Coffe | Tea

Espresso small G	4,00
Espresso large G	5,50
Espresso lengthened	5,00
Viennese Melange | milk foam G	5,00
Einspänner | double espresso with whipped cream G	6,50
Cappuccino | milk foam G	5,00
Latte Macchiato G	5,50
Hot chocolate | whipped cream G	6,50
Pot of tea | lemon or milk G	6,00

Your waiter will be pleased to inform you
about the available varieties of tea!

The Viennese coffee house - the meeting point of conversations, reading newspapers and viewing people. Over centuries, poets and thinkers, artists and revolutionists are moved to cafés, to give their thoughts to themselves.

Probably, everything started with the Turks siege 1683. Even if the Turks brought the coffee to Austria - the tradition to mix the black beverage with milk and sugar originates from Vienna.

The range of coffee varieties in Vienna seems to be endless.

Preise in Euro - inklusive aller Steuern & Abgaben. Änderungen vorbehalten.

Viennese Coffee Specialities

Coffee Franz Esterházy 9,50
small espresso | apricot brandy

Pharisäer G 9,50
lengthened espresso | rum | sugar | whipped cream

Kaffee Maria Theresia G 10,50
double espresso | grand marnier
whipped cream | sugar sprinkles

Heiße Schokolade Alt-Wiener Art G 9,50
rum | whipped cream

Aperitif

Aperitif STEFANIE O 7,90
sparkling wine | strawberry juice

Aperitif DIRNDL O 7,90
sparkling wine | dirndl syrup

Veneziano O 8,90
Aperol | white wine or sparkling wine | soda water

Dirndl Spritz O 8,90
sparkling wine | dirndl syrup | dirndl liqueur

Hugo O 8,90
sparkling wine | elder blossom syrup | fresh mint | soda water

Martini Vermouth | dry | bianco | rosso O	4 cl	6,50
Sandeman Sherry | dry | semi dry O	4 cl	6,50
Campari Soda | Campari Orange O	4 cl	8,90

Non-Alcoholic

Orange Juice freshly squeezed	1/4 l	8,50
Rauch Fruit Juices apple unfiltered | apricot | strawberry black currant | peach	0,20 l	4,90
Rauch Fairtrade orange juice	0,20 l	4,90
Vöslauer Mineral Water ○ sparkling | still	0,33 l	3,90
Vöslauer Mineral Water ○ sparkling | mild | still	0,75 l	7,40
Coca Cola original / Coca Cola Zero ○ */**	0,33 l	4,90
Frucade Orange	0,35 l	4,90
Almdudler ○	0,35 l	4,90
Rauch Ice Tea peach | lemon	0,33 l	4,90
Thomas Henry tonic water | bitter lemon	0,20 l	5,50
Soda-lemon or Soda-elder	0,25 l	3,90
	0,50 l	5,50
Dirndl gespritzt dirndl syrup | soda water	0,25 l	3,90
	0,50 l	5,50

Austrian Wine by the Glass

Wiener Gemischter Satz BIO DAC ○ 1/8 l **7,50**
Weingut Nössing | Stammersdorf | Wien | Alk. 12,5 % Vol. | trocken

Grüner Veltliner „Weinviertel DAC“ ○ 1/8 l **5,90**
Weingut Hagn | Mailberg | Weinviertel | Alk. 12,5 % Vol. | trocken

Sauvignon Blanc ○ 1/8 l **7,50**
Weingut Mayer am Pfarrplatz | Wien-Döbling | Alk. 13,5 % Vol. | trocken

Riesling Smaragd Terrassen ○ 1/8 l **7,90**
Domäne Wachau | Dürnstein | Wachau | Alk. 13,0 % Vol. | trocken

Rosé von Zweigelt, Merlot & Syrah ○ 1/8 l **5,90**
Weingut Böheim | Arbesthal-Göttlesbrunn | Carnuntum
Alk. 13,5 % Vol. | trocken

Zweigelt „Rubin Carnuntum“ ○ 1/8 l **6,90**
Weingut Böheim | Arbesthal-Göttlesbrunn | Carnuntum
Alk. 13,5 % Vol. | trocken

Blaufränkisch ○ 1/8 l **7,30**
Weingut Kerschbaum | Horitschon | Burgenland | Alk. 13,5 % Vol. | trocken

Colloredo (Cabernet-Sauvignon, Merlot) ○ 1/8 l **7,90**
Weingut Hagn | Mailberg | Weinviertel | Alk. 14,0 % Vol. | trocken

Champagne
Sparkling Wine | Frizzante

Hotel Stefanie Haussekt O	Glas	0,1 l	**4^{50}**
Johann Kattus	Wiener Schaumweinmanufaktur	Flasche	0,75 l	**29^{00}**
Cuvée No. 1 Rosé O	glass	0,1 l	**5^{90}**
Johann Kattus	Wiener Schaumweinmanufaktur	bottle	0,75 l	**39^{50}**
Spumino 0,0 % Alkoholfrei O	glass	0,1 l	**5^{50}**
Johann Kattus	Wiener Schaumweinmanufaktur	bottle	0,75 l	**37^{00}**
Champagne Joseph Perrier O		glass	0,1 l	**14^{50}**
Cuvée Royale Brut		bottle	0,375 l | 0,75 l	**45^{00} | 85^{00}**
Champagne Joseph Perrier O		glass	0,1 l	**15^{50}**
Royale Rosé		bottle	0,375 l | 0,75 l	**49^{00} | 89^{00}**

Austrian Beer

Wiener Spezial A | Ottakringer - draught	0,3 l | 0,5 l	**4^{30} | 6^{30}**
Rotes Zwickl A | Ottakringer - draught	0,3 l | 0,5 l	**4^{50} | 6^{50}**
Ottakringer Radler A | beer with lemonade	0,5 l	**5^{90}**
Die Weisse hell A | Salzburger Weißbier	0,5 l	**6^{50}**
Die Weisse alkoholfrei A | Salzburger Weißbier	0,5 l	**6^{20}**
Null Komma Josef non-alcoholic A	0,33 l	**4^{90}**

Whisky

ÖSTERREICHISCHER WHISKY
Of J. Haider | Roggenhof | Waldviertel

Original Rye Whisky	4 cl	**9,50**
Rye Malt J.H.	4 cl	**9,50**
Dark Single Malt J.H.	4 cl	**9,90**

Chivas Regal 12 y. Scotch Whisky	4 cl	**8,50**
Jack Daniels Bourbon Whiskey	4 cl	**8,50**
Dalwhinnie 15 years Highland Malt	4 cl	**9,90**
Talisker 10 years Skye Malt	4 cl	**9,90**
Lagavulin 16 years Islay Malt	4 cl	**12,50**
Jameson Blended Irish Whiskey	4 cl	**8,50**

Longdrinks

Longdrink of your choice **12,00**
with 4 cl spirit, depending on the chosen longdrink
(Gin Tonic | Vodka Lemon | Whisky Cola etc.)

Austrian Noble-Longdrink of your choice **14,50**
with 4 cl noble spirit, depending on the chosen longdrink
of J. Haider | Roggenhof | Waldviertel
(Gin Tonic | Edel Vodka Lemon | Whisky Cola etc.)

Austrian Liqueurs

Oraffee Oraffee orange-coffee-liqueur	4 cl	9[00]
Chocolate-poppy-whiskey-liqueur	4 cl	9[00]
J. Haider, Roggenhof		

Noble Brandies
Cognac | Brandy

Williams pear | Obstler | Raspberry	2 cl	6[00]
Apricot | Hazelnut | Bauer		
Bio Dirndl Geist	2 cl	6[00]
Aged apple | Agend plum | Gölles	2 cl	9[50]
Pomace brandy Classic | Gölles	2 cl	9[50]
Remy Martin VSOP	4 cl	14[50]
Hennessy VS	4 cl	11[50]
Courvoisier	4 cl	12[50]

Spirits & Bitters

Fernet Branca | Jägermeister	4 cl	9[00]
Ramazotti | Averna	4 cl	9[00]

Cocktails

House Cocktail STEFANIE ○ **14,90**
vodka | cassis | lemon juice | strawberry juice | sparkling wine

Dirndl Negroni **14,90**
dirndl liqueur | gin | martini rosso

Mojito **14,90**
brown rum | lime juice | soda water | mint | cane sugar | lime

Strawberry Daiquiri **14,90**
rum | lemon juice | sugar syrup | strawberries

Caipirinha **14,90**
cachaça | lime juice | brown sugar | limes

Cocktails

Mai Tai **14[90]**
white and brown rum | cointreau | lemon juice
sugar syrup | almond syrup | limes | mint

Frozen Margarita **14[90]**
tequila | triple sec | lemon juice

Piña Colada [G] **14[90]**
white Rum | cream of coconut | pineapple juice | cream

Espresso Martini **14[90]**
vodka | espresso | kahlúa | cane sugar

Baileys Espresso Martini **14[90]**
vodka | baileys | espresso | kahlua

Non-Alcoholic Cocktails

Martini Vibrante 8[00]
martini | soda water | lemon juice

Virgin Mojito 8[00]
ginger ale | lime juice | soda water | mint
cane sugar | limes

Snacks

Served from 3:00 p.m. to 11:00 p.m.

Soup

Hungarian goulash soup | bread roll [AL] 8[50]
Viennese soup bowl [ACL] 8[50]
beef | vegetables | noodles
Vegan goulash soup | bread roll [AL] 8[50]

Snacks

Ham & cheese toast AFGL — **9.90**
potato chips | ketchup

Viennese beef salad ALMO — **11.50**
pumpkin-seed oil | bread roll

Viennese Sacher sausages ACMO — **9.90**
mustard | horseradish | bread roll

„Puszta“ sausages ACMO — **9.90**
mustard | horseradish | bread roll

Ice Cream Menu

Please ask our service team about today‘s available ice cream flavours.

Small Ice Cream — **6.90**
Large Ice Cream — **9.90**
Iced Coffee — **9.60**

Allergens vary depending on the ice cream flavour. Our service team will be happy to provide you with further information.

Viennese Coffee Special

Our special afternoon offer daily from 3 p.m. to 6 p.m.:

Viennese coffee of your choice
or pot of tea or hot chocolate G
with a piece of Gugelhupf ACFG **8^{00}**

Recipes for the „Gugelhupf" (bundt cake) exist since the 17th century. Since that time, baking pans made of copper, wood, fired clay or ceramic are used. The „Gugelhupf" was becoming popular during the Bourgeois period in Austria and Germany and counted as status symbol within the middle clas-ses. According to region, occasion and financial status, the „Gugelhupf" was prepared of yeast dough, pound cake batter or sponge cake batter, either simply or also with expensive ingredients.

Different legends exist to the origin of the „Gugelhupf". Austria, Germany and France lay claim to the roots of this speciality. The Austrian version indicates, that the „Gugelhupf" comes from Austria - the Archduchess of Austria and Queen of France, Marie Antoinette, should have brought the „Gugelhupf" from Austria to the royal court of Versailles in the 18th century.

Desserts

Homemade apple strudel AGHO **9^{90}**
Sacher cake ACFGH **6^{00}**
Marmorgugelhupf ACFG **4^{00}**

On request, we serve whipped cream G to all cakes and pastries.G

Allergen information according to Codex recommendations:
A: Gluten-containing grains | B: crustaceans | C: eggs | D: fish | E: peanuts | F: soy | G: milk or lactose
H: edible nuts | L: celery | M: mustard | N: sesame | O: sulphites | P: lupines | R: molluscs