

BITES & FINGERFOOD

SMALL SNACKS FOR IN BETWEEN

TOFU BAO BUN 	7.8
Crispy organic smoked tofu yuzu mango mayo shiitake salad sesame	
SALAT CHEVRE CHAUD 	8.8
Grilled goat cheese figs radishes caramelized walnuts arugula baby spinach passion fruit dressing	
QUESADILLA 	8.2
Wheat tortilla Oaxaca cheese pico de gallo corn avocado dip	
CHEESE FILLED MANGALITZA SAUSAGE	6.4
Coleslaw fried onions dijonnaise rye bread	
CHICKEN SATAY	7.4
Cucumbers sprout salad peanut dip	
GUACAMOLE FRIES 	10.8
Sweet potato fries guacamole aioli	
TRUFFLE FRIES 	8.8
Parmesan truffle oil rosemary	

BREAKFAST

Mon - Fri until 12 a.m.
Saturday, Sunday and public holidays until 2 p.m.

BREAKFAST VARIATIONS



VIENNA	14.8
Ham Milanese salami emmental cheese herb ricotta soft egg butter homemade apricot jam yogurt with fruits hand roll butter croissant	
WAKE ME UP 🌱	13.6
Avocado vegetable sticks hummus muhammara falafel fruit bowl rye bread tuscan bread	
FISH IN LOVE	14.2
Local smoked salmon trout avocado tomatoes cucumbers dijonnaise egg dish with truffle oil rye bread	
EXOTIC BOWL 🌱	9.6
Coconut mango yogurt homemade nut granola passion fruit coconut chips chia seeds	

SMOOTHIES & FRESH JUICES

0,25l

ROYAL BERRY	5.7
Blueberry strawberry banana aronia	
TROPICAL TWISTER	5.7
Mango pineapple coconut orange	
FRESH PRESSED JUICE	5.9
Orange, apple or carrot	

EGG STARS

EGGS BENEDICT	12.8
2 poached eggs Vulcano cured ham arugula Hollandaise sauce rye bread	
EGGS ROYALE	15.2
2 poached eggs local smoked salmon trout avocado Hollandaise sauce rye bread	
EGGS FLORENTINE 	12.4
2 poached eggs sautéed spinach leaves King Oyster mushrooms Hollandaise sauce rye bread	
SHAKSHUKA 	11.8
2 eggs feta sweet peppers egg plant spring onion tomato sauce ras el hanout tuscan bread	
BREAKFAST TACOS	10.6
2 corn tortillas scrambled eggs with chorizo avocado pico de gallo salsa verde coriander	

TIPSY BREAKFAST

NEW STYLE MIMOSA	7.9
Casa Gheller prosecco cranberries raspberry puree	
ESPRESSO MARTINI	11.9
Gray Goose coffee liqueur espresso salted caramel syrup	
HIBISKUS LIMONCELLO FIZZ	7.9
Limoncello hibiscus syrup bitter lemon rosemary	
CLASSIC BLOODY MARY	10.5
42 Below Vodka tomato juice lemon juice Tabasco Worcestershire sauce celery stick	

EGG CLASSICS

OMELETTE

Feta baby spinach	8.8
Bacon shiitake	8.8
Ham mountain cheese	8.8

SCRAMBLED EGGS

Chives	6.5
Avocado San-Marzano tomatoes	6.8
Ham	6.8
Bacon	6.8
Truffle oil	7.8

HAM & EGGS 7.8

BACON & EGGS 7.8

Our breakfast eggs come from Monika Schabauer's chicken farm, A - 2851 Krumbach

PRISECCO BY JÖRG GEIGER

NON-ALCOHOLIC SPARKLING WINE

0,75l

AECHT BITTER 34

Green hunting pear | Vermouth

ENGELSFLÜGEL 34

Apple | Peach | Currant

CUVEE No. 31 36

Green tea | Meadow fruit | Balm

BIO ROSÉ 36

Apple | Rose | Mint

BREAKFAST DISHES

HANGOVER BAGEL 8.8

Ham | emmental cheese | fried egg | herb ricotta


FISH BAGEL 9.8

Local smoked salmon trout | lettuce | wakame | wasabi cream cheese

AVOCADO BREAD  8.8

Rye bread | avocado | tomatoes | baby spinach | passion fruit dressing |
pine nuts | basil snow

TASTES EVEN BETTER WITH:

fried egg  2.5
local smoked salmon trout 4.5
vulcano cured ham 4.5
poached egg 2.5

PANCAKES  7.8

Fresh berries | maple syrup

ADD ON
nutella 1.8

PASTRY & BREAD

Rye bread	2.4
Tuscany bread	2.4
Grain roll	2.4
Hand roll	2.4
Butter croissant	2.5
Toast	2.1
Pita bread	2.5
Gluten- and lactose-free grain bread	2.7

EXTRAS

Soft egg	2.5
Fried egg	2.5
Feta with olives and San-Marzano tomatoes	5
Emmental cheese	5
Avocado half	3.6
Herb ricotta	1.8
Homemade apricot jam	1.8
Nutella	1.8
Butter	1.8
Milanese salami	5
Ham	5
Vulcano cured ham	5
Crunchy bacon	4
Falafel	4
Hummus	3
Muhammara	3

A LA CARTE

Mon - Sun & public holidays until 10 p.m.

SOUP

OLD VIENNESE SOUP POT

8.9

Strong beef broth | sliced pancakes | slow cooked special cut of beef | root vegetables | chives

APPETIZERS

BEEF TATAR

16.8

Classic marinated | homemade marrow butter | red onions | caper berries | mustard caviar | dijonnaise | Maldon sea salt | toasted tuscany bread

OCTOPUS CEVICHE

14.8

Corn tortilla chips | mango | pico de gallo | cucumber | coriander | lime

ORIENTAL POTPOURRI

9.8

Roasted cauliflower | saffron | falafel | tahina | muhammara | pomegranate | mint pesto | pita bread

BOWLS & SALAD

ORIENTAL BOWL  14.2

Tabbouleh | crispy harissa chickpeas | pomegranate seeds | cucumbers | San-Marzano tomatoes | baby spinach | passion fruit dressing | hummus



DISTRICT BOWL  14.8

Quinoa | kale | avocado | roasted sweet potato | wakame | soybeans | blueberries | pistachio-coconut-cream

CRISPY CHICKEN SALAD 15.5

Crispy Austrian country chicken fillet | sesame | colorful lettuce | balsamic dressing | cashew nuts | San-Marzano tomatoes | sweet chili sauce

ADD ON:

rye bread  2.4
tuscan bread  2.4

VIENNESE CLASSIC

STADTCAFE SCHINKENFLECKERL 13.8

Ham | mountain cheese | onions | crème fraîche | lettuce with Viennese dressing

EIERNOCKERL  11.8

Fried onions | chives | lettuce with Viennese dressing

GEKOCHTES SCHULTERSCHERZEL 21.60

Slow cooked special cut of beef | roasted potatoes | creamed spinach | apple horseradish sauce | chive sauce | root vegetables

ORIGINAL WIENER SCHNITZEL VOM KALB 24

Potato lamb's lettuce | lemon

ADD ON:

cranberries 2.1

INTERNATIONAL

TRUFFLE TAGLIOLINI  16.8

Portobello | green asparagus | San-Marzano tomatoes | olive oil

ASIAN VEGETABLE WOK  16.8

Colorful vegetable mix | jasmine rice | soy sauce | peanut dip | sweet chilli | sesame | coriander

TASTES EVEN BETTER WITH:

grilled shrimp 7

chicken satay 5

grilled beef fillet strips 7

smoked organic tofu  4.5

SURF & ... SURF 24.6

Grilled octopus and shrimp | potato Pavé | Romesco sauce | Maldon sea salt

FILLET STEAK 200g 30

From Uruguay | grain fed | Maldon sea salt

RIB-EYE BRÜHESTEAK 300g 30

From Uruguay | grain fed | Maldon sea salt

SIDES:			
Sweet potato fries 	5.5	Grilled shrimp	7
Fries 	4.5	Rosemary potatoes 	5
Truffle fries 	5.9	Arugula salad 	5.8
Aioli, truffle-aioli, avocado 	2.2	Lettuce 	4.5

SANDWICHES & BURGER

CLUB SANDWICH 17.8

Toast | grilled chicken breast | avocado | bacon | lettuce | tomatoes |
smoked cocktailsauce | fries

ANTIPASTI BURGER 16.8

Pita bread | Stracciatella | portobello | grilled vegetables | arugula |
mint pesto | aioli | sweet potato fries

BIG CITY BURGER 18.8

Brioche bun | roast beef patty | smoked cocktailsauce | fries

DIP-SAUCES

Aioli | truffle-aioli | smoked cocktail | sweet chili | avocado 2.2

ketchup | mayonnaise | mustard 1.5

SIDE SALADS

LETTUCE 4.5

Colorful leaf salad with Viennese dressing

MIXED SALAD 5.2

Colorful lettuce | San-Marzano tomatoes | radishes | cucumber |
balsamico dressing


ARUGULA SALAD 5.8

Arugula | San-Marzano tomatoes | balsamico dressing | grana

DESSERTS

SACHERTORTE 	5.8
Homemade apricot jam whipped cream	
APFELSTRUDEL 	6.2
Based on an old Viennese recipe whipped cream	
<i>TASTES EVEN BETTER WITH:</i>	
1 scoop of vanilla ice cream 1.8	
CHEESECAKE 	6.2
Fresh berries raspberry sauce	
STADTCAFE SCHMARRN 	7.8
Bread and butter pudding blueberry roaster mascarpone cream	
MARACUJA CRÈME BRÛLÉE	7.4
Vanilla bean coconut chips	
VIENNESE ICED COFFEE 	6.2
Röstraum roastery coffee vanilla ice cream whipped cream waffle sticks	

We are happy to inform you about allergenic ingredients in our food and drinks. The marking of 14 main allergens takes place in accordance with the statutory provisions of the LMIV. Despite careful production of our dishes and drinks may contain traces of other substances used in the production process of the kitchen, in addition to the labeled ingredients.

 vegetarian  vegan

All prices are in EURO, including all statutory duties and taxes.