

STADTCAFE

Stadtcafe is a Project of *Rockets* Restaurants

We only use products of the highest quality, and if possible of regional availability and biological cultivation.

We know our suppliers since years and in most instances personally.

The coffee is supplied by our very own roaster **RÖSTRAUM®**.

We use free-range eggs from the farm of Monika Schabauer's "Vogelsanghof", located in the region of "Bucklige Welt" in Lower Austria, our bone-in-ham is supplied by the manufactory Gissinger in the district of Ottakring



follow us:



Stadtcafe Cafe Bar Restaurant



stadcafewien

www.stadtcafe-wien.at

www.wearerockets.at

BREAKFAST

Mon. – Fri. 8:00 – 12:00

Sat. 8:00 – 14:00

Sundays and bank holidays 9:00 – 14:00

BREAKFAST VARIATIONS

WIEN 11.90

bone-in-ham from Gissinger | Salami Milano | Emmentaler | homemade ricotta with herbs | free-range soft boiled egg | butter | homemade apricot jam yoghurt with fresh fruit salad | freshly baked roll and butter croissant

GOOD HEALTH 13.60

small omelette of egg whites | spelt toast, topped with tomato-basil-salsa cottage cheese with fresh herbs | homemade cereal-bar | tropical porridge with coconut milk | caramelized pineapple

RE-LACHS-ED 13.80

smoked salmon | avocado slices | roughly chopped tomato- and cucumber slices Dijon-mustard sauce | small omelette of egg whites | bread
glass of fresh orange juice

BREAKFAST BOWL 9.80

bulgur-quinoa-mix | baby-spinach | homemade hummus | San-Marzano-Tomatoes | radishes | free-range soft boiled egg

our recommended toppings:

+ 100 g homemade roast beef 3.50

+ 100 g smoked Norwegian salmon 3.50

POWER FRUIT BOWL 9.80

homemade granola | crispy rice | banana | sugar melon | raspberry-yoghurt from fresh fruits | honey

BREAKFAST-DISHES

PANCAKES 🍷	6.80
3. homemade pancakes Nutella berry sauce maple sirup	
TROPICAL PORRIDGE 🍷	5.80
warm porridge with coconut milk fresh kiwi, banana and pineapple	
BACON & EGG'S BAGEL	5.80
toasted scrambled eggs with bacon and mountain-cheese leaf salad-mix	
SALMON BAGEL <i>served throughout the day!</i>	6.10
toasted smoked Norwegian salmon cream cheese fresh bio-ress	
ANTIPASTI BAGEL 🍷 <i>served throughout the day!</i>	5.80
toasted grilled courgettes tomato-slice rocket homemade basil-pesto	

Boozy Breakfast

SCHLUMBERGER PRESTIGE CUVÉE RESERVE	8.80
Brut Pinot Noir and Chardonnay grapes dense and complex with vanilla- and roast aromas	
MIMOSA	5.20
Kattus Prosecco fresh orange juice	
BLOODY MARY	9.00
vodka Franz Josef Rauch tomato juice fresh lemon juice Tabasco Worcestershire-Sauce celeriac stick	
BAILEYS FLAT WHITE MARTINI <i>cause it's never too early for a flat white...</i>	9.00
Baileys vodka espresso	

EGGSTRAS



POWER-SCRAMBLED EGGS	7.80
of 3. free-range eggs fried bacon stripes mountain-cheese marinated baby-spinach croutons	
EGG-BENEDICT	7.80
poached free-range egg Vulcano ham – a dried ham from Styria marinated baby-spinach curry-hollandaise toasted rye bread	
OMELETTE WITH 3 EGGS	7.20
<i>optionally with:</i> bone-in-ham from Gissinger and mountain-cheese feta cheese and baby-spinach (V) bacon and mushrooms	
SCRAMBLED EGGS FROM 2 EGGS	5.50
<i>optionally with:</i> chives and cottage cheese (V) avocado and tomato (V) tomatoes and basil (V) bone-in-ham from Gissinger breakfast bacon salmon and basil	
2 FRIED EGGS	5.50
<i>optionally with:</i> bone-in-ham from Gissinger crispy breakfast bacon	
SOFT BOILED EGG (V)	1.90
hard shell soft centre	

We are happy to inform you about the allergic ingredients in our dishes and drinks; at least one trained staff member will be available to explain our coded menus.



The identification of the 14 major allergens occurs by the regulations of the LMIV.

Despite the careful preparation of our dishes and drinks, traces of allergens besides the listed substances can be present during the production process in the kitchen.

PASTRIES & CO.

homemade apricot jam 	1.70
homemade ricotta with herbs 	1.70
Nutella	1.70
Butter	1.70
sports-bun – <i>a full grain bun with nuts, peas, carrots and sunflower seeds</i>	2.30
roll – <i>“the” Austrian pastry, a round shaped wheat flower bun</i>	1.90
butter croissant	2.30
toasted sandwich	1.70
toasted spelt-sandwich	2.10
rye-bread	1.90
multi-corn bread, gluten- and lactose free	2.50

STARTERS & BITES

TOM KHA PAK 	6.80
slightly spicy, Thai vegetable soup with fresh vegetables coconut milk spring onions shiitake-sprouts chili and coriander	
SUGAR-MELON GAZPACHO 	5.50
chilled soup of sugar-melons cucumber-gel mint-oil black garlic waffle served with a Vulcano ham chip on the side	
BEEF TATAR	9.90 13.50
delicate and classical seasoned Old-Viennese mustard-butter	90 g 140 g
marinated herb salad spice-caviar toasted brown bread	

BOWLS & SALADS

ALPEN BOWL € 10.20

scarlet runner beans | radish | carrots | red and yellow sweet peppers
cauliflower | red beets | hardboiled egg | hey-milk-cremé

+ 50 g “Bergsteiger” salami € 1.80

RAINBOW BOWL € 12.90

Jasmin rice | spring onions | cucumber | red and yellow sweet peppers
young swiss chard | colourful leaf salad-mix | chickpeas | peanut-soil
sesame-oil dressing

our recommended toppings:

+ 100 g smoked Norwegian salmon € 3.50

+ 100 g grilled chicken strips € 3.50

+ 150 g of roasted tofu  € 2.80

CALIFORNIA BOWL € 12.90

Jasmine rice | avocado | cucumber | carrots | nori | black and white sesame
seeds | spicy Sriracha-Mayonnaise

our recommended toppings:

+ 100 g homemade roast beef € 3.50

+ 3 grilled prawns € 3.50

+ 150 g of roasted tofu  € 2.80

GOAT-CHEESE IN THE FIELD € 13.80

romaine lettuce | young swiss chard | rocket | pea-cream | honey | raspberry-
dressing | chive-oil

CRISPY CHICKEN SALAT € 12.30

crispy sesame-chicken sticks | colourful leaf salad-mix | San-Marzano-Tomatoes
peanuts | chili-honey-dressing with lime and coriander

CLASSICS

ORIGINAL STADTCAFE SCHINKENFLECKERL – PASTA WITH HAM & CHEESE 11.40

bone-in-ham from Gissinger | crème fraîche
mixed leaf salad with “Viennese-Dressing”

GRANNIE’S „KRAUTFLECKERL“  11.40

slightly caramelised white cabbage, peppered and seasoned with caraway, and
mixed with traditional Austrian pasta „squares“
mixed leaf salad with „Viennese-Dressing“

WIENER SCHNITZEL VOM KALB – VEAL SCHNITZEL 20.80

pan fried in clarified butter | homemade potato salad, Old-Viennese style

EAST & WEST

FETTUCCINE, SEA BASS, DASHI 18.90

fresh fettuccine | grilled sea bass filet | bouillabaisse-dashi | celeriac-cremé
lemon-crumble | pea-cress

SAFRAN RISOTTO  13.80

creamy risotto, cooked al dente | white wine | parmesan | avocado-tatar
brown-bread-chip | tomato-caviar | sesame-oil | watercress

CHICKEN FILET SUPREME 14.60

juicy grilled chicken filet | sweet corn créme | celeriac-puree | tomato-
jam | red wine jus | watercress

ASIAN VEGETABLE-WOK  12.50

colourful mix of vegetables | teriyaki-sauce | fresh coriander, chili and ginger
served with Jasmine rice

add a twist:

+ 100 g grilled beef- *or* chicken filet stripes 3.20

+ 3 additional prawns, roasted 3.50

+ 150 g of roasted tofu  € 2.80

SANDWICHES & BURGER

THE HANGOVER SANDWICH 13.90

toasted sandwich | crispy bacon | mountain cheese | fried egg | tomato-slice
colourful leaf salad-mix | homemade cocktail sauce
served with French fries

THE VEGGIE SANDWICH 13.90

toasted sandwich | grilled courgettes | tomato, rocket and mozzarella
colourful leaf salad-mix | homemade basil-pesto
served with French fries








GAUDI BURGER 12.90

scarlet runner bean patty | vegan sesame-bun | hash brown | lamb's lettuce
red onions | pumpkin seed oil-mayonnaise
served with sweet potato fries

HONEY JACK WAGYU BURGER 15.90

Wagyu-Beef-Patty from the Wagyuhof in the Mostviertel (Lower Austria)
brioche bun | crispy bacon | mountain cheese | colourful leaf salad-mix
caramelised onions | Honey-Jack Daniels-BBQ-Mayonnaise
served with French fries

OUR HOMEMADE SAUCES 2.80

aioli  | Jack Daniels BBQ | cocktail sauce  | chive-mayonnaise 
BBQ  | truffeld-mayonnaise  | spicy tomato-mint-salsa  | chili-honey
spicy Sriracha-Mayonnaise 

FINGERFOOD

MINI-BRUSCHETTA 🍷	6.20
toasted and drizzled with olive oil tomato-basil-salsa	
HALLOUMI FRIES 🍷	5.50
crispy halloumi-sticks	
HANDCUT POMMES 🍷	6.80
SWEET POTATO FRIES 🍷	6.80
OUR HOMEMADE SAUCES	2.80
aioli 🍷 Jack Daniels BBQ cocktail sauce 🍷 chive-mayonnaise 🍷	
BBQ 🍷 truffeld-mayonnaise 🍷 spicy tomato-mint-salsa 🍷 chili-honey	
spicy Sriracha-Mayonnaise 🍷	

ADDITIONAL SALADS

SMALL LEAF SALAD 🍷	3.60
colourful leaf salad-mix „Viennese-Dressing“	
SMALL ROCKET SALAD 🍷	4.80
rocket San-Marzano-Tomatoes olive oil-balsamic dressing grana shavings	
SMALL MIXED SALAD 🍷	4.80
colourful leaf salad-mix rocket San-Marzano-Tomatoes sweet pepper cubes	
cucumber red onion rings balsamic dressing	

DESSERTS

SACHERTORTE	4.80
homemade classical recipe with homemade apricot jam whipped cream	
CHEESECAKE	5.60
homemade raspberry-coulis chocolate grates of Valrhona Equatoriale	
APFELSTRUDEL WITH WHIPPED CREAM	5.20
homemade with regional apples	
+ a additional scoop of vanilla ice cream	1.50
ICED COFFEE	6.20
coffee from our own roastery RÖSTRAUM® vanilla ice cream whipped cream waffles	

Kitchen Team

Since it's opening back in 2014, the experienced team at Stadtcafe offers you a modern day, international styled bistro-kitchen.

Executive Chef Dimitrios Kalligiannakis, *Dimi* for short, accompanies our businesses since many years.

After graduation from the hotel and tourism school in Greece, his skills had been sharpened by his mentor Reinhard Gerer at the Michelin starred Restaurant Korso at the Hotel Bristol in Vienna from 2000 on onwards.

Finally in 2005, *Dimi* joins our company for the first time while opening Rochus with us as a sous chef.

After many more stations here in Vienna and abroad, including being a head chef himself, decorated with 2 toques at the Restaurant Palais Kinsky, he went on to successfully manage his own restaurant for another couple of years.

Early in 2020, *Dimi* decided to be part of our Rockets family again, and took over as executive chef not only of Stadtcafe, but also of our sister restaurant Blaustern.

He and his international team are proud and happy to treat you with well-established classics, as well as newly created dishes from their kitchen now and in the future!