

DRINKS  
— & —  
FOOD

THANKS FOR  
YOUR VISIT!

# HOT DRINKS

coffee imported from Grano Nero in Ostuni (It)

☉ Espresso /with milk	€ 2,6/€ 2,8
☉ Double Espresso /with Milk	€ 4,6/€ 4,8
☉ Americano /with Milk	€ 3,6/€ 3,8
☉ Cappuccino or Melange	€ 4,5
☉ Latte Macchiato	€ 5,4
☉ Flat white	€ 4,9
Espresso coretto (with Grappa/1cl)	€ 5,1
Ginger-Lemon-Tea with fresh mint leaves	€ 4,9
Chai Latte hot/cold	€ 4,8
Matcha Latte hot/cold	€ 6,2
☉ Hot Chocolate	€ 5,9
☉ with or without whipped cream	
☉ with whipped cream and 2cl Rum	€ 6,9

\* all drinks also available with soy-, oat- or lactose-free milk

## Demmers Tea specialities

served in a teapot 0,4l € 6,1

English Breakfast  
 Bio Nilgiri FOP Oothu Fairtrade black tea  
 Sunny Island Ceylon  
 Green Jasmin  
 Bio Thé à la menthe  
 Berry Cocktail  
 Mango Cocktail  
 Fresh & Fit Herbal Tea  
 Kashmir Chai Walla  
 Sunny Meadow Herbal Infusion

# ALLERGEN LIST

A	gluten
B	shellfish
C	egg
D	fish
E	peanut
F	soy
G	milk
P	lupins
H	nuts
L	celery
M	mustard
N	sesame
O	sulfites
R	mollusca
(v)	vegetarian
(vg)	vegan

mo-fr from 11.30 am

sa, su and public holidays from 3.00 pm

## NON ALCOHOLIC DRINKS

### BURGER & WRAPS burgerbuns from Öfferl

AGN	<b>Falafel wrap (v) optional vegan</b>	€ 10,9
	tahini, salad, tomato, cucumber, red onions, red cabbage, yoghurt-mint-sauce	
AFHLN	<b>Simply Vegan Burger (vg)</b>	€ 15,9
	vegan bun, veggie falafel, salad, tomato, cucumber, red cabbage, hummus, mango-chili-sauce, served with tabbouleh	
AGL MO	<b>Pulled pork burger</b>	€ 15,9
	pulled Pork, crispy bacon, cheddar cheese, fried onions, pickled- gherkin, coleslaw and french fries optional sweet potatoe fries	
ACG MN	<b>Cheeseburger (medium grilled)</b>	€ 18,9
	homemade bun filled with beef, cheddar, bacon, tomato, dijon-mustard-mayonnaise-sauce, salad, fried onions, coleslaw and french fries optional sweet potatoe fries	
ACE FHN	<b>Crispy chickenburger</b>	€ 18,9
	homemade bun filled with deep-fried chicken fillet, bacon, salad, cabbage-salad tomato, red onion, sourcream and french fries	
AGLM	<b>Chili con carne wrap</b>	€ 14,9
	red onions, jalapenòs-guacamole, cheddar tortillachips	
	<b>DESSERT</b>	
ACGH	<b>Chocolate brownie</b>	€ 6,9
	berries, homemade vanilla ice cream	
ACGH	<b>Cheesecake</b>	€ 6,2
	caramel sauce, strawberry gel	
ACH	<b>Apfelstrudel</b>	€ 5,5
	with raisins	
AH	<b>Banana bread (vg)</b>	€ 4,4

Mineral water Vöslauer 0,33l	€ 3,3
sparkling or still	
Mineral water Vöslauer 0,75l	€ 6,6
sparkling or still	
fritz-kola 0,33l	€ 4,7
fritz-kola, fritz-kola without sugar, fritz-limo lemon	
Balis 0,25l	€ 4,2
basil-ginger lemonade	
Coca Cola, Coca Cola light 0,33l	€ 3,9
Almdudler, Frucade, Spezi 0,33l	€ 3,9
Himbeerkracherl (raspberry lemonade) 0,33l	€ 3,9
Tonic Water 0,2l	€ 3,2
Bitter Lemon oder Ginger Ale	
<sup>A</sup> Becks Blue alcoholfree 0,3l	€ 3,9
<sup>A</sup> Erdinger non alcoholic beer 0,5l	€ 4,8

### Homemade

Iced Tea 0,375l	€ 4,9
blacktea-lime, greentea-elderflower, ginger-lemon	
Mangolassi 0,25l	€ 5,5
Fresh orange juice 0,25l	€ 5,5
Apple-Carotjuice 0,25l	€ 4,2

### Juices

Unfiltered apple juice BIO, grape juice, orange juice pure 0,25l	€ 2,9
with soda water 0,25l / 0,5l	€ 2,5 / € 4,8
with tap water 0,25l / 0,5l	€ 2,2 / € 4,1

### Rauch 0,2l

apricot, black currant, pear	€ 3,7
with soda water 0,5l	€ 5,8
with tap water 0,5l	€ 4,9

Soda water 0,25l / 0,5l	€ 2,0 / € 3,9
Soda water with lemon 0,25l / 0,5l	€ 2,3 / € 4,6
Soda water with syrup 0,25l / 0,5l	€ 2,3 / € 4,6
raspberry or elderflower	

mo-fr from 11.30 am  
sa, su and public holidays from 3.00 pm

# BEER & WINE

## BEER ON TAP

<sup>A</sup> Weitra Bräu 0,3l / 0,5l	€ 3,8 / € 5,1
<sup>A</sup> Zwettler Zwickl 0,3l / 0,5l	€ 3,8 / € 5,1
<sup>A</sup> Cerna Hora Lager 0,3l / 0,5l	€ 3,8 / € 5,1
<sup>A</sup> Trumer Pils 0,3l / 0,5l	€ 3,8 / € 5,1

## BOTTLED BEER

<sup>A</sup> Schneider Weisse Tap 7 0,5l	€ 5,8
<sup>A</sup> Shandy 0,5l	€ 4,9
<sup>A</sup> Augustiner Lager 0,5l	€ 5,6
<sup>A</sup> Die Weisse 0,5l	€ 6,1
<sup>A</sup> Zwettler dark 0,5l	€ 5,4

## WINE

### white

	1/8	6/8
○ Grüner Veltliner Lehner	€ 3,1	
○ Grüner Veltliner DAC Pollak	€ 4,4	€ 25,1
○ Gelber Muskateller Edlinger	€ 4,4	€ 25,1
○ Gemischter Satz Christ	€ 4,4	€ 25,1
○ Welschriesling Tscheppe	€ 4,4	€ 25,1
○ Sauvignon Blanc Weichselbaum	€ 6,1	€ 34,6
○ Riesling Federspiel Tegernseehof	€ 6,8	€ 39,3

### red

	1/8	6/8
○ Zweigelt Ried Haid Lehner	€ 4,1	€ 25,1
○ Blaufränkisch Kerschbaum	€ 5,8	€ 32,8
○ Zweigelt Rebencuvée Glatzer	€ 5,8	€ 32,8
○ St. Laurent Reinisch	€ 5,8	€ 32,8
○ Grande Cuvée Josef Salzl	€ 7,8	€ 43,8
○ Rosé Cistercién Schloss Gobelsburg	€ 4,6	€ 26,6

○ 1150\_Vermuth "Burschik" 5cl dry or red € 5,2

○ 1/4 Spritzer white/red € 3,4

## MAIN DISHES

<sup>ACG</sup> Spaetzle with scrambles eggs (v) green salad	€ 9,9
<sup>GO</sup> Red – beet – Risotto (v) optional vegan with fresh grana and rocket salad	€ 13,9
<sup>AGC</sup> Viennese „Schnitzel“ pork or chicken with potato field salad	€ 15,5
<sup>ADFP</sup> <sup>LNRP</sup> Filet of salmon trout asian seasoned vegetables, wasabi puree, potato straws	€ 19,8
<sup>GO</sup> Chickenrisotto edamame, fresh Grana, sauteed tomatoes, rocket, olive oil	€ 14,9
<sup>ACGH</sup> <sup>MNO</sup> Roast beef sandwich wholegrain baguette, fig – dijon mustard, radicchio, roast beef, mustard – pickles relish, rocket salad – lime mayonnaise, grana	€ 15,9

## BOWL

<sup>ABCFN</sup> rice, raw vegetables,  
grilled vegetables,  
black sesame,  
cilantro, lime, poke  
and mango chili  
sauce

€ 15,9

## CURRY

<sup>ABDG</sup>  
<sup>FHLM</sup>  
<sup>NO</sup> almondrice,  
vegetables,  
coconut milk,  
coriander,  
yoghurt

€ 17,9

optional with

tofu (vg) | grilled chicken | prawns

mo- fr from 11.30 am

sa, su and public holidays from 3.00 pm

## SOUPS

- AGCLF **Bouillon** € 5,5  
with sliced pancakes and vegetables
- FHLMNO **Coconut curry soup (vg)** € 6,5  
with vegetables

## APPETIZERS

- AHNL **3 sorts of dips (vg)** € 13,3  
Muhammara, guacamole, olive hummus,  
vegetable sticks, pita bread
- AG **Börek (v)** € 7,2  
and sheep's cheese-spinach filling & yoghurt-mint dip
- AGHN **Fried Anchovies** € 8,1  
with garlic-mayonnaise dip
- AGHN **Antipasti-Plate (recommended for sharing)** € 18,9  
Grissini, bruschetta, prosciutto, salami, grana, arugula,  
olives, grilled vegetables, mozzarella, basil pesto
- ACGO **Arancini (v)** € 10,9  
deep fried rice balls with vegetables, tomato basil  
sauce, rocket salad, grana cheese

## SALADS

- AGHN **with fried goat-cheese (v)** € 13,9  
nuts, apple, pear and Mango-Chilli-Dressing  
optional **gluten-free**
- G **with bacon-wrapped Feta-Cheese** € 13,9  
with dates, pomegranatepits,  
spring onions and Olive-Lime-Dressing
- ACG **Breaded Chicken Stripes** € 13,9  
served with field salad, potatoes and pumpkin seed oil

mo-fr till 11.30 am  
sa, su and public holidays till 3.00 pm

# SPIRITS & COCKTAILS

## APERITIFS & PROSECCO

○ Mionetto DOC Treviso Brut 0,1l	€ 4,2
○ Mionetto MO Sergio Rosé 0,1l	€ 4,2
○ Aperol Sprizz with Prosecco	€ 6,9
○ Lillet Rosé Sprizz	€ 6,9
○ Limoncello Sprizz	€ 6,9
○ Hugo Sprizz	€ 6,9
○ Balis Sprizz Basil, Ginger, Prosecco	€ 7,4
○ Campari Soda 4cl	€ 5,6
○ Campari Orange 4cl freshly squeezed	€ 6,6
○ Mimosa	€ 5,2

## COCKTAILS

Caipirinha	€ 9,5
Cachaca, lime, cane sugar	
<sup>A</sup> Caipiroska	€ 9,5
Vodka, lime, cane sugar	
Mojito	€ 10,2
Havana Club (3 Años), lime, mint, cane sugar	
Cuba Libre	€ 9,5
Havana Club (3 Años), lime, coke	
<sup>A</sup> Gimlet (Vodka, Gin or Havana)	€ 7,9
lime, lime juice	
<sup>A</sup> Averna or Whiskey Sour	€ 7,9
lemon juice, orange juice	
Strawberry or Mango Daiquiri	€ 9,8
Havana Club (3 Años), strawberry or mango, lime juice, cane sugar	
<sup>A</sup> Classic Mule	€ 10,2
Vodka, ginger beer, lime juice, cucumber	
Latin Lover	€ 10,2
Tequila, Cachaca, lime juice, pineapple juice, lemon juice	
Basil Smash	€ 10,2
Beefeater24 Gin, fresh basil, lemon juice, cane sugar	
Elephant Fizz	€ 10,2
Elephant Gin, lemon juice, cane sugar, soda	
Pipe Line	€ 10,2
Vodka, pineapple juice, lemon juice, almond syrup	
Negroni	€ 9,5
Select, vermouth, gin	
Negroni Passion	€ 9,5
Select, vermouth, gin, pink grapefruit	

## BREAKFAST DISHES

<sup>ACG</sup> Shakshuka (v)	€ 12,9
pita, poched egg, sheep cheese, yoghurt	
<sup>ACG</sup> Gröst'l (v)	€ 15,9
pita, onions, peppers, potatoes, spicy salsiccia, rocket, grana, sunny side up egg, bacon	
<sup>ACGH</sup> Breakfast Burger	€ 13,9
salad, tomato, bacon, potato-mountain-cheese-patty, sunny side up egg & sourcream	
<sup>ACG</sup> Filled Croissant with ham, cheese, scrambled eggs	€ 8,5
<sup>AGH</sup> tomato-mozarella (v)	€ 7,5
toast with basil-pesto	
<sup>AGH</sup> ham&cheese toast	€ 6,5
<sup>AGH</sup> Croque Madame	€ 9,1
ham&cheese toast with sunny side up egg	

## SWEETS

<sup>GH</sup> Greek Yoghurt	€ 6,9
with honey & nuts or honey & fruits	
<sup>AH</sup> Chocolate-Banana Porridge (vg)	€ 6,9
coconutmilk, berries, nuts, grated coconut	
<sup>AH</sup> Blueberry Bowl (vg)	€ 7,9
granola, berries, banana, nuts, cashewbutter	
<sup>ACG</sup> Frenchtoast	€ 8,9
maplesyrup, berrys, banana, vanilla cream	
<sup>ACGH</sup> Croissant mignon	€ 9,2
mascarpone-vanilla cream, nougat cream, banana, berries, almonds	
<sup>ACG</sup> Waffle	€ 8,9
vanilla icecream, chocolate sauce, berries	
<sup>AH</sup> Vegan bananabread (vg)	€ 4,4
<sup>ACH</sup> Apple strudel	€ 5,5
with raisins	

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## SOURDOUGH BREAD

sourdough bread from Öfferl organic bakery

ACGLMO	<b>Eggs Benedict</b>	€ 14,2
	sourdough bread, leg ham, 2 poached eggs, sauce hollandaise	
ACGDLMO	<b>Salmon Benedict</b>	€ 16,6
	sourdough bread, smoked salmon, 2 poached eggs, sauce hollandaise	
ACG	<b>Bread Vital (v)</b>	€ 14,2
	sourdough bread, guacamole, tomatos, 2 poached eggs, cottagecheese, rocket	
AGH	<b>Avocado Smash (v)</b>	€ 12,8
	sourdough bread, guacamole, brie, walnuts, honey	
AC	<b>Styrian Scrambled Eggs (v)</b>	€ 12,8
	sourdough bread, scrambled eggs, tomato-field-salad, pumpkin seeds, pumpkin seed oil	
AFHLN	<b>Simply Vegan (vg)</b>	€ 12,8
	sourdough bread, red beet hummus, antipasti, falafel, rocket salad	

## EGG DISHES (made from free-range eggs)

AG	<b>boiled egg, sunny side up</b>	€ 2,8
c	<b>2 soft-boiled eggs peeled, served in a glass</b>	€ 5,6
c	<b>scrambled eggs, 3 eggs</b>	€ 7,7
c	<b>Ham &amp; Eggs, 2 eggs</b>	€ 8,9
c	<b>Bacon &amp; Eggs, 2 eggs</b>	€ 8,9
c	<b>Omlette 3 eggs</b>	€ 7,7
c	<b>with vegetables</b>	€ 9,5
CG	<b>with cheese</b>	€ 10,5
CG	<b>with ham&amp;cheese</b>	€ 10,5
CDG	<b>with smoked salmon</b>	€ 13,9

# SPIRITUOSEN & COCKTAILS

## AFTER DINNER DRINKS

AG	<b>Espresso Martini</b>	€ 7,9
	Vodka, Kaluha, espresso	
AG	<b>"Dude´s" Favorite</b>	€ 7,9
	Vodka, Kahlúa, whipped cream	

## LONGDRINKS

o	<b>Vermuth Tonic</b>	€ 7,9
	4cl Belsazar, dry tonic	
	<b>Gin Tonic</b>	€ 7,9
	4cl Bombay Sapphire, tonic	
A	<b>Vodka Lemon</b>	€ 7,9
	4cl Finlandia, bitter lemon	
A	<b>Whiskey Ale</b>	€ 7,9
	4cl Wild Turkey Proof 101, ginger ale	

## SPIRITUOSEN & EDELBRAND 2CL

	<b>Nonino Grappa Tradizione 41%</b>	€ 5,8
	<b>Poli Grappa Sarpa Barrique di Poli in Tubo 40%</b>	€ 7,2
	<b>Martell Cognac VSOP 40%</b>	€ 7,2
	<b>Wild Turkey Proof 101 8 years 50,5%</b>	€ 4,2
	<b>Dalwhinnie Highland 15 Years 43%</b>	€ 6,8
	<b>Bombay Sapphire Dry Gin 45%</b>	€ 4,2
	<b>Elephant Gin 45%</b>	€ 6,8
	<b>Rum Diplomático Exclusiva 12 Y. Reserva 40%</b>	€ 7,2
A	<b>Finlandia Vodka 40%</b>	€ 4,2
A	<b>Tito's Handmade Vodka 40%</b>	€ 5,2
	<b>Cuervo Tequila 1800 Reposado 38%</b>	€ 4,2
	<b>Apricot, Plum, Williams (Pear)</b>	€ 4,2

## Bitters & Digestives

	<b>Underberg 2cl/bottle</b>	€ 3,1
	<b>Averna 4cl</b>	€ 5,5
	<b>Amaro Montenegro 4cl</b>	€ 5,2
G	<b>Baileys Irish Cream 4cl</b>	€ 5,2

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# FOOD

## BREAKFAST

- ACG **Viennese duet (v)** € 8,9  
2 eggs in a glass & chive bread
- ACG **Small Breakfast (v)** € 9,5  
roll or grain roll, croissant, butter, apricot jam,  
soft-boiled egg, bananabread, fresh orange- juice 0,1l
- ACGH **Small Breakfast Extended** € 12,5  
extra: gouda, brie, ham, salami, pickle, yoghurt with  
crunchy cereals and fruits
- ACGH **Large Breakfast** € 15,9  
roll, grain roll, croissant, butter, jam, brie, ham, pickle,  
salami, gouda, brie, cottage-cheese, yoghurt with  
crunchy cereals and fruits,  
soft-boiled egg, bananabread, fresh orange- juice 0,1l
- ACGH **Veggie (v)** € 15,9  
pita, hummus, antipasti, rocket salad, goat cheese,  
sheepcheese&spinach-bourek, menemen, sunny side  
up egg, yoghurt with nuts&honey, bananabread,  
mangolassi 0,1l
- ANFH **Vegan (vg)** € 15,9  
pita, red beet hummus, antipasti, rocket,  
falafel, guacamole, apple-carotjuice 0,1l  
chocolate-coco-banana-porridge

## EXTRAS

- AG **pastries** € 2,6  
roll, grain roll, pita, sourdough bread
- AG **croissant** € 3,9
- AG **chives bread** € 3,9
- AG **butter bread** € 3,4  
crispy bacon € 3,9



GETRÄNKE  
KARTE

# WINE

## White wine

€/bottle

- **Riesling Federspiel Terrassen** € 39,3  
Vineyard Tegernseehof, Duernstein/Wachau  
*Bright green yellow. Fine yellow stone fruit lager, a touch of peach, nuances of blossom honey. Juicy white fruit, lively acidity, pleasant citrus nuances, a fresh summer wine with tropical fruit reverberation.*
- **Sauvignon Blanc** € 34,6  
Ried Wechselberg-Himmel  
*A wine with a unique aroma, reminiscent of elderflower and blackcurrant, delicate gooseberry touch. A mature, very elegant and strong wine, spicy and full on the finish.*
- **Grüner Veltliner** € 25,1  
Weinviertel DAC - Rockabilly  
Vineyard Pollak, Unterretzbach/Weinviertel  
*Light greenish-yellow, spicy and peppery on the nose, very complex on the palate with ripe exotic fruits, elegant acidity and nice drinking flow.*
- **Gelber Muskateller** €25,1  
Goettweiger Berg  
Vineyard Josef Edlinger, Palt/Kremstal  
*Light greenish yellow, elegant, fruit bouquets typical of the variety, elderflower blossoms, grapey nuances and exotic fruit notes, fresh and fruity on the palate, lively acidity, fine mineral notes, good length.*
- **Wiener Gemischter Satz** € 25,1  
Vineyard Rainer Christ, Jedlersdorf/Vienna  
*Yellow-green, nose-scented apple and gooseberry notes, floral notes, spicy touch, yellow apples on the palate, delicate muscat, delicate, ripe acidity*
- **Welschriesling** € 25,1  
Vineyard Tscheppe am Poessnitzberg/South of Styria  
*Medium greenish yellow, fresh apple peel and citrus in the nose, juicy palate, turn apple, multi-layered Welschriesling with drinking flow!*

# WINE

## Red wine

€/bottle

- **Blaufränkisch** € 32,8  
Vineyard Paul Kerschbaum, Horitschon/Burgenland  
*Medium ruby garnet, delicate dried fruit on the nose, fresh fruit on the palate, dark berries and good storage potential.*
- **Zweigelt Rebencuvée** € 32,8  
Vineyard Walter Glatzer, Göttlesbrunn/Carnuntum  
*Ruby red with shades of garnet, red fruit on the nose, delicate spicy nuances, elegant texture on the palate with beautiful harmony, charming, fruity finish.*
- **St. Laurent** € 32,8  
Vineyard Reinisch, Thermenregion Austria  
*Typical with the aromas of wild berries, dense in structure.*
- **Grande Cuvée** € 43,8  
Zweigelt, Merlot, Cabernet Sauvignon  
Vineyard Josef Salzl, Illmitz/Neusiedler Lake  
*Deep dark ruby red color with black kernel, in the nose pleasantly ripe plum cherry fruit, with chocolate lining, light aroma of coconut and vanilla, herbal spice and licorice, on the palate dense, round, soft tannins, full-bodied, ripe paprika, plum, ripe dark cherry, again herbal spice, black olive, bacon-smoky roasted aromas, some coffee bean and floral notes in the finish.*

## Rosé

- **Cistercien Rosé** € 26,6  
Vineyard Schloss Gobelsburg, Langenlois/Kamptal  
*Very light in color, slightly nougat and Turkish in nose honey, cool and refreshing, on the palate slender and spicy, goes in spite of the Zweigelt dominance in a Burgundian direction, refreshing and lasting, the summer can come.*

## Prosecco & Sparkling wine

- **Mionetto Prosecco DOC Treviso Brut** € 27,4  
*In this spumante, the grapes develop a bright straw yellow color, intense perlage, a fruity bouquet of Golden Delicious apples, pears and honey, and delicate aromas of acacia.*
- **Mionetto MO Sergio Rosé** € 27,4  
*A peach blossom pink spumante with light purple highlights and aromas of pink grapefruit, raspberry, currant and wild rose. Intense, balanced and fresh.*

allergen codes - last page