mediterranean grilled vegetables</b>	€ 6,90
<b>Portion rosemary potatoes</b>	€ 5,20
<b>Portion French fries with ketchup and aioli <sup>G,O</sup></b>	€ 6,50
<b>Portion sweet potato fries with truffle mayonnaise <sup>M,O</sup></b>	€ 6,90
<b>Stone oven baked bread – 2 slices <sup>G,A</sup></b>	€ 1,60
<b>Portion aioli <sup>G,O</sup></b>	€ 2,00
<b>Portion truffle mayonnaise <sup>O,M</sup></b>	€ 2,50
<b>Portion ketchup <sup>O</sup></b>	€ 1,20
<b>Portion mayonnaise <sup>O,C,M</sup></b>	€ 1,20



## DESSERT

### Warm chocolate cake

Warm chocolate cake with a molten chocolate core, marinated berries and organic apple-strudel ice cream <sup>A,C,G,O,H</sup>

€ 8,90

### Classic Crème Brûlée

Homemade classic Crème Brûlée with an orange salad and pistachios <sup>C,G,H</sup>

€ 7,90

### Vegan Mint Panna Cotta

Vegan Panna Cotta in a glass with marinated berries

€ 6,90

### Chocolate Mousse

Vegan chocolate mousse with chili mango compote and coconut ice cream

€ 9,90

### Apple strudel <sup>A,C,G</sup> or curd cheese strudel <sup>A,C,G</sup>

€ 4,90

+ whipped cream

€ 1,50

+ 1 scoop BIO vanilla ice cream <sup>G</sup>

€ 2,10



If you are looking for more cakes, please have a look at our pastry display next to the bar!

We also offer a smaller menu for our young guests.



## APERITIF

Pfiff Stiegl	0,2l	€ 3,90
Prosecco	0,1l	€ 4,90
Prosecco orange	0,1l	€ 5,60
Hugo	0,25l	€ 6,90
Aperol Spritz	0,25l	€ 6,90
Campari Soda	0,25l	€ 5,10
Campari orange	0,25l	€ 5,90
Martini Rosso/Bianco	0,04l	€ 4,90

## BEER

Stiegl on draught	0,3l	€ 4,40
	0,5l	€ 4,90
Stiegl Lemon Radler	0,3l	€ 4,40
	0,5l	€ 4,90
Stiegl Weiße	0,5l	€ 4,90
Stiegl Sportweiße- non alcoholic	0,5l	€ 4,90
Stiegl Freibier-non alcoholic	0,33l	€ 4,40

## RED BULL

Red Bull Energy Drink	0,25l	€ 4,50
Red Bull Sugar free	0,25l	€ 4,50
Red Bull Editions	0,25l	€ 4,50

## ORGANICS BY RED BULL

Organics Simply Cola	0,25l	€ 4,50
Organics Bitter Lemon	0,25l	€ 4,50
Organics Tonic Water	0,25l	€ 4,50
Organics Ginger Ale	0,25l	€ 4,50
Organics Viva Mate	0,25l	€ 4,50
Organics Black Orange	0,25l	€ 4,50
Organics Berry Purple	0,25l	€ 4,50
Organics Ginger Beer	0,25l	€ 4,50

## NON ALCOHOLIC

Römerquelle still	0,33l	€ 3,70
	0,75l	€ 5,90
Römerquelle sparkling	0,33l	€ 3,70
	0,75l	€ 5,90
Soda lemon	0,3l	€ 3,10
	0,5l	€ 3,80
Cola/Fanta/Spezi/Sprite	0,33l	€ 3,90
Cola light/Zero	0,33l	€ 3,90
Almdudler	0,35l	€ 3,90
Icetea lemon/peach	0,25l	€ 3,60

## FRUIT JUICES

Pago fruit juice (apple, orange, red currant, apricot, mango)	0,2l	€ 3,70
Pago fruit juice with soda	0,3l	€ 4,10
	0,5l	€ 4,80
Pago fruit juice with water	0,3l	€ 3,90
	0,5l	€ 4,40
Elderflower- or raspberry juice with sparkling water	0,3l	€ 2,90
	0,5l	€ 3,60
Elderflower- or raspberry juice with water	0,3l	€ 2,70
	0,5l	€ 3,40

## COFFEE

Espresso	€ 3,30
Espresso double	€ 4,70
Espresso Macchiato	€ 4,10
Espresso Macchiato double	€ 4,80
Americano	€ 4,60
Cappuccino	€ 4,70
Latte Macchiato	€ 4,90
Hot chocolate	€ 4,90
Hot chocolate with whipped cream	€ 5,50
Hot chocolate with rum	€ 7,90

## TEA

Peppermint	€ 4,40
Earl Grey	€ 4,40
English Breakfast	€ 4,40
Fruit Tea Wild Berry	€ 4,40
Organic green tea	€ 4,40
Chamomile	€ 4,40

