

## **Bericht in "The New York Times"**

Figlmüller's Beisel

If you look for excellent wine and remarkable viennese food you have to visit Figlmüller's Beisel. Figlmüller is located right in the center of Vienna next to St. Stephans church at Wollzeile No. 5. There are no formal menu-cards. Instead you will find, dishes of the day, chalked on a blackboard near the open kitchen. Highlights are sauteed veal liver or sauteed pork liver or creamed veal brains; or Kalbsbries (veal sweet-breads) flattened out, breaded and fried like a Schnitzel; or the very garlicky, fatflecked Bratwurst the Viennese love.

The de luxe item here is the Schnitzel, famous in Vienna for being big enough to overlap its plate (as all Viennese Schnitzels did in the dear long ago) and with the best-flavored breading in town. It is excellent because it is absolutely fresh. Only after you order does the chef start to pound the meat thin and tender -the sound of his cleaver is the song of Figlmüller's- then cook it while you wait.

As for the wine, it is Figlmüller's pride and the reason why Viennese journalists love the place. The Figlmüller family have their own winery in the countryside near Vienna, so Figlmüller's Prälatenwein is what you drink here - a young, fresh, fruity, typical Austrian white wine.