

*Dear Guests!*

THANK YOU AND WELCOME TO THE GRAND CAFÉ & RESTAURANT ZAUNER ESPLANADE.  
WE LIKE TO TREAT OUR GUESTS TO REGIONAL SPECIALTIES IN A CLASSIC ATMOSPHERE.  
OUR KITCHEN TEAM OFFERS YOU CLASSIC AUSTRIAN AS WELL AS INTERNATIONAL INSPIRED CUISINE  
WHICH PAIRS EXCEPTIONALLY WELL WITH OUR RANGE OF AUSTRIAN WINES.

SO PLEASE TAKE A LOOK AND ENJOY YOUR TIME HERE AT THE RIVER TRAUN.

SINCERELY,

THE ZAUNER FAMILY AND STAFF

WHY NOT PAY A VISIT TO THE ORIGINAL

*Zauner Coffee House,*

OPEN DAILY FROM 8:30 AM TILL 6:00 PM.

THE FORMER PURVEYOR OF CAKES AND PASTRIES TO THE AUSTRIAN IMPERIAL FAMILY  
FOUNDED IN 1832, IT HAS ENTICED CONNOISSEURS OF COFFEE AND CAKES THROUGH  
ITS DOORS EVER SINCE.

OUR HAND-MADE SPECIALITIES ARE CAREFULLY PREPARED EVERY DAY WITH THE UTMOST ATTEN-  
TION TO DETAIL AND OUR PASTRY CHEF'S WORK HARD TO MAINTAIN THE HIGHEST QUALITY. THEIR  
WISH IS TO  
FULFIL YOUR SWEETEST DREAMS!

*We are looking forward to see you soon!*

*Our opening hours*

OUR GRAND CAFE RESTAURANT ZAUNER IS OPEN  
OPEN DAILY  
FROM 9:30 AM TILL 8:00 PM

BREAKFAST FROM 9:30 TILL 11:30AM  
MAIN MENU AND HOT DESSERTS FROM 11:30AM TILL 7:30PM




# Aperitifs - Before Dinner Drinks


## SPARKLING WINES

CRÉMANT BRUT	0,10 L	€ 8,00
CHAMPAGNE BRUT MAJEUR, AYALA	0,10 L	€ 16,00
SECCO ROSÉ, WEINGUT LEO HILLINGER	0,10 L	€ 5,90
PROSECCO CASA GHELLER	0,10 L	€ 5,90
PROSECCO CASA GHELLER MIT HOLUNDERSIRUP	0,10 L	€ 6,20

## SPRITZIGES

CAMPARI SPRITZ - WITH PROSECCO AND SODA	4 CL	€ 8,80
CAMPARI WITH SODA	4 CL	€ 6,10
CAMPARI WITH FRESH SQUEEZED ORANGE JUICE	4 CL	€ 9,30
“VENEZIA” – OUR APEROL SPRITZ WITH PROSECCO		€ 8,30
APEROL SPRITZ - WITH WHITE WINE		€ 7,50
ITALIAN SPRITZ, (APEROL) NON-ALCOHOLIC 		€ 7,50
HUGO		€ 7,80
LILLET BERRY - LILLET ROSÉ WITH SCHWEPPES WILDBERRY	4 CL	€ 7,90
LILLET SPRITZ - LILLET BLANC WITH ELDERFLOWER CIDER	4 CL	€ 7,90
¼ L GLASS RED WINE OR WHITE WINE SPRITZER		€ 4,80

## APERITIFS

MARTINI (DRY, BIANCO, ROSSO) (0)	5 CL	€ 5,20
MARTINI FLOREALE WITH TONIC, NON-ALCOHOLIC 	8 CL	€ 8,90
MISS ROSY SCHILCHER-WERMUT, WESTSTEIERMARK	5 CL	€ 6,50
GOBERNADOR OLOROSO SHERRY EMILIO HIDALGO, SPANIEN	6 CL	€ 5,70

## LONGDRINKS

BOTANIST GIN & KINLEY TONIC	4 CL	€ 12,90
BEEFEATER GIN & FEVER TREE TONIC	4 CL	€ 11,60
CEDER'S GIN & KINLEY TONIC, NON-ALCOHOLIC 	4 CL	€ 11,60
WYBOROWA VODKA & FEVER TREE LEMON	4 CL	€ 12,00
NEGRONI GIN, MARTINI ROSSO UND CAMPARI		€ 11,50

## Ciders

STRONGBOW CIDER (GOLDEN APPLE)	0,33 L	€ 4,90
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## Wine by the glass

### WHITE

GELBER MUSKATELLER, LUDWIG EHN, LANGENLOIS, KAMPTAL DAC	1/8 L	€ 6,40
„SEPP“ GRÜNER VELTLINER, RIED STEINBRUCH, WEINHOF KAISER, TRAISENTAL	1/8 L	€ 5,80

### ROSÉ

ROSÉ, WEINGUT EHN, LANGENLOIS, KAMPTAL	1/8 L	€ 5,50
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### RED

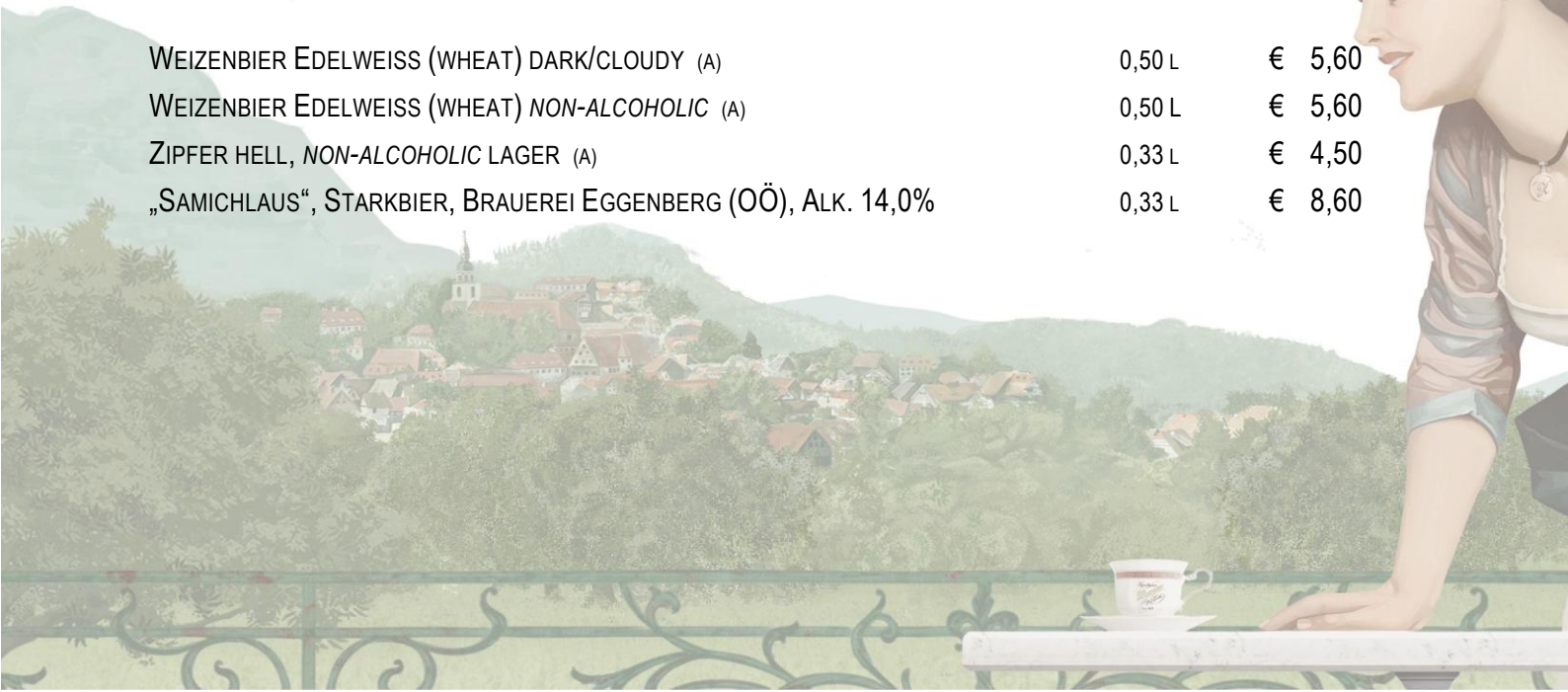
BLAUER ZWEIFELT, WEINGUT GRASSL, GÖTTLESBRUNN, CARNUNTUM DAC	1/8 L	€ 5,80
BLAUFRÄNKISCH, RIED HOCHBAUM, GRENZLANDHOF REUMANN, DEUTSCHKREUTZ	1/8 L	€ 6,10
PINOT NOIR, CHRISTIAN FISCHER, SOOß, THERMENREGION	1/8 L	€ 6,30

## Beer on Tap

ZIPFER, PFIFF, ALK. 5,0% (A)	0,20 L	€ 3,60
ZIPFER, ALK. 5,0% (A)	0,33 L	€ 4,50
ZIPFER, ALK. 5,0% (A)	0,50 L	€ 5,60
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, PFIFF, ALK. 5,2 % (A)	0,20 L	€ 3,60
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, ALK. 5,2 % (A)	0,33 L	€ 4,50
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, ALK. 5,2% (A)	0,50 L	€ 5,60
RADLER (A)	0,33 L	€ 4,50
RADLER (A)	0,50 L	€ 5,60

## Bottled Beer

WEIZENBIER EDELWEISS (WHEAT) DARK/CLOUDY (A)	0,50 L	€ 5,60
WEIZENBIER EDELWEISS (WHEAT) NON-ALCOHOLIC (A)	0,50 L	€ 5,60
ZIPFER HELL, NON-ALCOHOLIC LAGER (A)	0,33 L	€ 4,50
„SAMICHLAUS“, STARKBIER, BRAUEREI EGGENBERG (OÖ), ALK. 14,0%	0,33 L	€ 8,60



# Daily recommendations by the chef

## Starters

CLEAR POTATO AND LEEK SOUP "VEGAN"  
WITH SAFFRON AND SPRING ONION  
(L)



€ 8,20

CREAM OF WILD GARLIC SOUP  
IN SEMOLINA DUMPLINGS  
(A, C, G, H)

€ 8,20

*1/8 Wiener Gemischter Satz DAC, Weingut Wieninger* € 6,00

TERRINE OF ABERSEE SHEEP'S CREAM CHEESE  
IN ZUCCHINI COATING, WITH FOREST HONEY AND VINEGAR PLUMS  
(A, C, H, L, N, O)

€ 17,50

## Main dishes

CHICKPEA BALLS "VEGAN"  
CORIANDER, CREAMED KOHLRABI, SOYA YOGHURT DIP AND SAUTÉED ROMAINE HEARTS  
(A, C, G, H)



€ 25,50 WITH

*1/8 „Süßstoff“ (Halbtrocken), Weingut Fritsch, Oberstockstall, Wagram* € 6,20

PEPPERS STUFFED WITH COUSCOUS, TOFU AND SULTANAS "VEGAN"  
WITH TOMATO SALSA AND PEAR AND ROCKET PESTO  
(A, F, G, H)



€ 24,00

*1/8 Rosé, Weingut Ehn, Langenlois, Kamptal* € 5,90

FILLET OF LAKE CHAR  
ON CRÊPE WITH LENTILS, CHORIZO FILLING AND HORSERADISH FOAM  
(A, C, D, G)

€ 34,90

*1/8 Heideboden Cuvée, Weingut Stiegelmar, Gols, Neusiedlersee* € 6,20

FLAMBEED QUAIL BREAST  
WITH GRAPE RAGOUT AND MUSHROOM RISOTTO  
(G, H, L, O)

€ 30,50

*The Zauner Esplanaden team wishes you  
Bon appétit!*



# Culinary spring

## Appetizers

- TARTLET OF HOMEMADE GRAVED SALMON € 19,50  
WITH ARUGULA - CREAM CHEESE FILLING, MUSTARD AND DILL SAUCE, CUCUMBER RELISH  
AND CHEESE CRACKER  
(A, D, G, H, M, O)
- CLEAR SAVOURY SOUP FROM SALZKAMMERGUT FISH € 14,50  
WITH CHAR, CATFISH, CARP, SWEET CRAYFISH, FENNEL, ROOT VEGETABLES  
AND PUFF PASTRY STICK € 27,00  
AS A STARTER  
AS A MAIN COURSE  
(A, B, D, L, O)
- CLEAR BEEF CONSOMMÉ WITH SPLEEN ON TOAST € 8,20  
AND JULIENNE VEGETABLES  
(A, O)

## Main Courses

- CATFISH IN CIDER SAUCE € 29,50  
WITH ROOT VEGETABLES, HORSERADISH AND SMOKED FISH DUMPLINGS  
(A, C, D, G, L, O)
- DUCK LIVER SKEWERS ON A BED € 25,50  
WITH LENTILS, CUCUMBER, OLIVES, TOMATOES, APPLE, YEAST PASTRY AND BALSAMIC QUAIL EGG  
(A, C, H, O)
- RACK OF LAMB IN HERB CRUST € 36,00  
WITH PORT WINE JUS, GLAZED BEETROOT, ZUCCHINI AND MOUNTAIN CHEESE BRIOCHE  
(A, C, G, L, O)
- BRAISED BEEF CHEEK "BURGUNDY STYLE" € 29,50  
WITH SMASHED POTATOES AND GLAZED SHALLOT VEGETABLES  
(A, L, M, O)
- BLOOD SAUSAGE RAVIOLO € 23,50  
WITH SAUERKRAUT, PEAR COMPOTE AND MIXED GREENS  
(A, C, G, H)



# *Our Classics*

## *Soups and Salads*

CLEAR BEEF BROTH € 5,90  
WITH SLICED PANCAKES OR SEMOLINA DUMPLING (A, C, L)

LARGE MIXED SALAD (L,O) € 9,50

SMALL MIXED SALAD (L,O) € 8,00

LARGE GREEN SALAD (L,O) € 8,50

SMALL GREEN SALAD (L,O) € 7,00

## *Snacks*

ZAUNER SAUSAGES WITH MUSTARD, HORSERADISH AND BREAD ROLL (A, L) € 10,40

ZAUNER SAUSAGES WITH GOULASH SAUCE AND 2 BREAD ROLLS (A, L) € 13,20

SMALL GOULASH WITH BREAD ROLL (A, L) € 14,50

HAM AND CHEESE TOAST WITH HOME MADE TOAST BREAD (A, G, M) € 9,60

## *Main Courses*

CLASSIC VIENNESE FRIED CHICKEN MARINATED IN BUTTERMILK € 21,50  
ON POTATO SALAD (A, C, D, G, L, M)

### WIENER SCHNITZEL

CLASSIC VEAL SCHNITZEL € 27,20

WITH PARSLEY POTATOES AND LINGONBERRIES (A, C, G)

PORK SCHNITZEL

WITH PARSLEY POTATOES AND LINGONBERRIES (A, C, G) € 22,00

### “TAFELSPITZ” CLASSIC ORGANIC BOILED BEEF

WITH VEGETABLE JULIENNE, NEW POTATOES, SPINACH AND CHIVE SAUCE € 26,50  
(A, C, G, L)

### RAGOUT WITH ORGAN MEAT

WITH BREAD DUMPLING € 20,80  
(A, C, G, L, O)



## *Desserts*

KAISERSCHMARRN – AUSTRIAN PANCAKE WITH RAISINS AND STEWED PLUMS	€ 17,00
<b>WITH A SHOT OF BEERENAUSELE (4 CL) DESSERT WINE</b> (A, C, G)	€ 20,90
SALZBURGER NOCKERL (FOR 2-3 PEOPLE) APPROX. WITH MARINATED RASPBERRIES, 20 – 30 MIN WAITING TIME (A, C, G)	€ 22,00
HOMEMADE QUARK DUMPLING WITH BERRY RAGOUT (A, C, G)	€ 14,90
WARM APPLE STRUDEL OR CURD CHEESE STRUDEL – LIMITED AVAILABILITY WITH VANILLA SAUCE (A, C, G)	€ 8,60

OUR SERVICE STAFF WILL BE HAPPY TO INFORM YOU ABOUT OUR CONSTANTLY CHANGING DESSERT OF THE DAY .

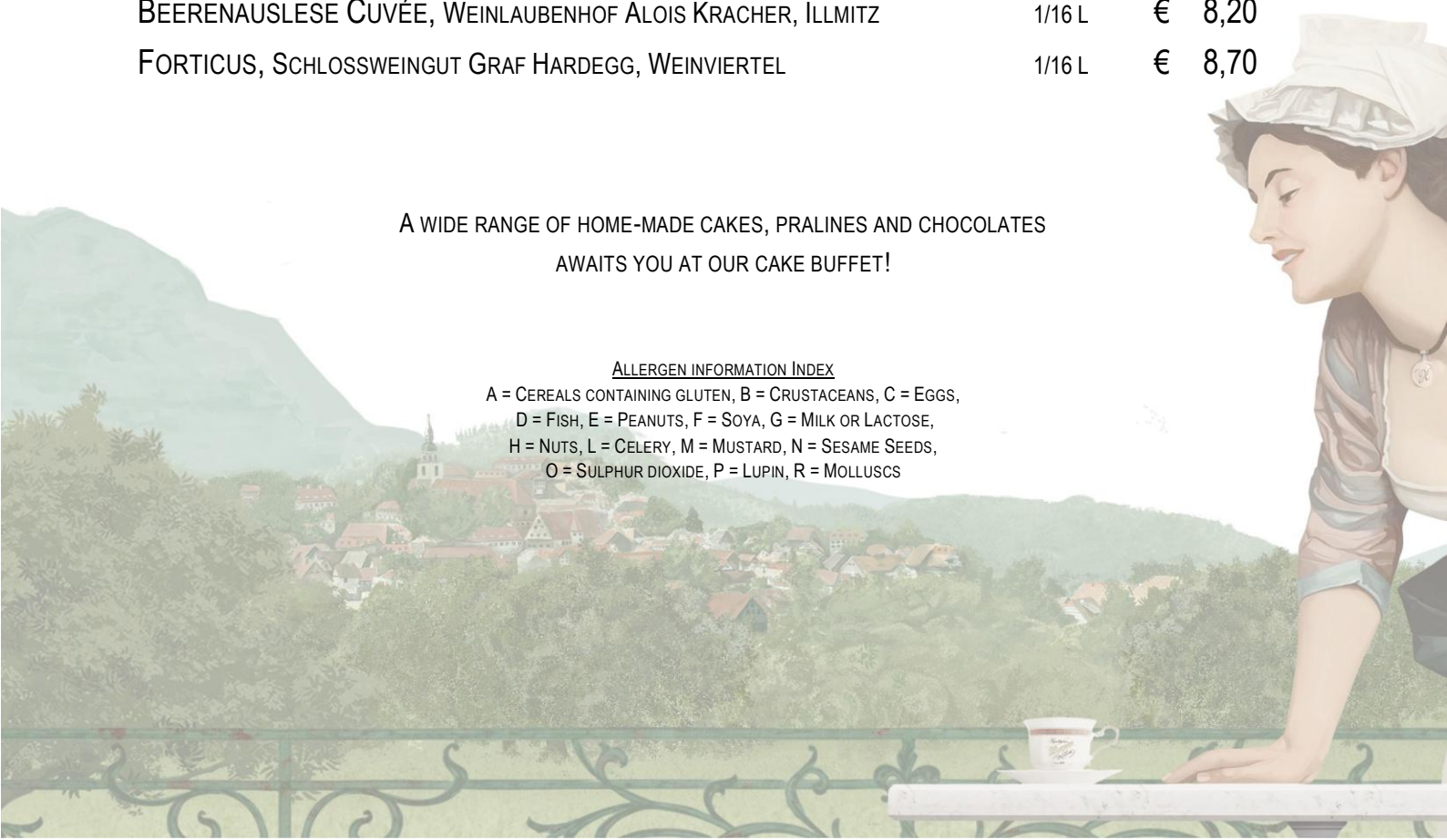
## *Dessert wine & Liquor wine*

BEERENAUSELE CUVÉE, WEINLAUBENHOF ALOIS KRACHER, ILLMITZ	1/16 L	€ 8,20
FORTICUS, SCHLOSSWEINGUT GRAF HARDEGG, WEINVIERTEL	1/16 L	€ 8,70

A WIDE RANGE OF HOME-MADE CAKES, PRALINES AND CHOCOLATES  
AWAITS YOU AT OUR CAKE BUFFET!

### ALLERGEN INFORMATION INDEX

A = CEREALS CONTAINING GLUTEN, B = CRUSTACEANS, C = EGGS,  
D = FISH, E = PEANUTS, F = SOYA, G = MILK OR LACTOSE,  
H = NUTS, L = CELERY, M = MUSTARD, N = SESAME SEEDS,  
O = SULPHUR DIOXIDE, P = LUPIN, R = MOLLUSCS



## White Wines

### AUSTRIA

2023 GRÜNER VELTLINER „SEPP“ ZAUNER, WEINHOF KAISER, WETZMANNSTHAL, TRAISENTAL	€ 34,00
2023 GRÜNER VELTLINER „RIED GALGENBERG“, WEINGUT BÖCK, WEINVIERTEL DAC	€ 35,00
2022 GRÜNER VELTLINER „ACHLEITEN“ SMARAGD, DOMÄNE WACHAU, WÖSENDORF, WACHAU	€ 71,00
2022 RIESLING, SEPP MOSER, ROHRENDORF, KREMSTAL	€ 40,00
2023 WIENER GEMISCHTER SATZ DAC, NUSSBERG, FRITZ WIENINGER, STAMMERSDORF, WIEN	€ 35,00
2020 WEIßBURGUNDER, WINKLER-HERMADEN, KAPFENSTEIN, VULKANLAND STEIERMARK	€ 39,00
2019 WEIß- & GRAUBURGUNDER „SPIEGEL“, BRÜNDLMAYER, LANGENLOIS, KAMPTAL	€ 51,00
2022 GRAUBURGUNDER, NEUMEISTER, STRADEN, VULKANLAND STEIERMARK DAC	€ 47,00
2022 NEUBURGER „HOMMAGE“, WEINGUT MANTLERHOF, GEDERSDORF, KREMSTAL	€ 44,00
2018 „V“, VIOGNIER, SCHLOSSWEINGUT GRAF HARDEGG, SEEFELD-KADOLZ, WEINVIERTEL	€ 57,00
2023 SAUVIGNON-BLANC, WEINGUT LAMBAUER, KITZECK, SÜDSTEIERMARK	€ 36,00
2022 CHARDONNAY SELECT, FRITZ WIENINGER, STAMMERSDORF, WIEN	€ 37,00
2023 GELBER MUSKATELLER, LUDWIG EHN, LANGENLOIS, KAMPTAL	€ 38,00
2021 CUVÉE „MATERIA PRIMA“, WEINBERGHOF FRITSCH, OBERSTOCKSTALL, WAGRAM	€ 58,00

### GERMANY

2023 RIESLING „ALTE REBE“, VAN VOLXEM, WILTINGEN, MOSEL	€ 54,00
2023 RIESLING ESCHERNDORFER LUMP, HORST SAUER, VOLKACH, FALKEN	€ 47,00
2023 RIESLING, CARL LOEWEN, LEIWEN, MOSEL	€ 42,00

### FRANCE

2023 CHABLIS SAINT MARTIN, DOMAINE LAROCHE, CHABLIS	€ 59,00
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### ITALY

2023 LUGANA DOC, BULGARINI, POZZOLENGO, VENETIEN	€ 39,00
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## Rosé Wines

### AUSTRIA

2022 ROSÉ, WEINGUT EHN, LANGENLOIS, KAMPTAL	€ 34,00
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### FRANCE

2023 COTES DE PROVENCE, CHÂTEAU DE MIRAVAL, CORRENS, PROVENCE	€ 58,00
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## Sparkling Wines & Champagner

CHAMPAGNE BRUT MAJEUR, AYALA	0,75 L	€ 98,00
CHAMPAGNE ROSÉ MAJEUR, AYALA	0,75 L	€109,00
CHAMPAGNE BRUT, VEUVE CLICQUOT	0,75 L	€109,00
CHAMPAGNE BRUT IMPERIAL, MOËT & CHANDON,	0,20 L	€ 31,00
CHAMPAGNE BRUT IMPERIAL, MOËT & CHANDON,	0,75 L	€ 98,00
CRÉMANT BRUT	0,75 L	€ 55,00
CRÉMANT ROSÉ	0,75 L	€ 57,00
SCHLUMBERGER SEKTKELLEREI, WIEN	0,75 L	€ 44,00
SCHLUMBERGER WHITE ICE SECCO, SEKTKELLEREI, WIEN	0,75 L	€ 50,00
PROSECCO DOC TREVISO, BRUT, CASA GHELLER, ITALIEN	0,75 L	€ 41,00
SECCO ROSÉ, LEO HILLINGER, JOIS, NEUSIEDLER SEE	0,75 L	€ 41,00

## Red Wines

### AUSTRIA

2019 PINOT NOIR „CLASSIC“, Christian Fischer, Sooß, Thermenregion	€ 37,00
2019 BLAUER ZWEIGELT, „SELECT“, Goldenits, Tadten, Neusiedlersee	€ 39,00
2021 Zweigelt, Weingut Böck, Weinviertel DAC	€ 34,00
2018 OLIVIN, BLAUER ZWEIGELT, Winkler-Hermaden, Vulkanland Steiermark	€ 52,00
2022 BLAUFRÄNKISCH, Ried Hochbaum, Grenzlandhof Reumann, Deutschkreutz	€ 37,00
2013 BLAUFRÄNKISCH, Birgit Braunstein, Purbach, Leithaberg DAC	€ 45,00
2018 MERLOT „STE GRAND RESERVE“, Weingut Steindorfer, Apetlon, Neusiedlersee	€ 61,00
2019 MERLOT, Grenzlandhof Reumann, Deutschkreutz, Mittelburgenland	€ 44,00
2020 „DAS PHANTOM“ K+K KIRNBAUER, Deutschkreutz, Mittelburgenland	€ 56,00
2020 HEIDEBODEN, Stiegelmar, Gols, Neusiedlersee	€ 36,00
2018 „SAPHIR“ URKRAFT, Mario Reumann, Deutschkreutz, Mittelburgenland	€ 43,00
2017 „HILL SIDE“ CUVÉE, Leo Hillinger, Jois, Neusiedlersee	€ 43,00
2017 „WIENER TRILOGIE“ CUVÉE, Fritz Wieninger, Stammersdorf, Wien	€ 42,00
2021 Sankt Laurent, Umathum, Frauenkirchner, Burgenland	€ 38,00

### FRANCE

2022 RÉSERVE, FAMILLE PERRIN, COURTHÉZON, CÔTES DU RHÔNE	€ 36,00
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# Coffee and Hot Chocolate

Kleiner Schwarzer Small black coffee	€ 3,40
Kleiner Brauner Small black coffee with milk (G)	€ 3,40
Großer Schwarzer Large black coffee	€ 5,40
Großer Brauner Large black coffee with milk (G)	€ 5,40
Italienischer Espresso small Small italian espresso	€ 3,50
Italienischer Espresso large Large italian espresso	€ 5,50
ESPRESSO MACCHIATO SMALL (G)	€ 3,80
ESPRESSO MACCHIATO LARGE (G)	€ 5,80
Cafe Latte (G)	€ 5,30
Verlängerter Weaker version of large black coffee with milk (G)	€ 4,50
Wiener Melange Large coffee with steamed milk and milk foam (G)	€ 4,90
Cappuccino (F,G)	€ 4,90
Einspanner Strong black coffee with whipped cream (G)	€ 5,80
Häferlkaffee Mug of milk coffee (G)	€ 5,30
Biedermeier Kaffee Coffee with apricot liqueur and egg liqueur (C,F,G)	€ 7,50
Irish Coffee (G)	€ 11,50
Kännchen Kaffee Pot of coffee (G)	€ 8,50
Hot chocolate (G)	€ 5,00
Hot chocolate with whipped cream (F,G)	€ 6,00
Pot of hot chocolate	€ 7,80
Cup of hot water	€ 1,30
Pot of hot water	€ 1,70

WE ARE ALSO HAPPY TO SERVE OUR COFFEE AND COCOA SPECIALTIES  
DECAFFEINATED AND WITH OAT-, SOY, ALMOND OR LACTOSE-FREE MILK!



# Tea

cup/pot

## DARJEELING HIGHLAND

€ 4,80/€ 5,90

*A hand-picked leaf tea from the famous highland tea gardens around the town of Darjeeling. It is a golden yellow infusion with delicate floral aroma.*

## ASSAM JJ

€ 4,80/€ 5,90

*A high quality large-leafed black tea from the famous Assam tea gardens in North-east India. It is a dark red brown infusion with a strong, malty flavour.*

## ENGLISCH BREAKFAST

€ 4,80/€ 5,90

*A highly quality blended leaf tea in the English tradition. It is a golden red infusion with a highly aromatic and slightly bitter flavour.*

## EARL GREY

€ 4,80/€ 5,90

*A true classic among black teas. A high quality hand-picked leaf tea, flavored with bergamot oil for a taste of citrus. It is a red brown infusion with a light and fruity flavour.*

## GREEN TEA

€ 4,80/€ 5,90

*A hand-picked green leaf tea (Chun-Mee) from China. It is a rich yellow infusion with a pleasant slightly bitter and aromatic flavour.*

## ROOIBOS VANILLA

€ 4,80/€ 5,90

*A high quality Rooibos tea from the pick of the harvest. It is grown on the sunny slopes of the Cedar Mountains in South Africa and has a pleasant mellow flavour.*

## FRUIT SELECTION

€ 4,80/€ 5,90

*A high quality mixed fruit tea with the refreshing taste of strawberries, raspberries and blackberries.*

## CAMOMILE TEA

€ 4,80/€ 5,90

*A select camomile tea made from whole flower-heads. Camomile is well known for its beneficial effects and fragrant taste.*

## PEPPERMINT TEA

€ 4,80/€ 5,90

*A select large-leaved natural peppermint herbal tea. The high content of essential oils ensures a refreshing soothing flavour.*

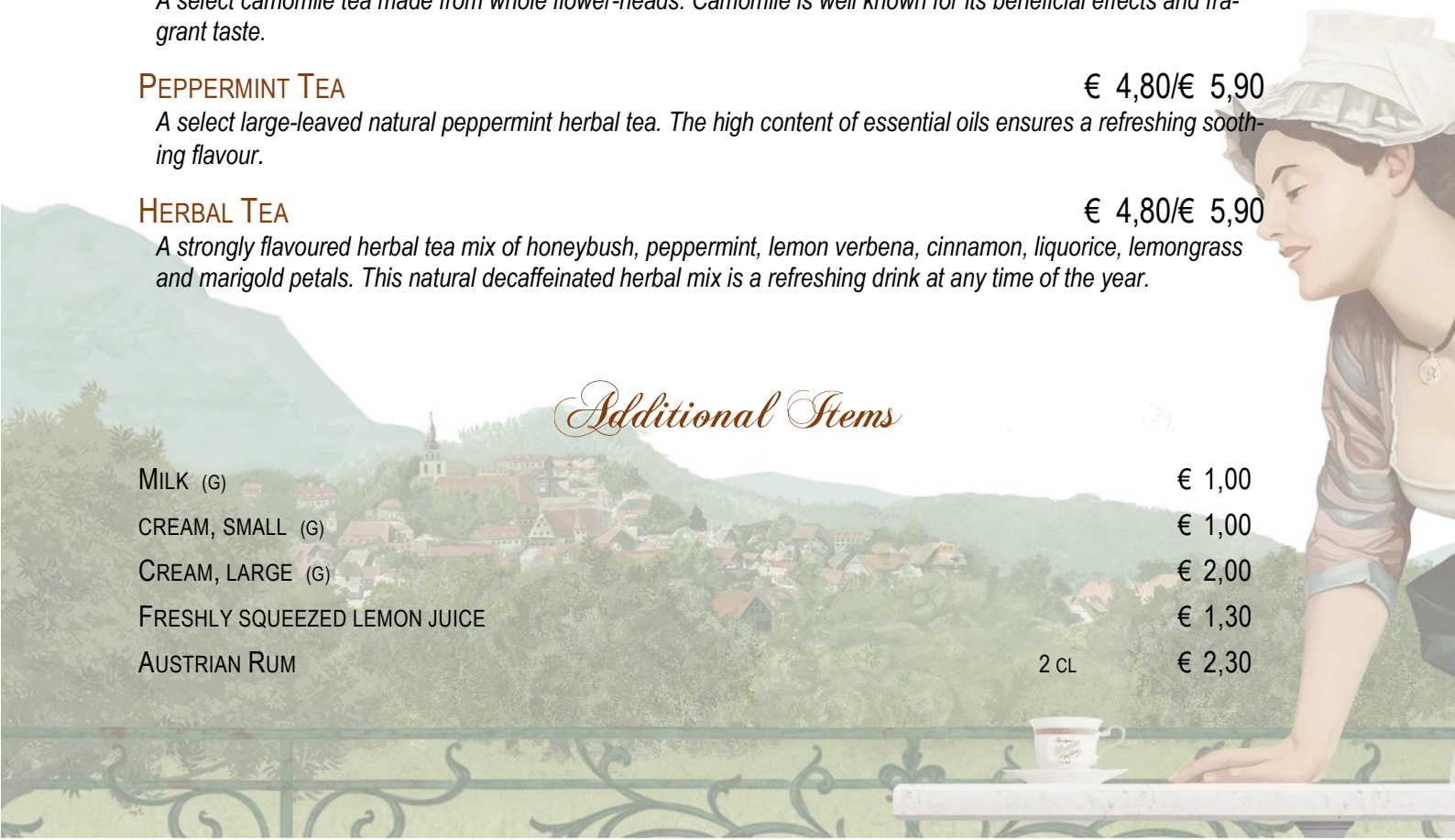
## HERBAL TEA

€ 4,80/€ 5,90

*A strongly flavoured herbal tea mix of honeybush, peppermint, lemon verbena, cinnamon, liquorice, lemongrass and marigold petals. This natural decaffeinated herbal mix is a refreshing drink at any time of the year.*

## Additional Items

MILK (G)		€ 1,00
CREAM, SMALL (G)		€ 1,00
CREAM, LARGE (G)		€ 2,00
FRESHLY SQUEEZED LEMON JUICE		€ 1,30
AUSTRIAN RUM	2 CL	€ 2,30



## Soft Drinks

ORGANIC APPLE JUICE, CLOUDY	0,25 L	€ 4,60
ORGANIC APPLE/ELDERBERRY JUICE, CLOUDY	0,25 L	€ 4,60
ORGANIC APRICOT JUICE	0,25 L	€ 4,60
ORGANIC APPLE/ORANGE/CARROT JUICE, CLOUDY	0,25 L	€ 4,60
ORGANIC BLACKCURRANT JUICE	0,25 L	€ 4,60
ORGANICE JUICE WITH WATER	0,33 L	€ 4,90
ORGANIC JUICE WITH SODA WATER	0,33 L	€ 5,60
ORGANIC JUICE WITH WATER	0,50 L	€ 5,10
ORGANIC JUICE WITH SODA WATER	0,50 L	€ 6,60
APPLE JUICE	0,25 L	€ 4,30
APPLE JUICE WITH SODA WATER	0,50 L	€ 6,00
RÖMERQUELLE MINERAL WATER CARBONATED OR STILL	0,33 L	€ 4,10
RÖMERQUELLE MINERAL WATER CARBONATED OR STILL	0,75 L	€ 7,90
RÖMERQUELLE MINERAL WATER WITH LEMON	0,33 L	€ 5,40
KINLEY TONIC WATER, BITTER LEMON, GINGER ALE	0,25 L	€ 4,80
SCHWEPPES WILD BERRY	0,20 L	€ 4,80
FANTA OR SPRITE	0,25 L	€ 4,30
COCA-COLA, COCA-COLA ZERO, ALMDUDLER	0,33 L	€ 4,50
ICE TEA, LEMON OR PEACH	0,33 L	€ 4,50
GLASS OF WATER WITH RASPBERRY SQUASH	0,25 L	€ 2,00
GLASS OF WATER WITH LEMON JUICE	0,25 L	€ 2,00
SODA WATER	0,25 L	€ 2,00
SODA WATER WITH LEMON JUICE	0,25 L	€ 3,30
RASPBERRY SQUASH WITH SODA WATER	0,25 L	€ 3,30
HOMEMADE GINGER-LEMON TEA; HOT OR COLD	0,25 L	€ 5,20
FRESHLY SQUEEZED ORANGE JUICE	0,25 L	€ 7,40
FRESHLY SQUEEZED ORANGE JUICE	0,125 L	€ 4,30
GLAS OF TAP WATER	0,25 L	€ 0,50
GLAS OF TAP WATER	0,50 L	€ 1,00

## Milk Shakes

STRAWBERRY MILK SHAKE (G) SEASONAL	€ 4,70
BANANA MILK SHAKE (G)	€ 4,70
RASPBERRY MILK SHAKE (G)	€ 4,70



# *Fine brandies and spirits*

## *Schnaps from the Salzkammergut-region*

### **MATTHIAS GASTEIGER, BAD ISCHL:**

ZAUNERSTOLLEN SCHNAPS -CLEAR	2 CL	€ 5,80
ZAUNERSTOLLEN SCHNAPS – AGED IN WOODEN BARRELS	2 CL	€ 5,80
ZAUNERSTOLLEN LIQUEUR	2 CL	€ 5,80
HAUSZWETSCHKE-PLUM	2 CL	€ 5,40
SPECKBIRNE-PEAR	2 CL	€ 5,60

### **PRIMUSHÄUSL, SIGI RIEGER, ABERSEE:**

WILLIAMSBIERNE-PEAR	2 CL	€ 5,80
APRICOT	2 CL	€ 5,80
OLD APPLE	2 CL	€ 5,80
JUCHITZA GIPFEL GIN	4 CL	€ 9,40
WÜDARA WHISKY	4 CL	€ 9,40
DA RUM	4 CL	€ 10,40

FRUIT SCHNAPS, FREIHOF	2 CL	€ 4,60
GRAPPA BARRIQUE	2 CL	€ 4,80

## *Liqueur*

EGG LIQUEUR - HOMEMADE (G)	2 CL	€ 5,10
COINTREAU, BAILEYS, AMARETTO DiSARONNO (H)	2 CL	€ 4,70
GRAND MARNIER	2 CL	€ 4,90

## *Cognac*

MARTELL VSOP	4 CL	€ 10,00
REMY MARTIN VSOP	4 CL	€ 10,30

## *Whisk(e)y*

Four Roses Bourbon	4 cl	€ 9,90
Jameson Irish Whiskey	4 cl	€ 9,90

## *Brandy*

ASBACH URALT	4 CL	€ 7,00
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## *Mix Spirits*

BEEFEATER GIN	4 CL	€ 7,20
HAVANA CLUB 3 AÑOS	4 CL	€ 7,20
WODKA WYBOROWA	4 CL	€ 7,20
TEQUILA OLMECA GOLD	2 CL	€ 4,60

## *Bitters*

RAMAZZOTTI	2 CL	€ 4,50
AVERNA, FERNET BRANCA	2 CL	€ 4,50

