

# 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



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[www.stadtcafe-wien.at](http://www.stadtcafe-wien.at)

[www.wearerockets.at](http://www.wearerockets.at)

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## BREAKFAST

Mon. – Fri. 8:00 – 12:00

Sat. 8:00 – 14:00

Sundays and bank holidays 9:00 – 14:00

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## BREAKFAST VARIATIONS

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### 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

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## BREAKFAST-DISHES

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**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** *served throughout the day!* 6.10

toasted | smoked Norwegian salmon | cream cheese | fresh bio-cress

**ANTIPASTI BAGEL** ⓘ *served throughout the day!* 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** *cause it's never too early for a flat white...* 9.00

Baileys | vodka | espresso

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## EGGSTRAS

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<b>POWER-SCRAMBLED EGGS</b>	7.80
of 3. free-range eggs   fried bacon stripes   mountain-cheese   marinated baby-spinach   croutons	
<b>EGG-BENEDICT</b>	7.80
poached free-range egg   Vulcano ham – a dried ham from Styria marinated baby-spinach   curry-hollandaise   toasted rye bread	
<b>OMELETTE WITH 3 EGGS</b>	7.20
<i>optionally with:</i> bone-in-ham from Gissinger and mountain-cheese   feta cheese and baby-spinach ☺   bacon and mushrooms	
<b>SCRAMBLED EGGS FROM 2 EGGS</b>	5.50
<i>optionally with:</i> chives and cottage cheese ☺   avocado and tomato ☺ tomatoes and basil ☺   bone-in-ham from Gissinger   breakfast bacon salmon and basil	
<b>2 FRIED EGGS</b>	6.90
<i>optionally with:</i> bone-in-ham from Gissinger   crispy breakfast bacon	
<b>SOFT BOILED EGG ☺</b>	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.

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## PASTRIES & CO.

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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 – “the” Austrian pastry, a round shaped wheat flower bun	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

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## STARTERS & BITES

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**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

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## BOWLS & SALADS

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**ALPEN BOWL**  € 10.20

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

+ 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

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## CLASSICS

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**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

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## 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 cremé | 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

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## SANDWICHES & BURGER

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**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 

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## FINGERFOOD

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<b>MINI-BRUSCHETTA</b>	6.20
toasted and drizzled with olive oil   tomato-basil-salsa	
<b>HALLOUMI FRIES</b>	5.50
crispy halloumi-sticks	
<b>HANDCUT POMMES</b>	6.80
<b>SWEET POTATO FRIES</b>	6.80

<b>OUR HOMEMADE SAUCES</b>	2.80
aioli    Jack Daniels BBQ   cocktail sauce    chive-mayonnaise 	
BBQ    truffeld-mayonnaise    spicy tomato-mint-salsa    chili-honey	
spicy Sriracha-Mayonnaise 	

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## ADDITIONAL SALADS

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

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## DESSERTS

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**SACHERTORTE** 4.80

homemade | classical recipe | with homemade apricot jam | whipped cream

**CHEESECAKE** 5.60

homemade | raspberry-coulis | chocolate grates of Valrhona Equatoriaile

**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 Kalligianakis**, *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 Reinhart Gerer at the Michelin starred Restaurant Korsos 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!