

## Food in Vienna

Once you arrive, you would hear everyone talk about a famous signature dish here called 'Wiener Schnitzel.'



It is a type of Schnitzel made of a thin breaded, pan-fried veal, pork, or chicken cutlet. It is normally served with potatoes, and a piece of lemon. Some restaurants would also offer sweet berry jam as an alternative. I personally tried Schnitzel from many restaurants already. I would say different restaurants offer different tastes of Schnitzel. So do not judge it after you tried only once.

One of the most famous restaurants that are highly-rated in Vienna is called 'Ribs of Vienna.' The restaurant is located near Stephansplatz Station. It is very popular among locals and also foreigners. If you do not want to wait in line for hours, I recommend you to reserve the seats in advance by sending an email to the restaurant and wait for their confirmation.

The best-seller dish is called 'M(eat) me.' One meter of spareribs from a skillful preparation style are served with sauces. Since the restaurant's name also suggests what their specialty is, you should not miss to order this menu. There are five different tap-beers, several Austrian and international wines awaiting for you to order as a company to this dish.



One of the typical desserts in Vienna is 'Apple Strudel.' It is a popular pastry in Austria and also in many European countries.



It consists of an oblong strudel pastry jacket with an apple filling inside. The filling is normally made of grated cooking apple, sugar, cinnamon and bread crumbs. Some stores also offer apple strudel with toppings of vanilla ice-cream, whipped cream, custard, or vanilla sauce.

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