

BIENVENUE AU BEAULIEU.
WELCOME TO OUR BISTROT.

BEAULIEU

Frankreich im Herzen Wiens.



French cuisine is probably the most famous in the world. Not without reason.
Everything revolves around the quality, regionality and freshness of the ingredients.

At Beaulieu you can take a journey through the culinary diversity of France.

Indulge! Enjoy! Forget for some time that you are in Vienna

- and let us take you to a bistrot somewhere in France.

CRÉMANT

CRÉMANT DE LIMOUX

PAUL G. VALENTIN

white, brut

glass7.20

bottle 0,75 l..... 36.00



CRÉMANT DE LOIRE

rose, Bouvet-Ladubay

glass 0,1 l 7.20

bottle 0,75 l 36.00

CRÉMANT DE BOURGOGNE

Blanc de Blancs, Vitteaut-Alberti

glass 0,1 l 8.60

bottle 0,75 l 46.00

KIR ROYAL

Crémant & Crème de Cassis 8.50

KIR ROYAL FARIGOULE

Crémant & Farigoule thyme liqueur 8.50

PLAISIR DE GRASSE

Crémant rosé on ice with

lavender treacle, orange zest & soda 10.60

CHAMPAGNE

CHAMPAGNE BRUT «Inspiration 1818»

Charles Le Bel, Aÿ-Champagne

glass 0,1 l 15.00

bottle 0,75 l 68.00

CUVÉE PRESTIGE ROSÉ MILLÉSIMÉ

Gobillard & Fils, Épernay

glass 0,1 l 18.00

bottle 0,75 l 82.00



DEMI-BOUTEILLES

0,375 l, a sparkling pleasure for two!

CHAMPAGNE

CHAPUY BLANC de BLANCS

half-bottle 0,375 l 42.00

GOBILLARD CUVÉE PRESTIGE ROSÉ

half-bottle 0,375 l 45.00

CRÉMANT

CRÉMANT de BOURGOGNE BRUT

half-bottle 0,375 l 26.00

CRÉMANT DE LOIRE ROSÉ

half-bottle 0,375 l 24.00

APÉRITIF SANS ALCOOL

«SAINTE-MARGUERITE»

Rosé-Apéro non-alcoholic
grape rosé on the rocks, soda, rosemary
& pepper8.50

PINEAU DES CHARENTES

PINEAU DES CHARENTES

with ice 6 cl 7.40

«LA ROCHELLE»

with soda & lemon 9.00

LILLET

LILLET BLANC with ice 6 cl 7.20

«LILLET CULETTO» white wine spritzer with
Lillet blanc & slice of orange 7.90

«LILLET VIVE» with Tonic Water 10.60

«LA VIE EN ROSE» with rose lemonade .. 10.60

CIDRE

CIDRE BRUT / BIO

dry organic apple cider
..... glass 4.40 / jug 0,25 l 7.90

CIDRE ROSÉ / BIO

cider of Red Delicious
..... glass 4.40 / jug 0,25 l 7.90

LES SPRITZ À LA FRANÇAISE

ST-GERMAIN SPRITZ

St-Germain elderflower liqueur, Crémant, soda
& mint10.60

VERMOUTH SPRITZ

La Quintinye Vermouth blanc, Crémant, soda &
olive10.60

RINQUINQUIN SPRITZ

Rinquiquin Provence peach wine, tonic water,
soda & grapefruit10.60

PASTIS DE MARSEILLE

served with ice and water

RICARD / PASTIS 51

HENRI BARDOUIN 2 cl 5.20 / 4 cl 9.20

ABSENTE ABSINTH 2 cl 6.20 / 4 cl 10.80

«LE PERROQUET»

4 cl Pastis with mint treacle & water 9.90

«LA TOMATE»

4 cl Pastis with grenadine treacle & water .. 9.90

BANYULS

G.Bertrand, Languedoc
red aperitif wine 6 cl 6.00

VERMOUTH

NOILLY PRAT DRY 6 cl 7.40

LA QUINTINYE BLANC 6 cl 7.40

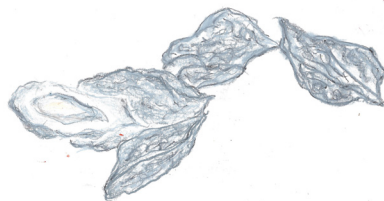
CITADELLE GIN 4 cl 7.80

GIN & TONIC 12.00

GREY GOOSE VODKA 4 cl 7.80

LE BAR À HUÎTRES

oysters (france) on daily offer
served with vinaigrette & lemon



FINES DE CLAIRE N°2

Cancale - Bretagne 3 pcs 12.90 / 6 pcs 22.80

SPÉCIALES N°2

«Gillardeau» Île d'Oléron

..... 3 pcs 19.60 / 6 pcs 34.80

portion baguette 3.50

portion salted barrel butter 3.20

ENTRÉES CHAUDES

SAINT MARCELLIN RÔTI

soft cheese from Lyonnais en gratin
croûtons & side salad with nuts 14.50

TARTINE BRETONNE

brown bread with warm sardines in
golden barrel butter & vegetable-julienne . 1800

ESCARGOTS de VIENNE

Viennese snails en gratin
with garlic-parsley-butter & baguette
..... 6 Stk 18.50 / 12 Stk 29.00

ENTRÉES FROIDES

SARDINES MILLÉSIMÉES

pickled vintage sardines
Nice-olives, baguette & barrel-butter 16.80

TARTARE de TRUITE SAUMONÉE ET NOIX DE ST-JACQUES

tartar of salmon & scallops
lemon, dill & croûtons 19.40

STEAK TARTARE au couteau

tartar of Austrian beef
Piment d'Espelette & croûtons..... 19.40

TERRINE de SANGLIER

wild boar terrine (France) with sage and pepper
berried, berries-jelly & baguette 15,20

MOUSSES de VOLAILLES

mousse of duck and goose liver
quince jelly & baguette 19.20

FOIE GRAS de CANARD mi-cuit

«mi-cuit» duck-liver-paté with Fleur de Sel
cassis-jam & toast brioche 22.60

SOUPES

SOUPE à l'OIGNON

& sa TARTINE GRATINÉE

onion soup with cheese bread en gratin
7.90

PETITE BOUILLABAISSSE ET SON FILET DE ROUGET

fish stock of our bouillabaisse with red mullet
fillet 12.00

SALADES

SALADE PRINTANIÈRE

spring salad with young spinach, asparagus,
radishes, peas & cress.....14.20

SALADE de CHÈVRE CHAUD aux FRAISES & PIGNONS DE PIN

goat's cheese from Poitou – en gratin with honey
and thyme, lettuce, strawberries & pine nuts.....
.....15.40

SALADE NIÇOISE

lettuce, tomatoes, string beans, egg,
artichokes, Nice-olives, anchovies &
tuna in olive oil from „la belle-illoise“ 17.90

SALADE de LENTILLES au CHÈVRE FRAIS et à l'AVOCAT

lentil salad with root vegetables, avocado,
lettuce, Périgord-fresh goat's cheese
& roasted walnuts 15.00

SALADE VERTE et CRUDITÉS à la MOUTARDE

our mixed leaf salad, vegetables-julienne &
Dijon mustard-vinaigrette.....10,80
as side dish.....6,80

Ask for allergene list

SANDWICHES

BEAULIEU

½ baguette with olive-tapenade, goat's cheese,
pickled tomatoes, lettuce 12.80

PARISIEN

½ baguette with ham, barrel-butter, Brie de
Meaux, lettuce 12.80

ANGLAIS

½ baguette with roastbeef, barrel butter
mustard mayonnaise, gherkins, lettuce 12.80

CROQUES

CROQUE-MONSIEUR

toast with ham, béchamel & Comté,
salad garnish 13.80

CROQUE-MADAME

toast with ham, béchamel & Comté,
fried egg & salad garnish 14.90

QUICHES



QUICHE LORRAINE

Quiche with bacon, onion & cheese 8.80

QUICHE du JOUR

Quiche of the day 8.80

SIDE SALAD small 6.80

LE DÉJEUNER

LUNCH SPECIALS Mo-Fr 11:30 h

SOUPE DU JOUR ... 7.00

PLAT DU JOUR ... 16.00

FORMULE DU MIDI

soup / salad + Plat du jour 21.00

GRANDE FORMULE

soup / salad

+ Plat du jour

+ dessert 26.00

MOULES

fresh blue mussels
served with baguette



MOULES MARINIÈRES

in white wine-shallots-brew 19.00

MOUCLADE

in creamy musseljuice & curry 22.00

COUVERT du SOIR

evening cover 5.00



PLATS



BOUILLABAISSSE

SOUTHERN FRENCH STOCK POT

with fish, crevettes & mussels,

Rouille & croûtons 25.00

DUO D'ASPERGES DE MARCHFELD

Marchfeld asparagus, warm marinated with
lemon vinaigrette, basil, fleur de sel & mimolette

18,60

... with seared scallops + 11,00

LOUP de MER en PAPILLOTE

fillet of sea bass, vegetables &

herbs, steamed in baking paper 24.50

BOEUF BOURGUIGNON

Beef Burgundy (Austrian Beef)

bacon, mushrooms & baguette 18,40

RATATOUILLE MAISON et sa TARTINE

provencale vegetable pot, rye bread with goat's

cream cheese & greens 18.40

FAUX-FILET DE BOEUF «CAFÉ DE PARIS»

sirloin steak for Austrian beef, Café de Paris

butter & pan fried potatoes 32.00

SOURIS D'AGNEAU AU MIEL & THYM

braised rear knuckle of lamb (Ireland)

honey-thyme jus & ratatouille 27.80

DESSERTS

CRÈME BRÛLÉE 7.90

MOELLEUX AU CHOCOLAT 6.80

LA PÂTISSERIE FRANÇAISE

please ask staff

or have a look at the display!

... Tarte ganache aux framboises,

Tarte au citron, Tarte aux poires...

TARTELETTE je 6.80

ÉCLAIR je 3.90

PETITS FOURS je 3.00

CAFÉ GOURMAND

Expresso or Noisette & 3 Petits Fours 11.00

MACARONS je 2.20

CAFÉ ANTOINETTE

Expresso or Noisette & 3 Macarons 8.60

TRUFFE au CHOCOLAT je 1.40

CAFÉ BEAULIEU

Expresso with whipped creame &

2 chocolate truffles 5.60



VIN DOUX

«CARMES DE RIEUSSEC» 2019

sweet wine, Sauternes

..... glass 6 cl 6.80 / bottle 0,375 l 38.00

FROMAGES

FROMAGE DOUX

selection of young & mild cheese 13.00

FROMAGE AFFINÉ

selection of strong & matured cheese 15.50

CHÈVRE & BREBIS

selection of goat & sheep cheese 16.00

PETIT PLAT

small selection 10.00

portion baguette 3.50

portion salted barrel-butter 3.20



DIGESTIFS 2 CL

EAU-DE-VIE

Poire Williams / Framboise / Mirabelle

fruit brandies je 5.20

COGNAC LEYRAT VSOP 5.40

COGNAC LEYRAT RÉSERVE XO 7.80

ARMAGNAC CH. LAUBADE VSOP 5.40

ARMAGNAC CH. LAUBADE XO 7.80

MARC DE CHAMPAGNE GOYARD 5.20

CALVADOS CH. DU BREUIL VSOP 4.80

FARIGOULE (thyme liquor) 5.40

CRÈME de CASSIS 4.80

VIN DE MAISON

domestic wine



BORDEAUX BLANC GASCOGNE ROSÉ LANGUEDOC ROUGE

glass 1/8l	4.90
jug 0,25l	8.50
jug 0,5l	15.50

«KIR»

white wine & Crème de Cassis.....	6.20
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«POMÉLO»

rosé wine with fresh grapefruit	
soda & ice cubes	7.40

«PARFUM DE LAVANDE»

white wine spritzer & lavender	6.80
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VIN BLANC

white wine

«ENTRE-DEUX-MERS» 2025

Château Sainte-Marie, Bordeaux	
An aromatic white wine-Cuvée from Bordeaux: Sauvignon Blanc, Sémillon & Muscadelle. Scent of citric fruit, black currant and summer meadow. On the palate a lot of full and crisp, rich fruit with long lasting freshness and finish!	
glass 1/8l	5.60
bottle 0,75 l	31.00

VIN BLANC

white wine

«LA GRANDE BLEUE» 2024

Gérard Bertand, Languedoc -bio-

The white wine cuvée embodies the spirit and beauty of the Mediterranean. The grape varieties Rolle, Grenache Blanc, Viognier, Chardonnay and Sauvignon blanc come together to create this expressive wine with aromas of pear and peach as well as citric notes and white flowers. On the palate, lively, refreshing with a salty finish. A sea breeze

glass 1/8 l	5.20
bottle 0,75 l	30.00

«MUSCADET» SÈVRE ET MAINE 2024

Clos de Orfeuilles, Loire -organic-

A classic from Pays Nantais of the vine Melon de Bourgogne! A full of spirit & light white wine with aromas of lime, white blossoms and green apple. On the palate well structured with fine minerals.

glass 1/8l	6.40
bottle 0,75 l	35.00

ALSACE PINOT BLANC l'ami des crustastés 2025

This classic Alsatian Pinot Blanc is a dry, elegant accompaniment to fish and seafood. Bouquet of citrus fruit, honey & melon on the nose, lively on the palate with lovely acidity and a fruity finish.

glass 1/8l	6.40
bottle 0,75 l	35.00

VIN BLANC

white wine

«BOURGOGNE ALIGOTÉ» 2024

La Chablisienne, Bourgogne

A specialty from Burgundy: Aligoté. Subtle nut aroma and fruity notes of gooseberries and citric fruits. Soft and elegant on the palate, at the same time fresh and lively; with a long finish.

glass 1/8l 6.80
bottle 0,75 l 36.00

«CHABLIS» 20234

Jean-Marc Brocard, Bourgogne

A full-bodied Chablis with a bright nose of lime and quince. Straightforward but stimulating on the palate; with ripe, finely exotic fruit, apple and mineral notes.

A classic with fish dishes!

glass 1/8l 8.20
bottle 0,75 l 45.00

«SANCERRE» Les Grandmontains 2024

Domaine Laporte, Val de Loire -organic- Sauvignon Blanc from Loire valley – an expressive Sancerre. Grassy notes paired with scent of grapefruit and white peach; fruity, mineral and tense on the palate, with fresh and temperamental finish.

glass 1/8l 8.20
bottle 0,75 l 45.00

VIN ROSÉ

rosé wine

PERLES DE GRENACHE ROSÉ 2024

Gérard Bertrand, Languedoc

The Grenache Rosé from southern France impresses with its fruity freshness. Wild berries and orange blossoms on the nose; Juicy apple fruit on the palate with lively acidity. Ideal for an aperitif.

glass 1/8l..... 5.40
bouteille 0,75 l 30.00

«CÔTES DE PROVENCE» La vie en rose 2024

Château Roubine, Provence -bio-

An elegant provencal covée made from Grenache, Cinsault & Vermentino. Fine fruity scent of candied oranges, ripe grapefruit and peaches. Rich in finesse on the palate; mild, refreshing at the same time. A rosé that also goes well with fish dishes.

glas 1/8l 6.30
bottle 0,75 l 35.00



VIN ROUGE

red wine

«CÔTES-DU-RHÔNE» ROUGE MOZAÏK 2023

Fond Croze, Vallée du Rhône -organic-
A strong, full-bodied Rhône made from Grenache, Syrah & Carignan grape varieties with aromas of liquorice, thyme and red berries; juicy and spicy on the palate, with a stimulating freshness in the finish.

Another glass, please!

glass 1/8l 6.40

bottle 0,75 l 35.00

«CORBIÈRES» 2022

Gérard Bertrand, Languedoc

A Mediterranean red wine cuvée from the smooth hills of Corbières: Grenache, Syrah and Mourvèdre. Dark berries and vanilla bouquet, full and strong palate: ripe fruits, liquorice and mild spices. Travel Nostalgia!

glass 1/8l 5.90

bottle 0,75 l 34.00

«HAUT-MÉDOC» 2022

Château Rollin, Bordeaux

A balanced and full from the left banks Bordeaux of Merlot & Cabernet Sauvignon. Aromatic bouquet with rich black and red currant. Expressive full palate with coffee-roast-aroma, chocolate and ripe cherry. Strong and long.

glass 1/8l 6.80

bottle 0,75 l 36.00

SAUMUR-CHAMPIGNY 2023

Arnaud Lambert, Val de Loire

Marrenon, Vallée du Rhône

A young Cabernet Franc from the Loire Valley. A balanced red wine with freshness, mineral spice, bouquet of raspberries, cassis and grilled peppers. Animating on the palate with cocoa notes & pepper.

glass 1/8l 6.40

bottle 0,75 l 35.00

«BOURGOGNE PINOT NOIR» Réserve 2021

Nuiton-Beaunoy, Bourgogne

Pinot Noir - simply delicious! Concentrated, complex scent with aromas of raspberries and cherries and notes of ginger. Elegant on the palate with a long-lasting finish and sophisticated tannins.

glass 1/8l 8.20

bottle 0,75 l 45.00

DEMI BOUTEILLES

Bordeaux

«CHATEAU LA TOUR DE BY» 2020

Médoc

«CHATEAU BARBE BLANCHE» 2019

Saint-Émilion

half bottle 0,375l 25.00

BOISSONS FRAÎCHES

cold drinks

EAU MINÉRAL plate / gazeuse

mineral water still / sparkling

0,33 l..... 3.90

0,75 l..... 6.80

SODA-CITRON

with squeezed lemon

0,25 l..... 3.50

0,5 l..... 4.90

SODA-SIROP*

Grenadine / Minze / Lavendel

0,25 l..... 3.30

0,5 l..... 4.50

JUS de POMME BIO

cloudy apple juice 0,25 l..... 4.50

JUS de RAISIN BIO

red grape juice 0,25 l..... 4.50

JUS BIO+ SODA

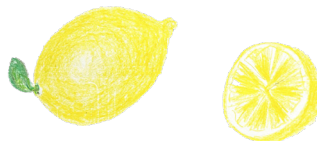
apple-/grape juice & soda

0,25 l..... 3.50

0,5 l..... 5.40

JUS D'ORANGE /DE PAMPLEMOUSSE

orange/grapefruit-squash 0,25 l..... 6.90



*Jugendgetränk

LIMONADE MAISON

homemade ginger-mint-soda with fresh lemon

0,3 l..... 5.20

LIMONADE CAP D'ANTIBES

homemade lavender-soda with orange squash

0,3 l..... 5.20

LIMONADES «LA MORTUACIENNE»

with natural fruit extracts

lemon / grapefruit0,33 l.. 5.20

.....1,0 l..14.00

ORANGINA 0,25 L 5.20

TONIC WATER 0,2 L..... 5.20

ROSE LEMONADE 0.25 L5.20

FRITZ KOLA ORIGINAL

FRITZ KOLA ZERO 0.33 L4.50

BIÈRE

Bier

BIÈRE PRESSION

Stella Artois on tap 0,3 l.. 4.80 0,5 l.....6.90

PANACHÉ Stella Artois with lemonade

lemon / grapefruit 0,3 l.. 4.80 0,5 l.....6.90

PICON-BIÈRE Stella Artois with Picon

0,3 l.. 5.30 0,5 l..7.60

DUVEL - BELGIAN STRONG BLOND

bottle..... 0,33 l..6.50

CHOUFFE sans alcool (alc.0,4%vol.)

bottle..... 0,33 l.. 5,90

BOISSONS CHAUDES

hot drinks

INFUSIONS

INFUSION / TISANE infusion herbal / fruit

pot 5.20

TISANE FRUITÉE

Raspberry, pomegranate, elderflower, blackberry leaves, marigold

TISANE SOMMEIL

Hawthorn, chamomile, lemon balm, tangerine, orange

TENDRE GINGEMBRE ORGANIS

ginger, apple, lemon, liquorice & rose blossoms

DOUCE VERVEINE ORGANIC

verbena

LIMONADES CHAUDES

Warme Limonaden

LIMONADE aux AGRUMES

hot citric fruit lemonade (sugarfree)5.20

LIMONADE à la LAVANDE

hot lavender-orange lemonade5.20

LIMONADE au GINGEMBRE

hot ginger-mint lemonade5.20

CHOCOLAT CHAUD

hot chocolate (milk based).....5.20

THÉ

THÉ NOIR • BLACK TEA pot 5.20

DARJEELING

Tea of the Himalayas

EARL GREY

Tea with bergamot

THÉ VERT • GREEN TEA pot 5.20

SENCHA KASUMI

Japanese green tea

GUNPOWDER MENTHE

Green tea with mint leaves

ASAKI

Green tea with lemon verbena and grapefruit

THÉ VERT DÉTOX

Green tea with meadowsweet, curcuma, bergamot & cinnamon

THÉ VERT CASSIS DE BOURGOGNE

Green tea with black currant of Burgundy

THÉ BLANC • WHITE TEA pot 5.20

THÉ BLANC PÊCHE ABRICOT

White tea with peach & apricot

THÉ BLANC FLEUR D'ORANGER

White tea with orange blossom

CAFÉ



EXPRESSO 3.70

NOISETTE espresso + milk..... 3.90

EXPRESSO DOUBLE 5.90

CAFÉ AU LAIT 5.70

CAFÉ VIENNOIS 5.10

CAPPUCCINO 5.10

FLAT WHITE..... 6.40

CAFÉ BEAULIEU

espresso mit whipped creame
& 2 chocolate truffels..... 5.60

CAFÉ ANTOINETTE

espresso or noisette & 3 Macarons..... 8.60

CAFÉ GLACÉ

iced coffee

CAFÉ GLACÉ au LAIT

iced coffee with milk..... 5.90

CAFÉ GLACÉ & CARMEL au BEURRE SALÉ

iced coffee with milk and cara-
mel creame white salted cara-
mel.....6.40

*Coffee with cow milk or oat milk

