



BLAUSTERN

SEIT 1996.

Blaustern is a project of *Rockets* Restaurants

We only use products of the highest quality, and if possible of regional availability and biological cultivation.

We know our suppliers since years and in most instances personally.

The coffee is supplied by our very own roaster **RÖSTRAUM**

We use free-range eggs from the farm of Monika Schabauer's „Vogelsanghof“, located in the region of “Bucklige Welt” in Lower Austria, our bone-in-ham is supplied by the manufactory Gissinger in the district of Ottakring



Folge uns:



www.wearerockets.at

BLAUSTERN A LA CARTE
Mon. – Sat. 8:00 – 22:00
Sun.- & bank holidays 8:00 – 19:00

STARTERS, SALADS & SNACKS

CUCUMBER GAZPACHO ✓	4.80 7.20
chilled cucumber soup, potato foam, paprika-waffle, watercress	small large
BEEF TATAR	9.90 13.50
classical seasoned with a twist – avocado-creme, Old-Viennese mustard-mayonnaise, truffled-butter, toasted rye-bread, small bouquet of salad	90 g 140 g
RED BEET-CELERIAC ✓✓	6.80
celeriac poached in red beet juice – carrots, pea- and parsnip-crème, kale-apple-stock, herb-waffle	
CRISPY CHICKEN SALAD	12.30
crispy sesame-chicken stripes, colourful mix of leaf salads, San-Marzano tomatoes, peanuts, chili-honey-dressing with lime and coriander	
CAESAR SALAD	14.20
romaine lettuce, caesar-dressing, parmesan-foam, grilled chicken stripes, radishes, croutons	
with our salads: in-house baked ciabatta – from natural sourdough with Mantioba-Wheat	1.90
AVOCADO BAGEL ✓	6.10
avocado, leaf salad, cream cheese, tomatoes, toasted	
LACHS BAGEL	6.50
smoked salmon, leaf salad, cream cheese, cress, toasted	
POTATO FRIES ✓	4.80
served with ketchup or mayo	
SWEET POTATO FRIES ✓✓	4.80

BOWLS

SPRING BOWL <i>vv</i>	13.80
couscous, chickpeas, flaxseeds, broccoli, rocket, San-Marzano-Tomatoes, tofu, lime-mayonnaise	
MEDITERRANEAN BOWL <i>v</i>	13.80
grilled vegetables, broccoli, marinated lentil-mix, tomato, cucumber, tahini-yogurt	
CALIFORNIA BOWL* <i>vv</i>	12.90
Jasmine rice, avocado, cucumber, carrots, nori, black and white sesame seeds, spicy Sriracha-Mayonnaise	
* pimp your bowl: 150 g grilled halloumi 2.80, 100 g homemade roast beef or 3. grilled prawns 3.50	
ALPS BOWL* <i>v</i>	10.20
scarlet runner beans, radish, carrots, red and yellow sweet peppers, cauliflower, red beets, hardboiled egg, hey-milk-crem�	
* with 50 g „Bergsteiger“ salami 1.80	

BURGER & SANDWICHES

BLAUSTERN BURGER	14.50
180 g beef patty, handmade butter-brioche-bun, crispy bacon, mountain-cheese, colourful mix of leaf salad, tomato, caramelised onions, truffled-mayonnaise – served with French fries	
ASIA-FUSION BURGER <i>vv</i>	12.80
asian-spiced quinoa-patty, vegan sesame bun, colourful mix of leaf salad, spring-onions, spicy Sriracha-Mayonnaise – served with tapioka-vinaigrette chips	
PULLED CHICKEN SANDWICH	12.80
toasted sandwich, marinated chicken filet <i>-low & slow BBQ`d</i> , crispy bacon, red onion, mustard-crem�, fried egg – served with French fries	
A-T-R SANDWICH <i>v</i>	12.80
toasted, in-house baked ciabatta, A vocado- T omato- R ocket, red onion, tahini-yogurt – served with sweet potato fries	
OUR HOMEMADE SAUCES	2.20
aioli <i>vv</i> , Jack Daniels BBQ, cocktail sauce <i>v</i> , chives-mayonnaise <i>vv</i> , BBQ <i>v</i> , truffeld-mayonnaise <i>vv</i> , spicy tomato-mint-salsa <i>vv</i> , chili-honey, spicy Sriracha-Mayonnaise <i>vv</i>	

BLAUSTERN CLASSICAL & NEW

ÜBERBACKENE SCHINKENFLECKERL – PASTA WITH HAM & CHEESE 9.80

bone-in-ham from Gissinger, chives, creamy with sour cream and gratinated with mountain cheese
mixed leaf salad with „Viennese-Dressing“

EIERNOCKERL – „EGG-DUMPLINGS“ ✓ 7.90

small dough-dumplings mixed with lightly beaten eggs, topped with crispy, deep fried onions,
small leaf salad with „Viennese-Dressing“

FASCHIERTES KALBSBUTTERSCHNITZEL – MINCED VEAL BUTTER-SCHNITZEL 19.80

homemade mash, glazed carrots, veal-jus, lambs lettuce

WIENER SCHNITZEL VOM KALB – CLASSIC VEAL SCHNITZEL 19.80

potato salad and lambs lettuce mix with „Viennese-Dressing“ **Lingonberries** 1.40

ASIAN VEGETABLE WOK* ✓✓ 12.50

colourful vegetable mix, teriyaki-sauce, fresh coriander, chili and ginger, served with Jasmine rice

***with 100 g grilled beef- or chicken stripes** 3.20

***with 3. grilled prawns** 3.50

***with 150 g roasted tofu** 2.80

FETTUCCINE BASILICO ✓ 13.90

fresh fettuccine, homemade rucola-pesto, braised artichoke, tomato-basil gel

SEA BASS, RISOTTO, SAFFRON 17.80

grilled sea bass filet, lime-risotto, saffron-foam, salmon caviar, mustard-dill sauce

TAGLIATA 16.60

quick roasted slice of boneless striploin – 120 g, braised Thai-Asparagus, celeriac, tomato-jam, pea-cress

SALAD – SIDE ORDER

SMALL LEAF SALAD ✓✓ 3.60

seasonal leaf salads, „Viennese-Dressing“

SMALL ROCKET SALAD ✓ 4.80

Rocket, San-Marzano tomatoes, olive oil, balsamic-dressing, shaved grana

MIXED SALAD ✓✓ 5.20

seasonal leaf salads, rocket, San-Marzano tomatoes, sweet pepper cubes, cucumber, red onion rings
balsamic-dressing

THE SWEET FIX

CARROT CAKE ✓	4.10
our legendary carrot cake, served warm, and with whipped cream	
APPLE STRUDEL ✓	5.20
homemade with regional apples, raisins, served warm and with whipped cream	
WALNUT-BROWNIE ✓	5.80
white chocolate-ganache, caramel-sauce, marbled waffle, berry-gel	
the perfect match: a scoop of vanilla ice cream	1.50

Kitchen Team

Since it's opening back in 1996, the experienced team of Blaustern offers you a modern day, international styled bistro-kitchen.

Executive Chef Dimitrios Kalligiannakis, *Dimi* for short, accompanies our businesses since many years. After graduation from the hotel and tourism school in Greece, his skills had been sharpened by his mentor Reinhard Gerer at the Michelin starred Restaurant Korso at the Hotel Bristol in Vienna from 2000 onwards.

Finally in 2005 *Dimi* joins our company for the first time while opening Rochus with us as a sous chef. After many more stations here in Vienna and abroad, including being a head chef himself, decorated with 2 toques at the Restaurant Palais Kinsky, he went on to successfully manage his own restaurant for another couple of years. Early in 2020, *Dimi* decided to be part of our Rockets family again, and took over as executive chef not only of Blaustern, but also of our sister restaurant Stadtcafe.

He and his international team are proud and happy to treat you with well-established classics, as well as newly created dishes from their kitchen now and in the future!

We are happy to inform you about the allergic ingredients in our dishes and drinks; at least one trained staff member will be available to explain our coded menus.

The identification of the 14 major allergens occurs by the regulations of the LMIV.

Despite the careful preparation of our dishes and drinks, traces of allergens besides the listed substances can be present during the production process in the kitchen.

✓ vegetarian | ✓✓ vegan

WINE BY THE GLASS

you will find our selected bottle-list later on in the menu...

We love and live wine! Out of this reason, we want to cover new tracks here!

We created categories for a better orientation, and we will change regularly the wines we offer inside these categories!

We hope you have as much pleasure with our selection as we do!

- BU Blaustern Umgebung** (surrounding area) selected wines, which we could name “neighbours”
CL Classics renowned wines & wine makers, which you can rely on!
NW Newcomer new wine makers or generations, who are creating fabulous wines
TR Trendy new, thrilling wines and wine trends from all over the world!

0,125 L | 0,75 L

- CL GELBER MUSKATELLER DAC** 4.90 | 29.00
2018, Skoff, South Styria – aromatic, powerful fruity – a muscatel as it should be
- CL CHARDONNAY HEIDEBODEN** 4.60 | 27.00
2018, Gebrüder Nitthaus, Lake Neusiedel – mild acidity, fully aromatic, textured and velvety
- BU WIENER GEMISCHTER SATZ DAC** 4.90 | 29.00
2018, Mayer am Pfarrplatz, Vienna – an original and beloved by the Viennese
- NW GRÜNER VELTLINER LÖSS** 4.20 | 27.00
2018, Hiedler, Kamptal (Lower Austria) – fresh, fruity, fits every time and occasion
- TR RIESLING KUNG FU GIRL** 5.40 | 32.00
2017, Charles Smith, Washington State US – aromatic Riesling of German embossment, everybody’s darling!
- BU FRÄULEIN ROSÉ VON DÖBLING** 4.60 | 27.00
2018, Mayer am Pfarrplatz, Vienna – Pinot Noir, elegant, aromatic, perfect not only for a sundowner
- CL ZWEIGELT** 4.90 | 29.00
2017, Umathum, Burgenland – harmony and joy while indulging wine
- CL BLAUFRÄNKISCH VOM LEHM** 5.10 | 30.00
2017, Gesellmann, Mittelburgenland – ripe fruit, mild und charming!
- BU CUVÉE WIENER TRILOGIE** 5.40 | 32.00
2015, BIO Wieninger, Vienna – sophisticated and extremely charming wine to drink (ZW, CS, M)
- TR BOBAL ÚNICO** 5.10 | 32.00
2016, Vincente Gandia, Utjel Requena Spain – full, dense, elegant, balanced tannin, a special grape variety!!!

BREAKFAST

Mon. – Fri. 8:00 – 11:30

Sat., Sun.- & bank holidays 8:00 – 15:30

BREAKFAST-COMBOS

GRILLPARZER	10.90
bone-in-ham from Gissinger, salami Milano, Emmentaler, homemade ricotta with herbs, free-range soft-boiled egg, butter, homemade apricot- or raspberry-jam, yogurt, roll, butter-croissant	
FIT+ ✓	13.20
small omelette of egg whites, spelt toast topped with tomato-basil-salsa, cottage cheese with fresh herbs, tropical porridge with coconut milk, caramelized pineapple	
RE-LACHS-ED	13.50
smoked salmon, avocado slices, roughly sliced tomato- and cucumber slices, Dijon-mustard sauce scrambled eggs with cottage cheese and cress, butter, bio-spelt bread – a glass of fresh orange juice or prosecco	
BLAUSTERN ANNO 1996	13.80
roast beef, roasted low and slow, sauce Rémoulade, a peeled, soft boiled egg in a glass, rye bread with butter and chives, raspberry-yogurt with fresh, seasonal fruits, French brioche, homemade apricot- or raspberry-jam – a glass of fresh orange juice or prosecco	
ENGLISH BREAKFAST	13.90
baked beans, grilled pork sausage, crispy bacon stripes, scrambled eggs of free-range eggs slow-roasted tomato, French fries, butter, toasted sandwich	
PETIT DÉJEUNER A LA VIENNOISE ✓	7.60
roll, butter-croissant, butter and homemade apricot- or raspberry-jam	
PANCAKES ✓	6.80
3. homemade pancakes, Nutella, berry sauce, maple sirup	

BOOZY BREAKFAST DRINKS

BAILEYS FLAT WHITE MARTINI <i>cause it's never too early for a flat white...</i>	8.50
Baileys, 42Below vodka, espresso	
BLOODY MARY	8.50
Grey Goose vodka, tomato juice, Tabasco, celeriac salt, Worcestershire sauce, fresh lemon juice	
MIMOSA	5.20
Kattus prosecco, fresh orange juice	

HEALTHY OPTIONS

BELLA ITALIA ✓	8.90
braised courgettes in tomato sauce, fried egg, mozzarella, marinated herb-salad	
BREAKFAST BOWL* ✓	9.80
bulgur-quinoa-mix, baby-spinach, homemade hummus, San-Marzano tomatoes, radishes, free-range soft boiled egg	
	*with 100 g homemade roast beef or Norwegian smoked salmon 3.50
POWER FRUIT BOWL ✓	9.80
hausgemachtes granola, crispy rice, banana, sugar melon, raspberry-jogurt from fresh fruits, honey	
TROPICAL PORRIDGE ✓✓	5.80
warm porridge with coconut milk, fresh kiwi, banana and pineapple	
YOGURT & FRUITS ✓	5.80
creamy yogurt, fresh fruit salad	

EGG-DISHES

POWER-SCRAMBLED EGGS	7.80
of 3 free-range eggs, braised bone-in-ham from Gissinger, mountain cheese, marinated baby-spinach, croutons	
BREAKFAST BAGEL	5.80
toasted, avocado-tomato-smash, crispy fried bacon, creamy scrambled eggs, cress	
EGG-BENEDICT	7.80
poched free-range egg, Vulcano ham -a dried ham from Styria, marinated baby-spinach, curry-hollandaise, toasted rye-bread	

HAM OR BACON & EGGS FROM 2 EGGS	5.50
with bone-in-ham from Gissinger <i>or</i> with bacon-strips	
SCRAMBLED EGGS FROM 3 EGGS	
classical, with chives ✓	4.90
with cottage cheese and chives ✓	5.50
with fresh avocado- and tomato slices ✓	5.50
with bone-in-ham from Gissinger <i>or</i> bacon	5.50
with smoked salmon, basil and olive oil	6.90
OMLETTE WITH 3 EGGS	
with bone-in-ham from Gissinger and mountain cheese	7.80
with baby spinach and mushrooms ✓	7.20
SOFT BOILED EGG ✓	1.90
2 PEELED, SOFT BOILED EGGS IN A GLASS ✓	4.80
Maldon sea salt, chives	

PASTRIES & CO.

homemade apricot- <i>or</i> raspberry-jam ✓	1.70
homemade ricotta with herbs ✓	1.70
Nutella ✓	1.70
butter ✓	1.70
ciabatta – in-house baked, from natural sourdough with Mantioba-Wheat	1.90
Kornspitz with sesame – <i>a typical Austrian pastry with a mix of wheat & rye flower</i>	1.80
handmade roll – <i>“the” Austrian pastry, a round shaped wheat flower bun</i>	1.90
butter-croissant	2.30
French brioche	2.60
toasted sandwich	1.70
bio-spelt bread, 2 slices	2.10
brown bread, 2 slices	2.10
multi-corn bread gluten- and lactose free	2.50
full-grain-spelt bun	2.30
Schnittlauchbrot ✓ – <i>rye bread with butter and chives</i>	3.90